

august

— restaurant

Seasonal sharing lunch

Aubergine tempura, miso, crispy chili.

Wortel, arborio, tête de moine, komijn.

Doperwt, rabarber, consommé van asperge.

Balfegó tonijn, radijs, komkommer, wasabi, sambaizu. **

supplement Royal Belgian Kaviaar €25

Skrei, kokkels, groene asperge, doperwt, daslook.

of

Duroc d'Olives buikspek, boekweit noodles, 5-spice bouillon.

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

Yuzu tartelette, matcha, merengue .*

Voor- en hoofdgerecht €39 pp

* Voor-, hoofd- en nagerecht €49 pp

** Extra gerecht €20 pp

*** Supplement kaas €18

august

— restaurant

Seasonal sharing lunch

Eggplant tempura, miso, crispy chili.

Carrot, arborio, tête de moine, cumin.

Peas, rhubarb, consommé van asparagus.

Balfegó tuna, radish, cucumber, wasabi, sambaizu. **

supplement Royal Belgian caviar €25

Winter cod, cockles, green asparagus, peas, wild garlic.

or

Duroc d'Olives pork belly, buckwheat noodles, 5-spice broth.

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

Yuzu tartelette, matcha, merengue .*

Starter and main course €39 pp

*Starter, main course and dessert €49 pp

** Extra dish €20 pp

*** Supplement cheese €18