

CHEFS MENU

Tartar with cold smoked seabass with carrot, lemongrass and red pepper

Paté en Croûte with cornichons and fennel

Tartelette with Remeker cheese and Waldorf salad ✓

Fish of the day

(our staff will inform you on our fish of the day)

Saltimbocca of slow cooked veal, ham, sage and a ravioli filled with a Marsala jus

Tarte Tatin of tomato and red onion with Burrata ✓

Éclair with banana ,white chocolate and banana ice cream

Crème Brûlée

Selection of cheeses with nut bread and honeycomb

44.5 per person

3 course wine pairing 20.5

Tasting arrangement 15.5

Please ask for the options to add additional courses.

All menu items can be ordered individually.