



Starters

Holstein carpaccio with tomato and jalapeño, smoked anchovies with beetroot balsamic vinegar €36,00

Snow peas and sorrel gazpacho, langoustine tartare with ricotta and oil made of the coral €45,00

Homemade pâté of foie gras with rhubarb and pomegranate, brioche toast €38,00

Carabineros tartare with Imperial Gold Caviar, verjus and kaffir lime gel €78,00

*White asparagus "Maltaise"
Orange - elderflower - currant* €38,00

For lunch, we serve you a 2 course menu, followed by coffee or tea with a variety of sweets for € 42,50





Main dishes

*Halibut cooked with Kalamata olives and green cumin,
asparagus with wild garlic* €45,00

*Steamed wild turbot, sea lavender and Royal Belgian
Caviar, beurre blanc of creamy butter reduction* €88,00

*Rye wing cooked in Japanese cherry leaves, hand rolled
couscous, macadamia and vadouvan sauce* €48,00

*Veal sweetbread in crispy sourdough, compressed spinach
and lobster béarnaise sauce* €66,00

*Hay roasted young pigeon with green peas and
strawberries, beignet of the legs with rhubarb chutney and
crispy pork skin* €48,00

Lamb fillet, cauliflower with algae and black garlic €55,00

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





Discover The Vault

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*Cheesetrolley Franq
refined by master fromager "Van Tricht"
(suppl. €20,00)*

*Spring dessert
Bora Bora*

Discover the vault €90,00
Please select the menu per table.
Starting from 5 people we kindly request you to choose our menu, this to avoid long waiting times.





Desserts

Cheesetrolley Franq Refined by master fromager "Van Tricht"	€20,00
Dame blanche with vanilla from Tahiti	€14,00
White chocolate soufflé, pralines rose from Lyon, cuberdon ice cream (waiting time approx. 20 min.)	€18,00
Spring dessert Bora Bora	€16,00
Iced coffee FRANQ	€15,00

**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