



PASCAL DEVALKENEER

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
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

Orecchiette, wild garlic pesto	22,50
Creamy risotto with artichokes	22,50
Flemish-style asparagus	21,50
Amberjack carpaccio, chimichurri sauce	22,50

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
Cod 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.