



PASCAL DEVALKENEER

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

## APPETIZERS TO SHARE (OR NOT...)

Brioche bite with Bellota ham (2 pieces)	19,00
Shells, sage and lemon thyme	15,50
Anchovies in oil, piquillo peppers on crystal bread (2 pieces)	11,50
Marrow bones with herbs (2 pieces)	19,00
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

Carrot soup with southern flavors	17,50
Creamy risotto with artichokes	22,50
Flemish-style asparagus	21,50
Scallops with squash and clementine	26,50

## MAINS

Roasted veal chop, white asparagus	34,50
Pork belly confit 12 hours, tender leeks clams, curry oil	32,50
Braised veal sweetbread with mushrooms	45,00
Roasted sea bass fillet, peas, beans, morels	34,50
Skrei fillet, potatoes mousseline, salty finger	34,50

## MAINS TO SHARE

Bull rib, potatoes risotto with marrow bones, fresh herb salad (for 2 people)	45,00/pers
Catch of the day, composition of fennel (for 2 people)	35,00/pers
Creamy artichokes risotto (for 2 people)	29,50/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	
Roasted pineapple, shiso, ginger sorbet	

## LUNCH

(only lunchtime from Tuesday to Friday excluding public holidays)

Starter	15,50
Main	20,00
Dessert	12,50
Two course	28,50
Three course	34,50

Net prices in euro, tax and service included.

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