



## 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*

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

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

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

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*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