Mars-avril-mai 2024

Seasonal Menu

Starter - main course - dessert: €50.00/pp

STARTERS

- Roasted scallops, leeks and saffron cream
- Terrine of pâté de campagne and roasted Ardenne bread, onion confit
- Salade végétarienne : salade de quinoa - légumes croquants - fromage halloumi
- Salmon tartar, wakame and dried bonito

MAIN DISHES

- Sea bass fillet, linguini with vongole, Sambre et Meuse style
- “Rotolo” rolled lasagna – stuffed with ricotta and spinach, parmesan cream
- Duck fillet with Kriek sauce, root vegetable and gratin dauphinois
- Beef cooked at low-temperature, red wine sauce, shallot confit, polenta in two ways

DESSERTS

- Large plate of cheeses, crunchy salad and dried fruits

  * Instead of dessert, +5€

  ** In addition to dessert, +10€
- Assortment of desserts from the Pâtissier
- Pure vanilla bavarois, puffed rice biscuit, caramel
- Paris Brest revisited in the chef's style