

Menu (for 2 persons or more) :

Glas of Champagne or Mocktail

Zeeland oyster-pumpkin espresso-tuna tartare

or

Bruschetta-pumpkin espresso-Avocado and Feta tartare (vegan)

Open ravioli with red pesto, green asparagus and pomegranate (vegan)

or

Open ravioli with Oxtail stew and wild mushrooms

Charcoal baked and slightly smoked Turbot, buttermilk mashers and Spinach (+8€)

or

Sauteed Eggplant with humus, mint and tabouleh (vegan)

or

Lamb Tagliata "Bleu de Bresse", ratatouille et and sauteed Baby Potatoes (+5€)

Crêpe Suzette with blood orange

or

Crêpe Suzette with blood orange (vegan)

Coffee or thee

64€ per person