



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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Halibut cooked with Kalamata olives and green cumin, asparagus with wild garlic

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

*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