Cuisine & vins gourmands

The menu

Starters	€
Crunchy cereals / avocado cream / sweet vinaigrette	12
Japanaese squash / seeds / sweet mushrooms	14
Carpaccio and caviar of zucchini / citrus fruit / cottage cheese	13
Cold Lettuce soup / coriander / amber cream / unpasteurized cream	12

Main courses	
Navarin of lamb / vernal vegetables	27
Sweetbread / potatoes cream with nutmeg / watercress oil (+10€ add.menu)	36
Poached code / carrots / mustard seed	25
Roasted monkfish with shellfish sauce / pilaf rice	30

Desserts	
Brie cheese from « Meaux » stuffed with olive cream / chutney of fennel and pineapple	11
Tapioca with coconut milk / rhubarb / strawberries and muesli	14
Grapefruit with 4 spices / mascarpone flavored with aniseed	12
Square of chocolat « Caraïbeen », vanilla Bourbon icecream	13

Menu BALTARD

Starter + Main course + Dessert

45€ / guest
(without extras)

According meals and wines

3 glasses of 12cl

36€ / guest

Net prices, service included
Allergic panel at your discretion

Our dishes to share

Candied Lamb shoulder from France (almost 1,3kg for 3 guests.)	78€
Ribeye steak from France (almost 0.6kg for 2 guests)	59€

chef de cuisine : Ewout Vranckx

Après avoir collaboré 15 ans dans plusieurs établissements prestigieux : le Louis XV, le Pavillon Ledoyen, le George V, le Meurice, le Pur, il exprime ici pour la première fois sa cuisine raffinée, légère, souvent audacieuse, mais toujours dans l'équilibre.