



## Starters

*Smoked eel with green herbs, horseradish and jalapeño*  
€39,00

*White asparagus with a cream of camembert and granny smith, marinated carrots, sweet and salty cracker with timut pepper*  
€32,00

*Homemade pâté of foie gras with elderberry and bitter chocolate, brioche*  
€38,00

*Langoustine – rhubarb – celery – raspberry – green penja*  
€39,00

*Cassoulet of asparagus, morels and crayfish with smoked egg yolk*  
€37,00

For lunch, we serve you a 2 course menu, followed by coffee or thee with a variety of sweets for € 39,00





## Main dishes

*Red mullet with orechiette "alla vongole", fermented leek  
and bottarga* €42,00

*Brill filet with asparagus, slow-cooked farm egg and fluffy  
young potatoes* €46,00  
*(Additional Imperial Heritage caviar + €20,00)*

*Sesame crusted halibut with koshihikari rice perfumed with  
yuzu* €44,00

*Crispy veal sweetbread with asparagus and morels* €50,00

*"Gentse waterzooi" 2,0 of Malines chicken* €39,00  
*(Stew dish from Ghent with chicken and vegetables)*

*Pre-salted Texel lamb with black fregola sarda, artichoke  
and sea aster* €49,00

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





## Discover The Vault

*Cassoulet of asparagus, morels and crayfish with smoked egg yolk*

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*Red mullet with orechiette "alla vongole", fermented leek and bottarga*

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*"Gentse waterzooi" 2,0 of Malines chicken  
(Stew dish from Ghent with chicken and vegetables)*

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

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*Structures of strawberries with pink rhubarb, mascarpone sorbet perfumed with sorrel*

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

Structures of strawberries with pink rhubarb, mascarpone sorbet perfumed with sorrel €16,00

Coconut soufflé with pineapple sorbet (Waiting time approx. 20 min) €17,00

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 €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

