



Starters

*French omelette stuffed with ricotta, celeriac and scamorza,
chervil oil* €38,00

Supplementary truffle: price per day/gram

Supplementary Imperial gold caviar: €30/10 gram

*Sautéed langoustine tails with kohlrabi and Madagascar
vanilla, carcass juice with verbena and Japanese
buckwheat* €46,00

*Homemade pâté of foie gras with tangerine and spiced
biscuits, fruit tea gel* €44,00

*Carabineros tartare with Imperial Gold Caviar, verjus and
kaffir lime gel* €82,00

*Dieppe scallops à la plancha, jerusalem artichokes and
chestnuts, vadouvan vinegar and Doyenné du Comice*
€44,00

For lunch, we serve you a 2 course menu, followed by coffee or tea with a variety of
sweets for € 45,00



Main dishes

Tandoori crusted brill fillet, fregola sarda with cèpe mushrooms and spices €58,00

Lightly pickled cod fillet with parsnip and Brussels sprouts, mango salsa with barberries and curry €46,00

Dover sole "Véronique" with muscat grapes and verjus, vin jaune sauce and dauphine potatoes €58,00

Pheasant "Albufeira", gratinated chicory with bone marrow and crispy polenta €48,00

Venison fillet with red cabbage jelly and celeriac gratin, cranberry, apple and date croquettes €60,00

Tournedos "Rossini" with Richerenches truffle and roasted foie gras €86,00
"Bien cuit is animal abuse"

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



Discover The Vault

*French omelette stuffed with ricotta, celeriac and scamorza,
chervil oil*

Supplementary truffle: price per day/gram

Supplementary Imperial gold caviar: €30/ 10 gram

*Dieppe scallops à la plancha, jerusalem artichokes and
chestnuts, vadouvan vinegar and Doyenné du Comice*

*Pheasant "Albufeira", gratinated chicory with bone marrow
and crispy polenta*

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

Structures of origin chocolate with parsnip and cassis

Discover the vault €100,00

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
Pistachio soufflé, raspberry sorbet (waiting time approx. 20 min.)	€18,00
Structures of origin chocolate with parsnip and cassis	€16,00
Iced coffee FRANQ	€15,00



Port

Niepoort tawny 10Y €9,50

Madeira

Boal Old Reserve 10 year €14,00

Verdelho Old Reserve year €14,00

Marsala

Marsala Superiore Dolce €6,00

Dessertwines

Château Camperos - Sauternes
Sémillon – 2015 €48,00

Special coffee

Irish coffee €14,00

Italian coffee €14,00

Antwerp coffee €14,00

French coffee €14,00

Baileys coffee €14,00