CHEF'S SUGGESTIONS

STARTERS

Sea bass ceviche €22,00
chilled cucumber & Chardonnay soup | eggplant cream

Asparagus & scrambled eggs €20,00/€26,00
avruga | lime butter

Asparagus & poached farm egg €22,00/€28,00
creamy mousseline | crispy chocolate bread

SALAD

Green asparagus salad with tuna sashimi €28,00
burrata pesto | chili | sesame

PASTAS

Ravioli with North Sea crab €28,00
bisque sauce | endive | espelette pepper

MAIN COURSES

Braised Belgian endive with tender ham €22,00
Oud Brugge cheese | cocoa crumble

Rack of lamb with parsley herb crust €28,00
pomme Anna | samphire | Tierentyn cream

DESSERT

Chocolate fantasy 'Octave' €14,00
creamy and crispy chocolate textures

Wine pairing suggestion

Tassi - Rosso di Montalcino - 2018 Sangiovese Tuscany, Italy	€9,00	€45,00

CHEF'S MENU

Sea bass ceviche
chilled cucumber & Chardonnay soup | eggplant cream

Asparagus & scrambled eggs*
avruga | lime butter

Rack of lamb with parsley herb crust
pommes Anna | samphire | Tierentyn cream
or
Polder potato galette with samphire
crispy spring vegetables | fresh tomato oil

Chocolate fantasy 'Octave'
creamy and crispy chocolate textures

3 courses €52,00
***4 courses €62,00**

Wine pairing suggestion
Tassi - Rosso di Montalcino - Toscane - Sangiovese - 2018
Per glass €9,00
Per bottle €45,00

The chef's menu is served per full table to ensure smooth service.
Prices are in euros, per person, VAT included.