

## MENU LE CIEL

### TUNA TATAKI

*mango - bell pepper - fregola - dashi*

OR

### STEAK TARTARE

*foie gras - green herbs - walnut*

OR

### GAZPACHO

*watermelon - strawberry - goat cheese*

### RAVIOLI OF SCALLOPS

*candied tomato - salmon caviar*

OR

### BASIL RISOTTO

*tomato - espuma of Parmesan - pine nut*

### COD

*puttanesca - basil - crushed ratte potatoes*

### VEAL FILLET

*morel sauce - bimi - gnocchi*

OR

### FALAFEL

*coconut - green curry - celery*

### SELECTION OF 3 CHEESES

*Crèmerie Saint-Siméon "Freddy Fromage"*

*supplement 8 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

6

### 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

28

*mango - bell pepper - fregola - dashi*

### STEAK TARTARE

29

*foie gras - green herbs - walnut*

### CARPACCIO OF CARABINERO

29

*sour cream - fennel - lemon zest*

### GAZPACHO

21

*watermelon - strawberry - goat cheese*

### TRUFFLE CHEESE CROQUETTE

24

*Manchego - frisée salad - fresh summer truffle*

### BISQUE OF LOBSTER

19

*rouille - Emmentaler - écrevisses*

### SHRIMP CROQUETTE

21

*little gem - sriracha*

### SAUTÉED FOIE GRAS

32

*brioche - jam*

## MAIN COURSE SALADS

### COLD ARTISAN GOAT CHEESE SALAD

25

*Jonagold - rocket - walnut*

### NIÇOISE SALAD

28

*grilled tuna - anchovy - olive*

### CAESAR SALAD

28

*poulet noir - Parmesan - crouton - bacon*

### ANGUS BEEF "TAGLIATA" SALAD

32

*rocket - Parmesan - truffle cream*

### LOBSTER SALAD BELLE VUE

45

*classic preparation*

### SALAD TOMATO BURRATA

25

*classic preparation*

## PASTAS

PASTA CALAMARATA	29
<i>mussels - vongole - scampi</i>	
PASTA VONGOLE	28
<i>classic preparation</i>	
RAVIOLI	45
<i>scallop - lobster</i>	
CANNELLONI 	24
<i>spinach - ricotta - tomato - basil</i>	
TAGLIOLINI 	29
<i>fresh summer truffle</i>	

## MAIN COURSES

BOUILLABAISE WITH HALF LOBSTER	46
<i>Emmentaler - rouille</i>	
LOBSTER À L'ARMORICAINE 1/2 OR 1/1	39 / 60
<i>classic preparation</i>	
MUSSELS A LA TOM KHA KAI	32
<i>Asian preparation</i>	
GREEN MUSSELS	32
<i>pesto - spinach - cilantro - yuzu</i>	
SOLE MEUNIÈRE (400 - 500G)	49
<i>parsley butter - lemon</i>	
COD	36
<i>puttanesca - basil - crushed ratte potatoes</i>	
STEAK TARTARE (200G)	36
<i>minced à la minute</i>	
VEAL FILLET	38
<i>morel sauce - bimi - gnocchi</i>	
ARGENTINIAN RIB EYE BLACK ANGUS (350G)	42
<i>creamy peppercorn sauce or bearnaise sauce</i>	
ARGENTINIAN FILLET PUR ANGUS (200G)	36
<i>creamy peppercorn sauce or bearnaise sauce</i>	
ARGENTINIAN FILLET PUR ROSSINI (200G)	48
<i>sautéed foie gras - Porto-truffle sauce</i>	

## SIDES

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

### ASIAN SUMMER SALAD

*papaya - radish - tomato - pine nut  
coriander - strawberry - sesame - ginger*

12

## DESSERTS

CHEF'S SORBET	15
CRÈME BRULÉE	15
LIÈGE-STYLE COFFEE	15
DAME BLANCHE*	18
CHOCOLATE MOELLEUX*	17
APPLE TARTE TATIN* <i>with vanilla ice cream</i>	17
SABAYON <i>vanilla - white wine - Amaretto</i>	15
CARPACCIO OF MARINATED PINEAPPLE <i>with coconut ice cream</i>	15
BELGIAN STRAWBERRIES* <i>with vanilla ice cream</i>	19
CHEESE FROM CRÈMERIE SAINT-SIMÉON "FREDDY FROMAGE" <i>5 pieces</i>	25

*\*These desserts are served with  
artisanal vanilla ice cream*

### 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.