



A R D E N

By Marius Bosmans

## ***Arden's treasure***

### ***MACKEREL***

*fermented plum – fig leaf – granny smith*

### ***OOSTENDE SCALLOP SHELL\****

*fennel – jalapeño pepper – pear conference*

### ***GABRIEL MATHONET SALMON TROUT***

*almond – pimpernel – vin jaune*

*Imperial Heritage Oscietà caviar 10g €25*

### ***VEAL SWEETBREAD\*\****

*cepes – roasted yeast – parsley*

*Perigord truffle €15*

### ***WILD DUCK***

*red beetroot – vanilla – raspberry*

### ***VERBENA***

*mango – pandan*

### ***WOODRUFF***

*potato – cigarette paste*

*« La Petite Ferme » cheese selection in place of a dessert €14*

*« La Petite Ferme » cheese selection in addition to the desserts €21*

**Menu 5 courses €110,00** – wine selection €48,00 – juices and infusions €35,00  
**Menu 6 courses \* €125,00** – wine selection €58,00 – juices and infusions €45,00  
**Menu 7 courses \*\* €145,00** – 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.**

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**