



Menu August - September 2024

1.

€43 (without soup €38)

Bavarois of Creamcheese, Green Herbs and Smoked Duck

Summer Tomato Soup

Salmon Fillet Cajun-style

Walnut Cake with Yogurt Ice Cream

2.

€54 (without soup €49)

½ Lobster Belle-Vue

Chilled Cucumber Soup

Marmite Ostendaise

Crepes with Elixir d'Anvers and Speculoos Ice Cream

3.

€44 (without soup €39)

Vitello Tonnato with Summer Truffle

Mediterranean Tomato Soup

Steamed Plaice Fillet with Zucchini, Fennel Risotto and

Bisque Sauce

Marinated Strawberries with Lavender Ice Cream



4.

€42 (without soup €35)

**Crusted Goat's Cheese with Green Herb Salad and
Hazelnut Crumble**

Carrot Soup with Sherry and Smoked Eel

**Turkey Fillet with Summer Truffle, Mushroom Sauce and
Potato Croquettes**

Crumble with Pear and Quince

5.

€44 (without soup €37)

'Classic' Beef Carpaccio

Zucchini Soup with Smoked Salmon

Oven-cooked Suckling Pig Fillet with Oyster Mushrooms

Elderflower Cheesecake with Strawberry Sorbet

6.

€46 (without soup €40)

Plaice Fillet with Young Leek and Shrimp Hollandaise

Real Minestrone

Duck fillet-Canard à l'Orange

Rhubarb Pie with Vanilla Sauce