



Starters

White asparagus with lightly smoked MOWI salmon, tandoori emulsion €46,00

Sautéed langoustine tails with veal ravioli, carcass juice with sansho €48,00

Homemade pâté of foie gras with rhubarb, red fruit and samba tea, brioche toast €44,00

North sea crab with Imperial Gold Caviar, verjus and yuzu gel €86,00

Dombes frog legs, structures of cauliflower and peanut, green herbs coulis with curry plant €48,00

White asparagus with camembert cream, pickled young carrots, cappucine leaf oil €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

Sole "Colbert" with herb salad, choron sauce with piquillos
€56,00

*Haddock with a crust of sourdough and caraway seeds,
young peas with Japanese cherry and dulce seaweed*
€52,00

*Brill fillet with asparagus and sea lavender, beurre blanc with
cockles*
€62,00

*Corrèze lamb fillet with compressed spinach, blu di bufala
juice, inspired by wellington*
€64,00

*Crispy sweetbread with lobster béarnaise and young
legumes*
€68,00

*Rosé roasted veal, stuffed morels with wild garlic, vin jaune
sauce*
€56,00

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



Discover The Vault

White asparagus with lightly smoked MOWI salmon, tandoori emulsion

Haddock with a crust of sourdough and caraway seeds, young peas with Japanese cherry and dulce seaweed

Rosé roasted veal, stuffed morels with wild garlic, vin jaune sauce

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

Strawberry / rhubarb / mascarpone / basil

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
Pistachio soufflé, raspberry sorbet (waiting time approx. 20 min.)	€18,00
Strawberry / rhubarb / mascarpone / basil	€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