



A R D E N

By Marius Bosmans

The harmony of flavours

MACKEREL <i>tomato from our garden - nasturtium - radish</i>	€36,00
SCOTTISH LANGOUSTINE (in cold preparation) <i>brocoletti - kefir - Oscietàra caviar (5g)</i>	€47,00
SCOTTISH LANGOUSTINE (in hot preparation) <i>zucchini flower - avruga caviar - beurre blanc</i>	€42,00
ATLANTIC BLUEFIN TUNA <i>truffle - foie gras from Marc Lamy - pine nut - radish</i>	€47,00
LIMOUSIN TARTAR FROM 'LA FERME DE BERGIFA' <i>roscoff onion - black garlic</i>	€40,00
BLUE LOBSTER <i>beetroot - citrus - vanilla</i>	€38,00

Imperial Heritage Oscietàra caviar 10g €35,00

Where land and sea meet

SAINT-PIERRE <i>butter bean - razor clams - citrus</i>	€60,00
SUMMER ROE DEER <i>girolles - Cévennes onion - buckwheat - raspberry</i>	€48,00
'COUCOU DE MALINES' FROM PIERRE STEVE <i>maitake - chive - miso - hay - vin jaune</i>	€47,00
WAGYU BEEF KAGOSHIMA A5+ <i>eggplant - zucchini - Anna potatoe - bordelaise sauce</i>	€95,00
SIMMENTAL TENDERLOIN <i>eggplant - zucchini - Anna potatoe - bordelaise sauce</i>	€52,00
CAULIFLOWER HEART <i>hay - comté - hazelnut</i>	€40,00

Imperial Heritage Oscietàra caviar 10g €35,00

From the orchard to sweet treats

APRICOT <i>shiso - orange blossom</i>	€14,00
STRAWBERRY <i>sour cream - sorrel</i>	€15,00
YOGHURT <i>honey - lemon thyme - camomile</i>	€15,00
DAME BLANCHE <i>Tahiti vanilla - manjari</i>	€16,00
« La Petite Ferme » cheese selection	€21,00

All questions concerning allergens can be asked to our staff.
As we work with fresh products, the composition and ingredients of the dishes may change.

