



## Starters

*Langoustines from Brittany with pressed veal head raviolis  
and gravy of mace* €34,00

*Black puddings of lobster with Golden Delicious apple,  
sauce Nantua* €39,00

*Homemade pâté of foie gras with butternut squash, passion  
fruit and wattleseeds* €32,00

*Deep fried farm egg, cream of chestnut and airy Colonnata  
lard* €27,00

*Preperations of celeriac and Richerenches truffle* €43,00

For lunch, we serve you a 2 course menu, followed by coffee or thee with a variety of sweets for € 35,00





## Main dishes

*Lightly salted cod fillet with Jerusalem artichoke and vadouvan, pickles of cep mushroom* €38,00

*Sole "Véronique" with gravy of verjuice en dauphine potatoes* €44,00

*Brill fillet, béarnaise sauce with mussels, compression of spinach* €42,00

*Pheasant "Albufeira" with crispy polenta and chicory gratinated with marrow* €43,00

*White grouse with beetroot and marinated carrot, aromatic gravy with Lagavulin single malt* €48,00

*Gratinated pork cheeks with miso, flat beans and crispy potatoes* €37,00

If you are allergic or intolerant to certain nutrients or ingredients, please inform us





## Discover The Vault

*Finely chopped scallops with Colonnata lard and San Daniele-aged 24 months*

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*Lightly salted cod fillet with Jerusalem artichoke and vadouvan, pickles of cep mushroom*

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*Pheasant "Albufeira" with crispy polenta and chicory gratinated with marrow*

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*Selection of cheeses refined by master fromager Van Tricht  
(suppl. €16,00)*

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*Ruby / mascarpone / cranberry / matcha*

Discover the vault €69,00

Please select the menu per table.

Starting from 6 people we kindly request you to choose our menu, this to avoid long waiting times.





## Desserts

Selection of cheeses refined by master fromager Van Tricht €16,00

Dame blanche with vanilla from Tahiti €12,00

Ruby / mascarpone / cranberry / matcha €15,00

Parfait of pistachio like a "Norvégienne" €14,00

Iced coffee FRANQ €12,00

Ceçi n'est pas une orange €14,00  
Winning dessert of the Prosper Montagné competition 2010



### **Port**

Fonseca tawny port €7,00

### **Madeira**

Boal Old Reserve 10 year €14,00

Verdelho Old Reserve year €14,00

### **Marsala**

Marsala Superiore Dolce €6,00

### **Dessertwines**

Waipara - Pegasus Bay "Final" €65,00

100% Chardonnay

2011 - 37,5 cl

Sauternes - Ch. Simon €28,00

90% Semillon - 8% Sauvignon - 2% Muscadelle

2010 - 37,5 cl

### **Special coffee**

Irish coffee €12,00

Italian coffee €12,00

Antwerp coffee €12,00

French coffee €12,00

Baileys coffee €12,00