



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 € 39,00





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

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

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

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

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

