



ARDEN

By Marius Bosmans

The harmony of flavours

MACKEREL <i>fermented plum – fig leaf – granny smith</i>	€38,00
SCOTTISH LANGOUSTINE (in cold preparation) <i>brocoletti – fermented tomato – Oscietàra caviar (5g)</i>	€50,00
SCOTTISH LANGOUSTINE (in hot preparation) <i>radish – avruga caviar – mousseline</i>	€44,00
ATLANTIC BLUEFIN TUNA <i>truffle – foie gras from Marc Lamy – pine nut – radish</i>	€47,00
PEAR CONFERENCE - IMPERIAL HERITAGE OSCIÈTRA CAVIAR <i>sea urchin – vanilla – fingerling potato</i>	€65,00
VEAL SWEETBREAD <i>eryngii – roasted yeast – parsley – winter truffle</i>	€55,00

Imperial Heritage Oscietàra caviar 10g €25,00

Where land and sea meet

NORTH SEA TURBOT <i>truffle – smoked butter – celeriac</i>	€62,00
PIGEON “RACAN” <i>red beetroot – vanilla – raspberry</i>	€54,00
VEAL ENTRECOTE <i>maitake – salsify – horseradish</i>	€54,00
WAGYU BEEF KAGOSHIMA A5+ <i>Brussels sprouts – truffle – perigourde sauce – hemp</i>	€95,00
SIMMENTAL TENDERLOIN <i>Brussels sprouts – truffle – perigourde sauce – hemp</i>	€54,00
BUTTERNUT (V) <i>tarragon – goat cheese</i>	€40,00

Imperial Heritage Oscietàra caviar 10g €25,00

From the orchard to sweet treats

VERBENA <i>mango – pandan</i>	€14,00
WOODRUFF <i>potato – cigarette paste</i>	€15,00
YOGHURT <i>honey – lemon thyme – camomile</i>	€15,00
DAME BLANCHE <i>Tahiti vanilla – manjari</i>	€16,00
« Etienne Boissy MOF fromager 2004 » cheese selection	€25,00

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.