



## Starters

*Gaspacho of borlotti beans and mango, crumbly cheese  
ice cream, crispy quinoa and piment oil* €30,00

*2 preparations of Scottish label rouge salmon with  
mechouia, black garlic and avocado* €36,00

*Homemade pâté of foie gras with elderberry and nyangbo  
68% with brioche* €38,00

*Langoustines carpaccio with "caprese salad", creamy  
scamorza cheese and watermelon* €40,00

*Imperial Heritage caviar on crispy brioche and farm-egg*  
€70,00

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





## Main dishes

*Lukewarm lobster salad with ratte potato, peach and huacatay* €65,00

*Red mullet with stuffed courgette flower, squid with fideuà* €44,00

*Brill fillet lacquered with sweet peppers, tomato compote, poivrade artichokes and rucola cream* €48,00

*Crispy fried sweetbread, lobster bearnaise and puff pastry with young legumes* €55,00

*Peking duck "Apicius" with sweet corn and cherries* €45,00

*Rubia Gallega prime rib with anchovy butter, hand rolled couscous and flavours of Nice* €48,00

If you are allergic or intolerant to certain nutrients or ingredients, please inform us. The composition of our dishes can change.





## Discover The Vault

*Carpaccio of Scarlet schrimp with spring roll of celery and smoked goose liver, vinaigrette of beetroot and young coriander*

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*Short roasted Hamachi with Malinois cauliflower and North Sea shrimps, Dashi of shiitake*

*Supplement caviar "Imperial Heritage" € 28,00 PP*

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*Thin loin of Rubia calf, young ground chicory stuffed with kumquat, pineapple and tamarind*

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*Selection of cheeses refined by master fromager Van Tricht*

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*Jivara – passie – salted caramel*

Discover the vault 4 courses €75,00

Discover the vault 5 courses € 95,00

Starting from 5 people with kindly request you to choose our menu, this to avoid long waiting times  
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

Raspberry millefeuille with lychee, white chocolate and pistachio cream €15,00

Chocolate soufflé with strawberries (Waiting time approx. 20 min) €17,00

Iced coffee FRANQ €12,00



### **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**

Bodegas Menade "dulce"- Rueda  
Sauvignon blanc – 2018 50 cl €32,00

Château Camperos - Sauternes  
Sémillon – 2015 €48,00

### **Special coffee**

Irish coffee €12,00

Italian coffee €12,00

Antwerp coffee €12,00

French coffee €12,00

Baileys coffee €12,00