

3 Course Dinner

Starter

Croquette

grey shrimps | kumquat | tagliatelle of squid
crevettes grises | kumquat | tagliatelle de calamar
grijze garnalen | kumquat | tagliatelli van inktvis

Or

Soup of sweet potato

carrot and turmeric
patate douce | carotte et curcuma
zoete aardappel | wortel en curcuma

Main course

Porc 'Brasvar'

Port sauce with ginger | Jerusalem artichoke with black garlic
sauce Porto au gingembre | topinambour bouchon à l'ail noir
Porto saus met gember | aardpeer met zwarte look

Or

Roasted Halibut

cream of cabbage with saffron | mussels 'Bouchot' | squid ink | Belgian caviar
crème de chou au saffran | moules 'Bouchot' | encre de seiche | caviar Belge
crème van kool met saffraan | mosselen 'Bouchot' | inktvis inkt | Belgische caviar

Dessert

Tirmamisu

Limoncello

Or

Crème brûlée of butternut squash

courge musquée | Grand Marnier
mergompoe | Grand Marnier

*Please let us know if you have any allergies or special request