

A LA CARTE-AUTUMN 2018

to share

Beef – Dry Aged – Maison Lesage Sliced on Berkel, plate of 100 g to share <i>Specialty of the Maison Lesage in Lille. Pièce of matured sirloin, lightly smoked with beech wood.</i>	25
Basque Pig – Kintoa AOC – Pierre Oteiza Sliced on Berkel, plate of 100 g to share <i>Specialty of the Aldudes Valley with its outdoor breeding and natural ripening of 16 to 18 months. Delicious ham with a marbled flesh which makes its strong and deep taste.</i>	30

Starters

Tomato Shrimp – reinterpreted – Tomato Jelly Slices / Parsley / Sablé	28
Roasted Scallops Smoked Eel / Green Juice / Horseradish	28
Hollow Oysters - Zeeland Creuse Special N° 1- from Yerseke (6 pc) Bread / Butter / Lemon	25
Irish Beef Tartar – Land & Sea - Condiments / Oysters – Zeeland Creuse Special N°1 – / Dashi	25
Duck Foie Gras from Landes – half baked – Granny Smith Apple / Chicory Chutney/ Liège Syrup–Thomsin -	28
Chicory – Remoulade Salad - Black Olives / Lemon / Chives	20

main courses

Canadian - Roast - Lobster (500 g) Cari Gosse / Butternut / Steam Potatoes	48
Cod Loin – half-salted – Waterzooi Juice / Bouchot Mussels/ White Beer	36
Scottish Salmon – Confit with Olive Oil - Little Grey Snails from Warnant / Cauliflower / Parsley	38

Raviolis of Pottekeis	26
Gueuze Boon Beer / Salsify / Parsley	
Beef Chuck– Black Angus USA – On the Plancha	30
Carbonnade Juice / Autumn Vegetables / Hash Brown Potatoes	
Organic Rooster of the Meadows – " à la Brabançonne "	34
Chicory / Fine Champagne / Steam Potatoes	
Deer Loin – "à la Liégeoise" –	45
Butternut / Hazelnut / Pear	

Our selection of exceptional meat...

Steak Walnut Wagyu – Livingstone Farm – BMS 7/8	68
<i>Second ranch of the Blackmore family who raise the only Wagyu of Japan 100% pure breed, known to be the best Wagyu in the world. Must be tasted, absolutely!</i>	
Tender Filet – Simmental from Bavaria –	38
<i>Quality Meat with an intense red color, well marbled.</i>	
F flank Steak – Black Angus – USA	30
<i>The breed and farming method of the Black Angus USA makes it insolent jewel of regularity. Its tenderness, its juiciness, its intense and regular parsley makes the pride of our restaurant.</i>	
Rib Steak 'Côte' – Shorthorn – matured 4 weeks – Maison Hanan – – for 2 persons –	45 p/p
<i>A meat of great regularity with a marbling that gives it a rich and unique taste during maturation.</i>	

All our meats are served with beans, Hash Brown potatoes and béarnaise sauce.

children's menu

Tomato Mozarella

Beef Burger

Dame Blanche

Main Course	18
Starter/Main Course <i>or</i> Main Course/Dessert	27
3-Course Meal	35

desserts

The Wonderful Surprise Ball 14
Pear / Bergamot / Pepper

Apple & Almond Pie 14
Vanilla Ice Cream / Cranberries

Dark Chocolate Crèmeux- free gluten & lactose – 14
Pink Grapefruit / Streusel Hazelnuts

Brussels Waffle 14
Cream / Chesnut Ice Cream / Chocolate

Crème Brûlée 14
Vanilla / Passion Fruit Sorbet

Roast Pineapple 14
Spices / Vanilla Ice Cream / Rhum

Kolonel Cup 14
Kalamansi Sorbet / Vodka Ketell One

Irish Coffee 14
Jameson Whisky / Cream

MENUS

DISCOVERY

4-Course Meal **68**

* to choose

5-Course Meal **78**

Duck Foie Gras from Landes – half baked –
Granny Smith Apple / Chicory Chutney/ Liège Syrup–Thomsin -

Irish Beef Tartar – Land & Sea -
Condiments / Oysters – Zeeland Creuse Special N°1 – / Dashi

Scottish Salmon – Confit with Olive Oil -
Little Grey Snails from Warnant / Cauliflower / Parsley

Deer Loin – "à la Liégeoise" –
Butternut / Hazelnut / Pear

The Wonderful Surprise Ball
Pear / Bergamot / Pepper

Wines, Waters and Coffee selection 4-Course Meal **36** 5-Course Meal **47**

Regional

3- Course meal **48**

* to choose

Tomato Shrimp – reinterpreted –
Tomato Jelly Slices / Parsley / Sablé

Cod Loin – half-salted – *
Waterzooi Juice / Bouchot Mussels/ White Beer

Beef Chuck– Black Angus USA – On the Plancha *
Carbonnade Juice/ Autumn Vegetables / Hash Brown Patatoes

Brussels Waffle
Whipped Cream / Chesnut Ice Cream / Chocolate

Wines, Waters and Coffee selection

VEGETARIAN

3-Course Meal 45

Chicory – Remoulade Salad -

Black Olives / Lemon / Chives

Raviolis of Pottekeis

Gueuze Boon Beer / Salsify / Parsley

Dark Chocolate Crèmeux- free gluten & lactose –

Orange Confit / Hazelnut Crumble

Wines, Waters and Coffee selection

22

LUNCH

3-Course Meal 35
to choose

from Monday till Friday noon – except on public holidays-

Leeks " à la Flamande"

Eggs & Farm Butter / Parsley

or

Leeks " à la Flamande"

Eggs & Farm Butter / Parsley

The catch of the day *

Lemon Butter / Stoemp of the day

or

Chicken Vol au vent *

Mushrooms / Meatballs

Crème Brûlée

Vanilla

or

Duo of Homemade Ice Cream and Sorbet

Choose of the day

Wines, Waters and Coffee selection

22