

Start

Summer Version of Vitello Tonnato

Veal / Tuna Espuma / Caper Gel and Tuile

or

Beetroot in textures with trout and smoked goat cheese

Beetroot / Raspberry / Roasted Walnuts / Beetroot and Raspberry Sorbet

or

Malines chicken croquettes

Crunchy Vegetable Julienne / Lemon Mayonnaise / Waterzooi-Style

Chicken Jus

Main course

Roasted sea bass fillet with skin on

Glazed carrots / Reduced carrot jus / Fennel oil / Buddha's hand spice /

Carrot powder

or

Free-range chicken fillet

Roasted figs / Confit eggplant / Reduced sherry

or

Holstein beef cuberoll

Arugula / Fresh tagliatelle / Truffle oil / Shavings / Parmesan crumble

supplement: +€9.50

Dessert

{Marie's Sweet Creations}

White chocolate verbena donuts / Granny Smith apple
Peach / Vervena 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