

## MENU LE CIEL

TUNA TATAKI


*asparagus mousse - asparagus tips*

OR

ANGUS CARPACCIO

*asparagus cream*

OR

CARPACCIO ARTICHOKE 

*buffalo ricotta - mint*

RAVIOLI

*veal - pea - fresh summer truffle*

OR

RISOTTO 

*asparagus - espuma of Taleggio*

HALIBUT FILLET

*lamb's ear - asparagus - Zeeland oyster sauce*

OR

LAMB FILLET

*green herb crust - Madeira - asparagus - gratin*

OR

TORTELLINI 

*Caprese - basil*

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 SUMMER TRUFFLE

35

*mushroom - Parmesan - pine nut*

FOIE GRAS TERRINE

36

*brioche - jam*

TUNA TATAKI

29

*asparagus mousse - asparagus tips*

ANGUS CARPACCIO

25

*asparagus cream*

CARPACCIO OF CARABINERO

29

*sour cream - fennel - lemon zest*

CARPACCIO ARTICHOKE 

24

*buffalo ricotta - mint*

TRUFFLE CHEESE CROQUETTE 

24

*Manchego - frisée salad - fresh summer truffle*

POACHED CRISPY FARM EGG 

28

*Mornay sauce - asparagus - fresh summer truffle*

BISQUE OF LOBSTER

19

*rouille - Emmentaler - écrevisses*

VELOUTÉ

16

*asparagus - écrevisses*

SHRIMP CROQUETTE

21

*little gem - sriracha*

SAUTÉED FOIE GRAS

32

*IJsvogel liqueur d'asperges - tarte tatin*

## MAIN COURSE SALADS

COLD ARTISAN GOAT CHEESE SALAD 

25

*Jonagold - rocket - walnut*

NIÇOISE SALAD

28

*grilled tuna - anchovy - olive*

CAESAR SALAD

28

*suprême poulet noir - Parmesan - crouton*

ANGUS BEEF "TAGLIATA" SALAD

32

*rocket - Parmesan - truffle cream*

LOBSTER SALAD

44

*miso-mayonnaise*

## PASTAS

CANNELLONI 	24
<i>spinach - ricotta - tomato - basil</i>	
TAGLIOLINI 	29
<i>fresh winter truffle</i>	
RAVIOLI 	29
<i>buffalo ricotta – fresh winter truffle</i>	
TORTELLINI 	28
<i>Caprese - basil</i>	
PASTA NORTH SEA CRAB	39
<i>candied tomato - salmon caviar</i>	
LOBSTER RAVIOLI	45
<i>nantua sauce</i>	

## MAIN COURSES

ASPARAGUS IN THE FLEMISH WAY	22 / 28
LOBSTER THERMIDOR 1/2 OR 1/1	45 / 65
<i>gratinated in mild mustard sauce</i>	
MOWI SALMON	34
<i>asparagus - mousseline - young Belgian leaf spinach</i>	
SOLE MEUNIÈRE (400 - 500G)	49
<i>parsley butter - lemon</i>	
HALIBUT FILLET	38
<i>lamb's ear - asparagus - Zeeland oyster sauce</i>	
STEAK TARTARE 200G	36
<i>minced à la minute</i>	
LAMB FILLET	38
<i>green herb crust - Madeira - asparagus - gratin</i>	
ARGENTINIAN RIB EYE	39
<i>grassfed - Blackwell sauce</i>	
IRISH FILLET PUR ANGUS 200G	39
<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
POTATO GRATIN	7
TOMATO-POINT BELL PEPPER SALAD	7
BOILED BABY POTATOES	7
HOT SAUTÉED SEASONAL VEGETABLES	8
PASTA AGLIO E OLIO	8

## DESSERTS

CHEF'S SORBET	15
CRÈME BRULÉE	15
LIÈGE-STYLE COFFEE	15
DAME BLANCHE	15
CHOCOLATE MOELLEUX	15
MONCHOU "CHERRY CHEESECAKE"	15
APPLE TARTE TATIN	15
<i>with speculoos ice cream</i>	
SABAYON	15
<i>vanilla - white wine - Amaretto</i>	
TIRAMISU	15
<i>made with coffee or deca</i>	
BELGIAN STRAWBERRIES	18
<i>with vanilla ice cream</i>	
CHEESE FROM CRÈMERIE SAINT-SIMÉON "FREDDY FROMAGE"	25
<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/HOSTESS. INGREDIENTS OF OUR DISHES MAY VARY DUE TO DAILY FRESH SUPPLY.