

# STARTERS

<b>BEEF CARPACCIO</b> Truffle, parmesan, pine nuts, red port and aceto syrup <i>Supplement foie de canard - 7.50</i>	25
<b>ROASTED FOIE DE CANARD</b> Apple, Calvados, red onion compote, brioche	25
<b>SMOKED EEL</b> Vadouvan mayonnaise, fresh herbs, brioche <i>Baerri caviar supplement- 30.00</i>	25
<b>SEA BASS</b> Celeriac, hazelnut, chicory, green apple	25

# MAIN COURSES

<b>TURBOT</b> Pumpkin, carrot, dukkah, Râs el Hânout, beurre blanc	40
<b>MONKFISH</b> Beef Cheek, coconut, wild Rice, cucumber	40
<b>RIB EYE STEAK</b> "Little Gem" salad, fresh fries, bearnaise	40
<b>ANJOU PIGEON</b> Beetroot, blood sausage, baby potatoes, own sauce	40

# DESSERTS

<b>VANILLA ICECREAM</b> Sabayon, homemade biscuits	12.5
<b>FIGS</b> Mascarpone, honey, pistachio, white chocolate	16.5
<b>ASSORTED CHEESES</b> From cheese refiners Van Tricht	16.5

*Groups of four people or more can only use our multi-course menus.*

*Our dishes may contain (traces of) allergens.*