

FIRST COURSES

Asparagus classic in Flemish style	20.00
Tataki of yellow fin tuna, green asparagus, cucumber, Kalamansi	19.00
Asparagus, Scottish smoked salmon, farm egg	21.00
Asparagus classic in Flemish style with ham on the bone	21.00
Mangalica ham with marinated asparagus	21.00

MAIN COURSES

Asparagus classic in Flemish style with parsley potatoes	28.00
Red mullet with Provençal sauce, mash potatoes, broccoli and young carrots	26.00
Codfish Scottish way, asparagus	29.00
Asparagus classic in Flemish style with ham on the bone	29.00
Tenderloin with baked asparagus and pink pepper cream sauce	32.00

DESSERTS

Carpaccio of pineapple, white chocolate mousse and meringue	12.00
Marinated strawberries with lime, mint and vanilla ice cream	12.00