

MENU LE CIEL

HAMACHI SASHIMI

dashi

OR

GALANTINE OF FOIE GRAS

wild boar - apple confit

OR


CARPACCIO OF PUMPKIN 

sea buckthorn berry - hazelnut - ricotta

RAVIOLI 

Porcini - Fontina - fresh winter truffle

OR

RISOTTO 

red beetroot - goat cheese

COD

pointed cabbage - grey shrimp - sea mussel

OR

VENISON FILLET

Grand Veneur sauce - classic garnishes

OR

GNOCCHI 

egg yolk cream - sage - Pecorino Toscano

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.

COLD STARTERS

HOMEMADE SOURDOUGH BREAD 7

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 nut

DOE CARPACCIO 29

soft cognac-mustard dressing

FOIE GRAS TERRINE 36

brioche - jam

HAMACHI SASHIMI 29

dashi

GALANTINE OF FOIE GRAS 36

wild boar - apple confit

CARPACCIO OF PUMPKIN  26

sea buckthorn berry - hazelnut - ricotta

WARM STARTERS

TRUFFLE CHEESE CROQUETTE  34

Manchego - frisée salad - fresh winter truffle

BISQUE OF LOBSTER 21

rouille - Emmentaler - écrevisse

SHRIMP CROQUETTE 22

little gem - sriracha

SAUTÉED FOIE GRAS 32

brioche - jam

RISOTTO  28

red beetroot - goat cheese

RAVIOLI  28

Porcini - Fontina - fresh winter truffle

MAIN COURSES

LOBSTER À L'ARMORICAINE 1/2 OR 1/1	39 / 60
<i>classic preparation</i>	
SOLE MEUNIÈRE (400 - 500G)	49
<i>parsley butter - lemon</i>	
COD	38
<i>pointed cabbage - grey shrimp - sea mussel</i>	
STEAK TARTARE (200G)	38
<i>minced à la minute</i>	
SADDLE OF HARE FILLET	39
<i>green pepper sauce - croquette - cranberries</i>	
VENISON FILLET	44
<i>Grand Veneur sauce - classic garnishes</i>	
PHEASANT À LA BRABANÇONNE	37
<i>salsify - chicory</i>	
GNOCCHI 	26
<i>egg yolk cream - sage - Pecorino Toscano</i>	

CHARCOAL-BASED

RIB EYE BLACK ANGUS ARGENTINIAN (350G)	44
<i>creamy peppercorn sauce or bearnaise sauce</i>	
FILLET PUR ANGUS ARGENTINIAN (200G)	38
<i>creamy peppercorn sauce or bearnaise sauce</i>	
FILLET PUR ROSSINI ARGENTINIAN (200G)	48
<i>sautéed foie gras - Porto-truffle sauce</i>	
LOBSTER 1/2 OR 1/1	39 / 60
<i>chimichurri</i>	
SUPPLEMENT FRESH WINTER TRUFFLE	20

MAIN COURSE SALADS

COLD ARTISAN GOAT CHEESE SALAD 	26
<i>Jonagold - rocket - walnut</i>	
NIÇOISE SALAD	29
<i>grilled tuna - anchovy - olive</i>	
CAESAR SALAD	29
<i>poulet noir - Parmesan - crouton - bacon</i>	
ANGUS BEEF "TAGLIATA" SALAD	38
<i>rocket - Parmesan - truffle cream</i>	
LOBSTER SALAD	39
<i>miso-mayonnaise</i>	

PASTAS

PASTA CALAMARATA	29
<i>mussel - scampi - bisque</i>	
RAVIOLI WITH HALF LOBSTER	45
<i>nantua sauce</i>	
CANNELLONI 	26
<i>spinach - ricotta - tomato - basil</i>	
TAGLIOLINI 	38
<i>fresh winter truffle</i>	
PASTA GRICIA	28
<i>guanciale - Pecorino</i>	
RAVIOLI 	38
<i>Porcini - Fontina - fresh winter truffle</i>	

SIDES

FRENCH FRIES	6
MASHED POTATOES	7
MIXED SALAD	7
PATAT AL FORNO	8
HOT SAUTÉED SEASONAL VEGETABLES	9
PASTA AGLIO E OLIO	7
ALMOND CROQUETTES	7
JAPANESE CUCUMBER SALAD	10
<i>peanut - soy - coriander - sesame</i>	

THE MENU IS SERVED PER TABLE.
(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.