

## MENU LE CIEL

SCOTTISH MARINATED SALMON  
*bulgur - radish - Granny Smith*

OR

GALANTINE  
*guinea fowl - foie gras - raisin*

RAVIOLI  
*vitello - pear - walnut - gorgonzola*

OR

PULPO  
*artichoke - mediterranean olives*

VEAL LOIN  
*bordelaise - sugar snaps - shiitake - celeriac*

OR

HALIBUT  
*Ratte potato - Ostend shrimps -  
spinach - 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*

65 EURO

### 4 COURSES

85 EURO

DURING LUNCH TO BE ORDERED UNTIL 13H30  
DURING DINNER TO BE ORDERED UNTIL 20H30

## BITES

ZEEUWSE CREUSES 28  
*6 pieces*

CREUSES AU GRATIN 32  
*emmenthaler - champagne sauce - 6 pieces*

BELGIAN ROYAL CAVIAR WITH BLINIS AND SOUR CREAM  
*10 grams 45*  
*30 grams 92*  
*50 grams 145*

## COLD STARTERS

SMOKED PAPRIKA  22  
*bulgur - goat cheese*

SCOTTISH MARINATED SALMON 23  
*bulgur - radish - Granny Smith*

BEEF CARPACCIO - CLASSIC 21  
*olive oil - balsamic vinegar*

GALANTINE 30  
*guinea fowl - foie gras - raisin*

## WARM STARTERS

BISQUE OF LOBSTER 19  
*rouille - Emmenthaler*

VELOUTE SWEETBREAD 20  
*curry - button mushrooms*

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

SHRIMP CROQUETTE 18  
*little gem - sriracha*

## MAIN COURSE SALADS

COLD ARTISAN GOAT CHEESE SALAD  25  
*Jonagold apple - rocket salad - walnut*

SALAD NIÇOISE 28  
*grilled tuna - anchovy - olive*

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

SALAD ANGUS BEEF "TAGLIATA" 32  
*rocket salad - parmesan - truffle cream*

## PASTAS

TAGLIOLINI 	40
<i>fresh winter truffle</i>	
CANNELLONI 	24
<i>spinach - ricotta - tomato - basil</i>	
PASTA WITH 1/2 LOBSTER	39
<i>raviolini – nantua sauce</i>	

## MAIN COURSES

LOBSTER THERMIDOR 1/2 OR 1/ 1	39 / 60
<i>au gratin - mustard sauce - baby spinach</i>	
HALIBUT	38
<i>potato - Ostend shrimps - spinach - beurre blanc</i>	
SOLE MEUNIÈRE (500 - 600G)	49
<i>parsley butter - lemon</i>	
STEAK TARTARE 200G	34
<i>minced à la minute</i>	
VEAL LOIN	34
<i>bordelaise - sugar snaps - shiitake - celeriac</i>	
IRISH FILLET PUR ANGUS 200G	34
<i>creamy pepper sauce or bearnaise sauce</i>	
IRISH FILLET PUR ROSSINI 200G	46
<i>sautéed foie gras – Porto-truffle sauce</i>	
CRISPY FRIED SWEETBREA	45
<i>salsify - Porto sauce</i>	

## SIDES

MIX OF LETTUCE	6
HOT SAUTÉED SEASONAL VEGETABLES	7
CHIPS	5
SWEET POTATO CHIPS	7
POTATOES AU GRATIN	5
MASHED POTATOES	5

## DESSERTS

CHEF'S SORBET	15
CRÈME BRULÉE	15
LIÈGE-STYLE COFFEE	15
DAME BLANCHE	15
CHOCOLATE MOELLEUX	15
PINEAPPLE AU GRATIN	16
CHEESE FROM CRÈMERIE SAINT-SIMÉON "FREDDY FROMAGE"	21
<i>5 pieces</i>	

IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM YOUR HOST/HOSTESS. INGREDIENTS OF OUR DISHES MAY VARY DUE TO DAILY FRESH SUPPLY.