

# *Start*

## **Aspic “Alexis’ Tomatoes”**

A selection of heirloom tomatoes grown on the hills of Spa

Tomato water, garden basil sorbet, pan con tomate

or

## **Bluefin Tuna Sashimi “Kaeshi Zuke”**

Fermented strawberry vinaigrette, daikon radish, finger lime, yuzu gel

or

## **Beef Croquette “Secreto 07”**

Seven-week aged Rubia Gallega beef with 7 aromatic herbs

Grilled Padrón pepper mayonnaise

# *Main course*

## **Free-Range Chicken “Alabama Style”**

Bimi broccoli and a variation around sweet corn

or

## **Skate Wing with Brown Butter**

Capers, caper berries, and parsley potatoes

or

## **Austrian Simmental Beef Fillet**

Lobster béarnaise Espuma and lobster raviolo

supplement: +€9.50

## *Dessert*

### **Almond milk blancmange with Tahitian vanilla**

Smoothie, gel & wild berry sorbet

or

### **Regional cheeses & Homemade truffle honey**

(+€8.50 supplement instead of dessert)

or

### **Dame Blanche**

Sao Thomé chocolate / Tahitian vanilla from Maminou

## *The packages*

3 prémices + Main course & Dessert - 49.90€

3 prémices + Starter & Main course - 56.90€

3 prémices + Menu 3 course - 59.90€

3 prémices + Menu 4 course - 83.90€

**Friday evening, we do not offer the 2 course menus**

**Saturday evening, we only offer “The Discovery by La Reine” menu**



*with love*