



# ARDEN

By Marius Bosmans

## SQUID

Fermented currant, berry spice & citrus caviar

## SALMON TROUT

"Gabriël Mathonet"

Kohlrabi, green curry & kalamansi kōsho

## HAMACHI

Fermented tomato, shiso, horseradish & radish

## \* SCALLOP "DIEPPE"

Celeriac, pear & black truffle "Périgord"

## RED GURNARD

Butternut, ponzu & plankton

## PIGEON "RACAN"

Savoy cabbage, bergamot & maitake

## BRAEBURN APPLE

Dulcey, muscovado & citrus pine

## ALMOND

Fig leaf & balsamic

Menu Trésor d'Arden €130,00

\* Menu Rythme de la nature €155,00

Wine selection €69,00 - juices and infusions €50,00

\* Wine selection €79,00 - juices and infusions €60,00

« Etienne Boissy MOF fromager 2004 » cheese selection in place of a dessert €15,00

« Etienne Boissy MOF fromager 2004 » cheese selection in addition to the desserts €25,00

Our menus are served for the entire table.

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

If allergens are not mentioned in advance, a supplement of €15,00 will be charged for them.