



## Starters

*Langoustines from Brittany with kohlrabi and vanilla,  
buckwheat crumble and bergamot zest* €39,00

*Exotic marinated "Label Rouge" salmon with quinoa and  
aromatics* €32,00

*Homemade pâté of foie gras with red love apple and  
verjuice* €38,00

*Belgian hop shoots, deep fried farm egg, white beer  
zabaione and Espelette pepper* daily price

*Imperial Heritage caviar with brioche, algae and sour cream  
"Caviar needs no occasion, it is one"* €65,00

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





## Main dishes

*Ballotine of skate wing with hand-rolled couscous and Berber cuisine flavours* €42,00

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

*Whiting (fish of the year) cooked in Japanese cherry blossom leaves, cream of green peas and wasabi* €38,00

*Anjou pigeon, beetroot risotto with Grevenbroecker blue cheese, confit of the legs with arabica coffee* €45,00

*Tournedos Rossini of Holstein Friesian beef, pont-neuf potatoes fried in ox-white* €65,00

*Veal striploin "Ternera Rubia" with structures of carrots, clover and gravy of licorice* €49,00

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





## Discover The Vault

*Exotic marinated "Label Rouge" salmon with quinoa and aromatics*

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*Whiting (fish of the year) cooked in Japanese cherry blossom leaves, cream of green peas and wasabi*

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*Veal striploin "Ternera Rubia" with structures of carrots, clover and gravy of licorice*

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

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*Black Forest gateau 2.0*

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
Black Forrest gateau 2.0	€15,00
Parfait of pistachio like a "Norvégienne"	€14,00
Iced coffee FRANQ	€12,00
Ceçi n'est pas une orange Winning dessert of the Prosper Montagné competition 2010	€14,00



### **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 €30,00

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

