



A R D E N

By Marius Bosmans

*The harmony of flavours*

<b>MACKEREL</b> <i>fermented plum - fig leaf - granny smith</i>	€38,00
<b>SCOTTISH LANGOUSTINE</b> (in cold preparation) <i>brocoletti - fermented tomato - Oscietàra caviar (5g)</i>	€50,00
<b>SCOTTISH LANGOUSTINE</b> (in hot preparation) <i>radish - avruga caviar - mousseline</i>	€44,00
<b>ATLANTIC BLUEFIN TUNA</b> <i>truffle - foie gras from Marc Lamy - pine nut - radish</i>	€47,00
<b>PEAR CONFERENCE - IMPERIAL HERITAGE OSCIÈTRA CAVIAR</b> <i>sea urchin - vanilla - fingerling potato</i>	€65,00
<b>VEAL SWEETBREAD</b> <i>cepes - roasted yeast - parsley</i>	€45,00

*Imperial Heritage Oscietàra caviar 10g €25,00*

*Where land and sea meet*

<b>NORTH SEA TURBOT</b> <i>truffle - smoked butter - celeriac</i>	€62,00
<b>WILD DUCK</b> <i>red beetroot - vanilla - raspberry</i>	€54,00
<b>DEER</b> <i>maitake - salsify - horseradish</i>	€54,00
<b>HARE</b> <i>endive - roasted yeast - lingonberries</i>	€55,00
<b>WAGYU BEEF KAGOSHIMA A5+</b> <i>Brussels sprouts - truffle - perigourde sauce - hemp</i>	€95,00
<b>SIMMENTAL TENDERLOIN</b> <i>Brussels sprouts - truffle - perigourde sauce - hemp</i>	€54,00
<b>BUTTERNUT (V)</b> <i>tarragon - goat cheese</i>	€40,00

*Imperial Heritage Oscietàra caviar 10g €25,00*

*From the orchard to sweet treats*

<b>VERBENA</b> <i>mango - pandan</i>	€14,00
<b>WOODRUFF</b> <i>potato - cigarette paste</i>	€15,00
<b>YOGHURT</b> <i>honey - lemon thyme - camomile</i>	€15,00
<b>DAME BLANCHE</b> <i>Tahiti vanilla - manjari</i>	€16,00
<b>« La Petite Ferme » cheese selection</b>	€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.

