

Seasonal menu

*Paté of wild boar with cranberries,
quince confit and dried rhubarb*



Redfish with bisque, grey Northsea shrimps, crispy onion



*Suprême of black legged chicken,
wild mushrooms and "chester" potatoes*



Macaron of fondant chocolate, custard

☞ seasonal menu	€35
☞ menu with matching wines	€54
☞ all in menu	€63

*The « all in menu » includes an aperitif of your choice, matching wines with each course,
natural mineral water or sparkling water and tea or coffee.*

We cook with fresh quality products provided by carefully selected suppliers.
All dishes are homemade.

Market menu

Soup of parsnip and pear, smoked mackerel

and/or

Roast young duck in her jus

❧

Monk fish with "Iberico" ham, dried lemon and pumpkin mash

or

Filet of venison, "Kriek Boon" sauce and witloof pastry

or

Partridge with calavados and savoy cabbage

❧

Speculoos-apple pie with cumfit milk sorbet, violettes

	<u>3 courses</u>	<u>4 courses</u>
❧ market menu	€45	€55
❧ menu with matching wines	€64	€78
❧ all in menu	€73	€87

The « all in menu » includes an aperitif of your choice, matching wines with each course, natural mineral water or sparkling water and tea or coffee.

We cook with fresh quality products provided by carefully selected suppliers.
All dishes are homemade.
