

## MENU LE CIEL

### ZUCCINI

*butternut - tomato - chili*

OR

### MARINATED SALMON

*red cabbage - apple*

OR

### ASIAN BEEF TARTARE

*wasabi - dashi*

### RISOTTO

*mushroom - Parmesan - fresh winter truffel*

OR

### SCALLOP

*pancetta - cauliflower - coconut*

### CELERIAC

*structures - vadouvan*

OR

### CORVINA

*bakala brandade - kale - parsley*

OR

### SHORT-RIB

*caramelised onion - parnsip - Madeira*

### SELECTION OF 3 CHEESES

*Crèmerie Saint-Siméon "Freddy Fromage"*

*supplement 6 euro*

OR

### DESSERT OF THE DAY

### 3 COURSES (LUNCH ONLY)

65 EURO

### 4 COURSES

85 EURO

**DURING LUNCH TO ORDER UNTIL 3 P.M.  
DURING DINNER TO ORDER UNTIL 8:30 P.M.**

## STARTERS

HOMEMADE ARTISAN BREAD 5

ZEELAND CREUSES 28  
*6 pieces*

CREUSES AU GRATIN 32  
*Champagne-mousseline - 6 pieces*

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

BEEF CARPACCIO - FRESH WINTER TRUFFLE 45  
*mushroom - Parmesan - pine nuts*

FOIE GRAS TERRINE 36  
*brioche - cherry jam*

MARINATED SALMON 26  
*red cabbage - apple*

ASIAN BEEF TARTARE 25  
*wasabi - dashi*

ZUCCHINI  22  
*butternut - tomato - chili*

CARPACCIO OF CARABINERO 29  
*sour cream - fennel - lemon zest*

BISQUE OF LOBSTER 19  
*rouille - Emmentaler - écrevisses - grey shrimps*

TRUFFLE CHEESE CROQUETTE  32  
*Manchego - frisée salad - fresh winter truffle*

SHRIMP CROQUETTE 18  
*little gem - sriracha*

SAUTÉED FOIE GRAS 32  
*brioche - wild fruit chutney*

## MAIN COURSE SALADS

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

NICOISE SALAD 28  
*grilled tuna - anchovy - olive*

CAESAR SALAD 28  
*suprême poulet noir - Parmesan - croutons*

ANGUS BEEF "TAGLIATA" SALAD 32  
*rocket - Parmesan - truffle cream*

LOBSTER SALAD 38  
*miso-mayonnaise*

## PASTAS

TAGLIOLINI 	35
<i>fresh winter truffle</i>	
CANNELLONI 	24
<i>spinach - ricotta - tomato - basil</i>	
RAVIOLI 	38
<i>buffalo ricotta - fresh winter truffle</i>	
PASTA NORTH SEA CRAB	39
<i>candied tomato - salmon caviar</i>	
LOBSTER RAVIOLI	39
<i>nantua sauce</i>	

## MAIN COURSES

LOBSTER THERMIDOR 1/2 OR 1/1	39 / 60
<i>gratinated in mild mustard sauce</i>	
CORVINA	34
<i>bakala brandade - kale - parsley</i>	
SOLE MEUNIÈRE (400 - 500G)	49
<i>parsley butter - lemon</i>	
STEAK TARTARE 200G	36
<i>minced à la minute</i>	
T-BONE STEAK (+/- 1KG)	95
<i>creamy peppercorn sauce or bearnaise sauce</i>	
<i>french fries and mixed salad included</i>	
SHORT-RIB	35
<i>caramelised onion - parsnip - Madeira</i>	
IRISH FILLET PUR ANGUS 200G	36
<i>creamy peppercorn sauce or bearnaise sauce</i>	
IRISH FILLET PUR ROSSINI 200G	48
<i>sautéed foie gras - Porto-truffle sauce</i>	

## SIDES

MASHED POTATOES	6
FRENCH FRIES	6
MIXED SALAD	7
HOT SAUTÉED SEASONAL VEGETABLES	8
ALMOND CROQUETTES	8
PASTA AGLIO E OLIO	8

## DESSERTS

CHEF'S SORBET	15
CRÈME BRULÉE	15
LIÈGE-STYLE COFFEE	15
DAME BLANCHE	15
CHOCOLATE MOELLEUX	15
APPLE TARTE TATIN	15
<i>with speculoos ice cream</i>	
"MONCHOU"	15
<i>cherry cheesecake</i>	
SABAYON	15
<i>vanilla - white wine - Amaretto</i>	
CHEESE FROM CRÈMERIE SAINT-SIMÉON	21
"FREDDY FROMAGE"	
<i>5 pieces</i>	

### INTERMEDIATE MENU

25

THE MENU IS SERVED PER TABLE.

À LA CARTE IS POSSIBLE UP TO 6 PEOPLE (WITH A MAXIMUM OF 3 CHOICES PER COURSE).

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