

to share

the best sardines don renaldo toast lime fleur de sel	20
pizza blanche cheese sauce truffle oil	15
jamón ibérico 24m toast tomato garlic	24
bouchot mussels nature	16
flat oysters	4/pcs

starters

filet de sole foie gras chicory	24
potato from Zeebrugge egg	22
salsify spaghetti smoked eel herrin caviar	19
poached farm egg meurette	18
6 flat oysters bloody mary	24
cheese croquettes	17

main course

vol-au-vent cuckoo from Mechelen	28
eel in green	35
beef tournedos rossini	36
grilled beef tournedos béarnaise	31
beef tournedos pepper / mushroom sauce	31
beef tournedos	28
sole from Zeebrugge piment d'espelette butter	28
veal sweetbreads	28
caesar salad ‘new style’	22
poulet noir 2 cvts	28pp
candied lamb shoulder 2 cvts	32pp

Suggestion menu

Glass of Cava, appetizer

Ravioli with crayfish and green herbs juice

Guinea fowl, wild mushrooms, fine champagne sauce, candied potatoes

Crêpe Suzette

€ 60,00 EURO per person
with wines + 20,00 (1/2 bottle of wine)