

## MENU LE CIEL


TUNA SASHIMI  
*chicory - apple - foie gras - sesame*

OR

CARPACCIO OF VENISON  
*mild cognac-mustard dressing*

RISOTTO  
*calamari - tomato*

OR

BUTTERNUT RAVIOLI   
*butter - sage - walnut - pecorino*

DEER FILLET GRAND VENEUR  
*classic game garnishes*

OR

COD FILLET  
*Provençal herb crust -  
pointed cabbage - beurre blanc*

DESSERT OF THE DAY

OR

SELECTION OF 3 CHEESES  
*Crèmerie Saint-Siméon "Freddy Fromage"  
supplement 6 euro*

### 3 COURSES (LUNCH ONLY)

*starter - main course - dessert*

62 EURO

### 4 COURSES

79 EURO

SERVED AS LUNCH OPTION UNTIL 1:30 PM

SERVED AS LUNCH OPTION UNTIL 8:30 PM

## STARTERS

CREUSES 24  
*6 oysters*

CREUSES AU GRATIN 28  
*6 oysters - champagne sauce*

BEEF CARPACCIO - CLASSIC 21  
*caper vinaigrette*

BEEF CARPACCIO - FRESH WINTER TRUFFLE 45  
*mushrooms - parmesan cheese - pine nuts*

CARPACCIO OF VENISON 25  
*mild cognac-mustard dressing*

EGGPLANT LASAGNE  22  
*manchego - frisée lettuce - fresh truffle*

TRUFFLE-CHEESE CROQUETTE  32  
*manchego - frisée lettuce - fresh truffle*

SHRIMP CROQUETTE 18  
*little gem - sriracha*

GOOSE LIVER TERRINE 32  
*duet of preserves - brioche*

TUNA SASHIMI 28  
*chicory - apple - foie gras - sesame*

LOBSTER BISQUE 18  
*rouille - emmenthaler*

BURRATA  21  
*tomato - basil*

## SALADS

ANGUS BEEF SALAD 32  
*truffle - parmesan cheese - pine nuts*

SALAD NIÇOISE 28  
*grilled tuna - anchovies - olives*

GOAT'S CHEESE SALAD  25  
*Jonagold apple - rocket - walnut*

CAESAR SALAD 28  
*supreme poulet noir - parmesan cheese -  
croutons*

## MAIN DISHES

LOBSTER THERMIDOR 1/2 OR 1/1 <i>au gratin with mild mustard sauce - baby spinach</i>	36 / 58
SOLE MEUNIÈRE (500 - 600G) <i>parsley butter - lemon</i>	45
COD FILLET <i>Provençal herb crust - pointed cabbage - beurre blanc</i>	34
PASTA WITH 1/2 LOBSTER <i>linguini - nantua sauce</i>	36
PUR ANGUS IRISH FILLET 200G <i>creamy pepper sauce or bearnaise sauce or stroganoff</i>	34
PUR ROSSINI IRISH FILLET 200G <i>sautéed goose liver - Porto-truffle sauce</i>	45
STEAK TARTARE 200G <i>freshly minced à là minute</i>	32
HAREBACK FILLET <i>green pepper sauce - game croquette - cranberries</i>	38
DEER FILLET <i>Grand Veneur sauce - classic game garnishes</i>	39
PHEASANT À LA BRABANÇONNE <i>salsify - chicory</i>	34
TAGLIOLINI  <i>fresh winter truffle</i>	35
TAGLIATELLE <i>wild boar ragout - red wine - pecorino cheese</i>	28
CANNELLONI  <i>spinach - ricotta - tomato - basil</i>	27

## SIDES

CHIPS	5
TAGLIOLINI ALL'OLIO	5
POTATOES AU GRATIN	5
MASHED POTATO	5
ALMOND CROQUETTES	8
MESCLUN	6
HOT SAUTÉED MUSHROOMS	10
HOT SAUTÉED SEASONAL VEGETABLES	7

## DESSERT

CHEF'S SORBET	15
CRÈME BRULÉE	15
LIÈGE-STYLE COFFEE	15
DAME BLANCHE	15
CHOCOLATE MOELLEUX	15
MOUSSE OF BELGIAN CHOCOLATE 54,5%	15
CHEESE FROM CRÈMERIE SAINT-SIMÉON 'FREDDY FROMAGE'	21

IF YOU HAVE ANY ALLERGENS OR DIETARY REQUIREMENTS, PLEASE NOTIFY YOUR HOST.  
INGREDIENTS OF OUR DISHES MAY VARY DUE TO DAILY OFFER