

A la carte

STARTERS

☉ Beetroot steak, seaweed, marinated shiitakes,
juice of vegetables (€ 37)

Asparagus Flemisch style (€ 37)

North Sea shrimp, various types of tomato,
nasturtium pesto (€ 40)

Pan seared Dublin bay prawns, zucchini, green vegetables,
sweet bell pepper (€ 50)

Pan seared Norwegian lobster, artichoke, fennel, codium,
barigoule sauce (€ 60, main course € 70)

MAIN COURSES

Pan seared sweetbreads or pigeon, herb crust, ratatouille,
green asparagus, fondant potato, tarragon emulsion (€ 55)

Poached brill, asparagus, sea lavender, emulsion of wild garlic (€ 50)

Pan seared turbot steak, broccoletti, leek, herb oil,
white wine sauce (€ 80)

☉ Open ravioli, puree of peas, broad beans, green
vegetables, herb salad, herb coulis (€40)

DESSERTS

Poached pear with vanilla ice cream, chocolate sauce,
almonds, mint foam (€ 18)

Tarte tatin, praline and chestnut ice cream,
cold Calvados sabayon, lemon gel (€18)

Poached rhubarb, rice cream, mint foam, red fruits,
raspberry ice cream (€18)

Cheese platter (€ 18)

May we ask you to choose your dessert at the beginning of the meal.