

Experience Menu

Wild duck

Gyros of wild duck with tzatziki and cranberries

Pike-perch

Pike-perch with apple syrup, smoked eel, beetroot and coarse mustard sauce

Aubergine

Oriental marinated aubergine with powerful Asian broth

Pheasant

Roasted pheasant breast with sage, chicory, ceps and sage gravy

Deer

Roasted deer back fillet with 'red cabbage stew', boudin noir, quince and gravy of spices

Mango sticky rice

Dessert inspired by the chef's Thailand trip

Experience Menu €130.00

Sole & lobster * signature of the chef

Small sole with lobster, cherry tomato, orange gel and light lobster sauce
€25.00

Cheese instead of dessert € 12.50 extra

Cheese extra € 25.00

Wines

Wine pairing by glass €15.50 half glass €10.00

Experience Menu Vegetarian

Carrot and melon

Tartare of dried carrot with marinated cantaloupe melon, lemongrass and carrot and spice dressing

Aubergine

Oriental marinated aubergine with powerful Asian broth

Cauliflower "schnitzel" Stroganoff

Crispy cauliflower, puffed tomato and Stroganoff sauce

Tarte aux légumes

Creamy vegetable tart based on sweet potato and courgette

Tortellini and ceps

Tortellini stuffed with cep compote and foamy cep sauce

Mango sticky rice

Dessert inspired by the chef's Thailand trip

Experience Menu €130.00

Cheese instead of dessert € 12.50 extra

Cheese extra € 25.00

Wines

Wine pairing by glass €15.50 half glass 10.00