

Starters

Stew with Hake, Pumpkin, fennel, red onion, pods 17.00

Grilled scallops with parsnip, scorzonera and oyster mushroom 22.00

Puff pastry with, arctic char and white butter sauce 18.00

The classics

Carpaccio of langoustines with daikon, carrot and mint 22.00

Lobster tail in broth with star anise and julienne vegetables 23.00

Home made shrimp croquettes, pure and classic 16.00

Fried duck liver with toast of van brioche bread, silver onions
and sauce of Granny Smith 22.00

Since we only work with fresh products, please excuse
us for missing some market supply

Main dishes

Deer fillet with parsley root, Brussels sprouts, chicory Sweet potatoes and apple with cranberries 28.00

Hare fillet "Arlequin", pear, cranberries, green cabbage, Broccoli and celery 29.00

Pheasant fillet with bacon, chanterelles, Butter nut and potato croquettes 27.00

The classics

Tenderloin of the Irish "Hereford" beef, lettuce with tomato 30.00

Choice of sauce: béarnaise, green pepper, archiduc, choron 3.00

Deer stew with pepper sauce, cranberries and ratte potatoes 26.00

Ray wing "Meunière" with hazelnut butter, capers and muslin Potatoes 24.00

Sole with julienne vegetables, duchess potatoes and white butter sauce 35.00

Cooking is a craft, craftwork requires patience, enjoy the moment

Business lunch (2 courses) 20.00