



A R D E N

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

*By Marius Bosmans*

### ***MACKEREL***

*fermented plum – fig leaf – granny smith*

### ***DIEPPE SCALLOP SHELL \****

*fennel – jalapeño pepper – pear conference*

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

*almond – pimperl – vin jaune*

*Imperial Heritage Oscietàra caviar 10g €25*

### ***CALF SWEETBREAD \*\****

*Winter truffle - eryngii – roasted yeast – parsley*

### ***PIGEON "RACAN"***

*red beetroot – vanilla – raspberry*

### ***VERBENA***

*mango – pandan*

### ***SWEET WOODRUFF***

*potato – cigarette paste*

*« Etienne Boissy MOF fromager 2004 » cheese selection in place of a dessert €15*

*« Etienne Boissy MOF fromager 2004 » cheese selection in addition to the desserts €25*

**Menu 5 courses €120,00** – wine selection €54,00 – juices and infusions €40,00

**Menu 6 courses \* €130,00** – wine selection €67,00 – juices and infusions €50,00

**Menu 7 courses \*\* €155,00** – wine selection €79,00 – juices and infusions €60,00

**If allergens are not mentioned in advance, a supplement of €15 will be charged for them.**

**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.

**From 5 persons, we ask you to choose the menu to choose for the whole table**