

A LA CARTE

15⁰⁰

STARTERS

GLAZED PORKBELLY
pumpkin, couscous, sea buckthorn

LANGOUSTINE
potato, bisque, basil

NORTH SEA CRAB
kohlrabi, watercress, french dressing

KOHLRABI
radish, parmesan, mustard herb

25⁰⁰

MAIN COURSES

BBQ CARROT AND BEET
young garlic, chervil

FLAMED SEABASS
cockles & razor clams, basil, kohlrabi

FRIED RIB-EYE
salsify, mushrooms, pancetta

BRILL
fennel, dill, jerusalem artichoke

VEAL
pearl barley, garlic, asparagus

11⁰⁰

DESSERT

CANALÉ
crema catalana, pistachio, banana

FRENCH TOAST
vanilla

CHOCOLATE
jameson, praline, nougatine

12⁰⁰

4PIECES

CHEESES

CHAOURCE/ LANGRES/
STOLWIJKER/ GENTS BLAUW
quince jam, walnut

PERMANENT EXHIBITION

46⁰⁰
52⁰⁰

4 COURSE MENU *
5 COURSE MENU

* TARTARE OF HAMACHI
green curry, daidai, sesame

* OXTAIL BROTH
hay, smoked eel

SEABASS
lobster, chlorophyll, radish

* FRIED RIB-EYE
salsify, mushrooms, pancetta

* CHOCOLATE
pear, peanut butter, caramel

VEGETARIAN EXHIBITION

46⁰⁰
52⁰⁰

4 COURSE MENU *
5 COURSE MENU

* KOHLRABI
radish, parmesan, mustard herb

* DAILY GREENS
green tea, lavender, citrus

RETTICH AND POTATO
silver onion, basil, daikon

* BBQ CARROT AND BEET
young garlic, chervil

* CANALÉ
crema catalana, pistachio, banana

ATELIER

78⁰⁰

15 COURSE TASTING MENU

MACKEREL
quinoa, tomato

BBQ KOHLRABI
black truffle

SEABASS
shiso, enoki, avocado

TARTARE OF LANGOUSTINE
dashi, hollandaise

OXTAIL BROTH
hay, smoked eel

ARGENTINIAN PRAWN
cucumber, aioli

RED ROSES
blue violets

GRANITE OF CHAMPAGNE
elderflower

BRILL
jerusalem artichoke, viking salt

VEAL
pearl barley, garlic

GRADE 5 WAGYU
soy

CRÈME BRÛLÉE OF LANGRES
quince jam, mustard

BABA AUX AMARETTO
white chocolate, pistachio

PANNA COTTA OF MANDARIN
wild rice

FRENCH TOAST
vanilla