august

restaurant

Burned mackerel, quinoa, sea buckthorn berry, fennel

White asparagus, smoked eel, confit egg yolk, razor clam-vinaigrette *

Sea bream Royale, XO, bok choy, beachcrab

Ilper chicken, green asparagus, peas, wild garlic, polenta

Cheese refined by Van Tricht, mostarda, nut bread **

Golden rennet, egg liqueur, pecan, vanilla

4-course €79 pp - Winepairing €55 pp
*5-course €99 pp - Winepairing €65 pp
Supplement Royal Belgian Caviar €20
**Supplement cheese €15 - Winepairing €9,5 pp

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