

CHEF'S MENU

17-02-2020 - 29-03-2020

Double smoked salmon, sour cream, candied shallots, canapé bread

or

Sweetbread of veal, chestnut mushroom, millefeuille, Porto

or

Croquette of Bleu de Gex, walnuts, fine frisée, Liège syrup

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Fillet of skrei, tartlet of tomatoes, soy sprouts, oriental gravy

or

Lomo Iberico, vegetable pie with celeriac and zucchini

or

Filet mignon, field mushrooms, Pied Boeuf

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Irish coffee

or

Burnt lime pie, muesli bar with raisins, cassis sorbet

MENU (3 courses)

First course, main course and dessert

44.00

House wine, water and coffee (excl. Aperitif)

62.00

MENU IS ONLY AVAILABLE PER TABLE