

January 2024
(UK)





Entrées

Catch of the day as a Sashimi, declination of celery, sour cream from Isigny & lemon from Menton / 38 €

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Black truffle "*tuber melanosporum*" soft egg, leek-vinaigrette, parmigiano Reggiano "vacche rosse" (vegetarian) / 42 €

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Scallops from Dieppe, roasted with butternut, carrot and blood orange, beurre blanc sauce with clams / 42 €

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Limousin veal by our friend Lothar Vilz in Mürringen as a tartar with black truffle "*tuber melanosporum*", hazelnuts from Piemonte, sweet onions from Cévennes and mushrooms / 45 €

Plats

Line-caught seabass, buckwheat and beurre blanc sauce with-mussels from Mont St-Michel / 55 €

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Sweetbread roasted meunière, parmigiano and sage, veal sauce and cream of parmigiano / 55 €

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Squab from Touraine roasted then haysmoked, miso, beans legumes, pigeon sauce with coffee / 55 €

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Nice Poultry from Bresse « Demi-deuil », black truffle from Piemonte / 75€

(a single unique dish, i.e. without starter nor dessert, will be increased by 10€ as table fees)

Our menus Discovery & Tasting

(only for the whole table)

Following seasonal, daily supplies and current inspiration, we create degustation menu set according to your tastes, in order to let you discover our cuisine. Based on your preferences, the chef will compose a surprise menu, adjusted to each table.

4 services : 85 €

Wine-pairing : « classic » 40€, « prestige » 75€, « NA» 35 €

5 services : 110 €

Wine-pairing : « classic » 50€, « prestige » 85€, « NA» 40 €

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Cheeses board selected by Adrien from « la Dent du chat », cheese-refiner in Ixelles + 20€
(replacing the dessert : + 5€)

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Special menu « découverte gourmande » by Stirwen

8 services : 175 €

Wine-pairing « classic » 75€, « prestige » 125€

A specially constructed menu, that lets you discover all the facets of our cuisine through original preparations showcasing the best seasonal products



Le midi / Lunch time / Middag

Notre menu déjeuner

Le menu déjeuner est annoncé à table et change chaque jour en fonction des arrivages quotidiens

3 services : 60 €

Accord vins : 30€

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Our lunch menu

The lunch menu is announced at the table and changes every day depending on daily arrivals

3 courses: €60

Wine pairing: €30

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Onze lunchkaart

Het lunchmenu wordt aan tafel aangekondigd en verandert elke dag, afhankelijk van de dagelijkse aankomsten

3 gangen: €60

Wijnarrangement: € 30

(a single unique dish, i.e. without starter nor dessert, will be increased by 10€ as table fees)