

LUNCH

Beef tongue with tuna

wakame algae and daikon, wasabi butter

or

Creamy cauliflower soup

poached egg, crunchy bacon

* * *

Leek pie

asparagus, carrot and orange puree,
spring salad, lemon grass sauce

or

Duck konfit

white bean ragout, glazed vegetables with ramsons

or

Braised beef cheeks BEST-SELLER (+ 2 €)

potato&parmesan puree with
black truffle oil, roasted vegetables

or

Striploin steak with a side dish (+ 12 €)

* * *

Chocolate brownie

tarragon ice cream, raspberry sauce

or

Lemon tart

star anise meringue, roasted hazelnuts, olive oil

2 – course menu **16 €**
(main course, appetizer/dessert)

3 – course menu **19 €**
(appetizer, main course, dessert)

4 – course menu **23 €**
(cold & warm appetizer, main course, dessert)

Beef cheeks & Steak:
extra charge to the price of the menu