



**Menu of the season\***  
**55,00 €**

This menu will be exclusively served per table.

**Crayfish tail**

European sea bass fillet  
Scallop with citrus fruits

**Duck "confit" in its own fat with ten peppers**

In crust,  
Peking with Chinese cabbage,  
Marinated in coffee

**Rhubarb**

Stewed with vanilla flavored cottage cheese,  
'à la Romaine' perfumed with mint,  
In sorbet

\*lunch at 42€ per person for a 2-course menu.

VAT and service are included

**Discovery menu Folon**  
**'I am writing you from Florida'**  
**70,00 €**

This menu will be exclusively served per table.

The Executive Chef Pascal Marcin creates a Folon tasting menu for which he draws his inspiration from Folon's serigraphy's 'Je vous écris'. New York, the Rocky Mountains, Florida, the Cyclades, China...during his journey to these destinations, Folon collected several postcards.

The Chef's culinary interpretation invites you to escape to the most beautiful landscapes of the Belgian artist  
Jean-Michel Folon.

**Duck foie gras Club sandwich**  
**with peanut butter**

**Roasted alligator, sea lettuce flavored custard**  
**and fennel marine**

**Tandoori marinated ribs, mini corn doughnut**

**Cheese-cake and minted cottage cheese**

**California grapefruit in soup,**  
**California grape fruit in mousse**  
**and crispy California grapefruit**

**A la carte**

**The starters**

**Belgian blue tartar cut with knife** **27,00 €**  
**And stuffed in a giant French fries**  
With sautéed duck foie gras  
With black truffle  
Natural homemade style

**King crayfish carpaccio** **28,00 €**  
With Beluga caviar  
With European lobster and its stock  
With vanilla-flavored Italian vinaigrette

**The main dishes**

**'Crépinette' of Bresse poultry** **35,00 €**  
**Goose foie gras and his three potatoes :**  
The Vitelotte potato, the sweet potato  
and the Grenaille potato with olive oil, rosemary  
and sweet garlic

**North sea Scallops roasted** **30,00 €**  
**in virgin olive oil**  
Served with Golden apple and spring onions with curry  
Chinese cabbage with spices  
Mango jelly and sweet wine

**The desserts**

**Caramelized exotic fruits** **13,00 €**  
**with champagne zabaglione**  
Mango and pineapple in mint  
Pomegranate and kiwi in Samba flower  
Banana and physalis in orange blossom

**Burnt cream and blazed** **15,00 €**  
Flavored with tobacco and vanilla alcohol  
Flavored with pistachio and its alcohol  
Flavored with coconut