



A R D E N

By Marius Bosmans

Arden's treasure

GABRIEL MATHONET'S SALMON TROUT

avocado – radish – escabeche

NORTH SEA CRAB*

brocoletti – yuzu – green curry

NORTH SEA TURBOT

zucchini – kefir – vermouth – saffron

OOSTERSCHELDE LOBSTER**

beetroot – citrus – vanilla

SUMMER DEER

girolles – Cévennes onion – buckwheat – raspberry

APRICOT

shiso – orange blossom

STRAWBERRY

sour cream – sorrel

Imperial Heritage Oscietàra caviar 10g €35

« La Petite Ferme » cheese selection €21

Menu 5 courses €100,00 – wine selection €48,00 – juices and infusions €35,00
Menu 6 courses * €115,00 – wine selection €58,00 – juices and infusions €45,00
Menu 7 courses ** €135,00 – wine selection €68,00 – juices and infusions €55,00

Our menus and wine selections are served for the entire table.

Our selections don't include cheese and desserts.

Any questions regarding allergens can be asked to our staff.

As we work with fresh products, the composition and ingredients of the dishes may change.



**RELAIS &
CHATEAUX**