



Starters

Terrine foie gras Tropical flavours mango & passion fruit, toasted brioche	46
Carpaccio langoustine "Salad Caprese" watermelon & scamorza, basil oil	48
Tartare Holstein & Imperial Gold caviar Sour cream & candied egg yolk	86
Gold brand mussels & Mangalica (24 months) Perfumed with Piedmont hazelnuts	46
Stuffed courgette flower Ricotta, confit tomato, girolles & almond, coulis pimientos piquillo	44

Every afternoon we also serve a 2-course lunch menu followed by sweets with coffee or tea
€48



Main courses

Sea bass "A la Plancha" & Bouillabaise Young artichoke, mediterranean ratatouille & rouille	62
Halibut & Mussels Saffron, fennel, courgette & apricot	56
Turbot & Squid "Black & White" Koshihikare rice & candied iyokan	90
Guinea fowl & Tonka bean Lacquered leg with honey and ginger, string beans sweet potato & miso emulsion	56
Veal sweetbread "En croûte" & Pecorino Pasta carbonara 2.0 with lardo di colonato & guanciale	64
Pork entrecote "Duke of Berkshire" Cherry, almond, girolles, crispy polenta & aigre-douce 5y	62

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



Discover The Vault

Carpaccio langoustine

"Salad Caprese" watermelon & scamorza, basil oil

Halibut & Mussels

Saffron, fennel, courgette & apricot

Guinea fowl & Tonka bean

Lacquered leg with honey and ginger, string beans, sweet potato & miso emulsion

Cheese trolley FRANQ

refined by master fromager "Van Tricht"

(Suppl. €20,00)

Pornstar Martini 2.0

Discover The Vault €105,00

Menu to be ordered per table

As from 5 persons, we ask you to take the menu in order to reduce waiting times

