



PASCAL DEVALKENEER

Information on allergens is available from staff.
Note that the composition of our dishes may vary.

APPETIZERS TO SHARE

Marrowbone with herbs (min. 2 pieces)	9.50/piece
Brioche bite with Bellota ham (min. 2 pieces)	9,50/piece
Anchovies in oil, piquillo peppers on crystal bread (2 pieces)	11.50
Ardennes smoked trout rillettes	12,50
Chorizo mussels	13,50
Foie gras with spices	22,50
Grilled octopus, fennel salad and Kumquats	19,50
Sardine Don Reinaldo in olive oil and Espelette pepper	21,50

STARTERS

Japanese-style Mediterranean bluefin tuna ceviche, soy, sesame, Yuzu oil	31.50
Paccheri, wild garlic pesto	22.50
Cuttlefish marinated in Cédrat lemons, herb coulis	24.50
Velouté of local white asparagus north sea gray shrimp	17.50

MAINS

Roasted veal chop, white and green asparagus *	34.50
Pyrenees milk-fed lamb shoulder confit 12 hours, braised lettuce, peas and beans with savory	32.50
Roasted sea bream, cauliflower composition	32.50
Braised veal sweetbreads, spring vegetables	45.00
Roasted sea bass fillet, glazed artichokes, lemon, Kalamata olives	32.50

MAINS TO SHARE (OR NOT...)

Matured Simmental beef rib, risotto of potatoes, fresh herb salad (for 2 people)*	45,00/pers.
Asparagus Risotto	
	Starter : 22,50/pers
	Main : 27,50/pers
Veal tomahawk, Fregola Sarda, capers, anchovy cream (for 2 people)	34.50/pers

SELECTION OF CHEESE BY ETIENNE BOISSY

Meilleur Ouvrier de France Fromager	14,50/pers
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DESSERTS

Iced coffee	12,50
Chocolate-speculoos cake, vanilla ice cream	
Rhubarb rice pudding	
Roasted mango, coffee crumble	

LUNCH

(only lunchtime from Tuesday to Friday excluding public holidays)	
Starter	15,50
Main	20,00
Dessert	12,50
Starter + Main + dessert or Coffee	34,50

Chef's suggestion

*Morel sauce: €9.50

Net prices in euro, tax and service included.

The Chef** Pascal
DEVALKENEER and his
Executive Chef Hadrien
FRANCHO select
exceptional products
every day from small
producers offering
irreproachable quality.
We always favor local
and organic sourcing.