

STARTERS

Fried scallops with San Danielle ham, garlic and rosemary	€22
Salmon carpaccio in brine with Boobies gin	€20
Tartare of roasted beetroot	€20
Black Angus carpaccio with homemade truffle mayonnaise	€20

SALADS

Salad of confit wild duck, truffle dressing and pomegranate	€20
Caesar salad with cheese croutons, chicken and parmesan	€20

PASTA

Pasta Puttanesca; tomato, olives, capers, anchovies and garlic	€24
Pasta bolognese	€24
pasta truffle; fresh truffle according to the season, butter and parmesan cheese	€24

MAIN

Tenderloin chefs way	€34
Monkfish baked with a sauce of shellfish	€34
Rouleau of guinea fowl	€30
Tempura of different vegetables with vadouvan and truffle	€30

DESSERT

Dame blanche with vanilla ice cream and hot chocolate sauce	€18
Moelleux of Callebout chocolate	€18
Strawberry sorbet with rose foam and boobies gin	€16

All main courses are served with appropriate garnish
Children up to 12 years old can order a children's portion at half price