

To Begin...

Homemade Game Terrine 21,90 €

Blackthorn, Barberry, Mango, Passion fruit, Walnut bread

Brabant-Style Pheasant 22,90 €

Celery, Ice plant, White grapes, Mustard seeds

Autumn Scallop 24,90 €

*Yellow beetroot, Ganny Smith apple, Horseradish, Green apple,
Celery sorbet, Lemon oil*

Bouchée de la Reine 26,90 €

Organic yellow chicken, Sheep's foot mushrooms, Vin Jaune sauce

House Signatures

To be enjoyed for two – 24h advance reservation required

Locally Hunted Venison Wellington 89,00 €

*Jalhay cabbage, Mushroom duxelles, Forest jus
For two persons*

Slow-Cooked Whole Hare Saddle 85,00 €

*Chanterelle mushrooms, Girolles, Black Truffle, Cranberry
croquette
For two persons*



With love

Our Woodland Meat Selection

Wild mushrooms, Hazelnuts, Celeriac, red wine jus

Regional Pork Loin	33,90 €
Slow-Cooked Cockerel Supreme	33,90 €
Regional Pork Crown, Carved at the table <i>For two persons</i>	59,00 €

Our catch of the Day

Fillet of Pollock <i>Zeeland mussels, lobster coral jus, Fondant potato with shellfish butter</i>	38,90 €
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Beef Corner

Black Angus Beef Tenderloin <i>Hand-churned Café de Paris Butter 🍷 Smoked garlic gratin dauphinois</i>	35,90 €
Roasted Beef Tournedos <i>White balsamic Béarnaise espuma Swedish-style potatoes</i>	37,90 €
Beef Tagliata <i>Truffle oil, Parmesan crumble Rocket, fresh tagliatelle</i>	39,90 €

On Friday evenings, we invite you to enjoy our
culinary experience with a minimum of two courses