



Starters

*Stuffed carabineiro with smoked foie gras and granny smith,
beetroot balsamic vinegar* €46,00

*Sautéed langoustine tails with kohlrabi and Madagascar
vanilla, carcass juice with verbena and Japanese
buckwheat* €48,00

*Homemade pâté of foie gras with elderflower and Nyangbo
68%, brioche toast* €44,00

*Langoustine tartare with Imperial Gold Caviar, verjus and
kaffir lime gel* €84,00

*Scallop carpaccio with Mangalica ham 24 months and
Lardo di Colonnata* €44,00

For lunch, we serve you a 2 course menu, followed by coffee or tea with a variety of sweets for € 48,50



Main dishes

Wild turbot fillet with fluffy mashed potatoes and Richerenches winter truffle €88,00

Monkfish with structures of celeriac and lovage, beurre blanc sauce with juniper €54,00

Skrei fillet with cauliflower and bottarga, emulsion of creamy-butter vinegar and lighty smoked skrei eggs €58,00

Hay roasted and amarant crusted pigeon, salsify cream with soy beans €55,00

Crispy sweetbread with liquorice, foie gras and blackberries €62,00

Tournedos "Rossini" with Richerenches truffle and roasted foie gras €88,00
"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

*Stuffed carabineiro with smoked foie gras and granny smith,
beetroot balsamic vinegar*

*Monkfish with structures of celeriac and lovage,
beurre blanc sauce with juniper*

*Hay roasted and amaranth crusted pigeon,
salsify cream with soy beans*

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

Buñuelo with Amalfi lemon and Ivoire chocolate

Discover the vault €105,00
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
Grand marnier soufflé, blood orange sorbet (waiting time approx. 20 min.)	€18,00
Buñuelo with Amalfi lemon and Ivoire chocolate	€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