

august

— restaurant

Balfegó tuna, radish, cucumber, wasabi, sambaizu. *
Supplement Royal Belgian Caviar €25

Hamachi crudo, avocado, radish, crab, kafir.

Eel in green, white asparagus, fregula sarda.

Holstein entrecote, green asparagus, BBQ lettuce, ramson.

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

Crepe Suzette, blood orange, kumquat, tonka. ***

Rhubarb, yogurt, raspberry, basil.

4-course €89 pp - Winepairing €55 pp

* 5-course €110 pp - Winepairing €65 pp

** Supplement cheese €18 - Winepairing €9,5 pp

*** Extra dessert €14

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— restaurant

Balfegó tonijn, kombu, komkommer, wasabi, sambaizu. *
Supplement Royal Belgian Caviar €25

Hamachi crudo, avocado, radijs, strandkrab, kafir.

Paling in het groen, witte asperge, fregula sarda.

Holstein entrecote, groene asperge, BBQ kropsla, daslook.

Kaas geaffineerd door Van Tricht, mostarda, notenbrood. **

Crepe Suzette, bloedsinaasappel, kumquat, tonka. ***

Rabarber, yoghurt, framboos, basilicum.

4-gangen €89 pp - Winepairing €55 pp

* 5-gangen €110 pp - Winepairing €65 pp

** Supplement kaas €18 - Winepairing €9,5 pp

*** Extra dessert €14