Le Souterrain

Snacks

Oyster plain
1pc - 5

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Oyster with spicy margarita
1pc - 6

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Oyster with smoked O-toro and Asetra caviar (5 gram)
1pc - 15

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Asetra caviar (5 gram) with crispy chicken and sour cream
1pc - 12

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Rösti with old cheese, black pepper and capocollo
3pcs - 13,5

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Celeriac with wasabi lime and mushroom XO
3pcs - 13,5

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Bread with salted butter (V)
6

(V) vegetarisch · Gelieve ons te informeren over eventuele allergieën of dieetwensen.
Gerechten kunnen sporen bevatten van gluten, noten, melk, ei, vis en schaaldieren.

Le Souterrain

Dessert

Dame Blanche vanilla ice cream with whipped cream and warm Manjari chocolate sauce (V) *12*

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Blackberries with white chocolate mousse and Wynand Fockink liqueur *12*

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Pistachio ice cream, caramelized white chocolate mousse and kataifi (V) *15**

Le Souterrain

Starters

Steak tartare with crispy potato, cecina de león and miso *15**

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Sea bass with cucumber and vinaigrette of sambai and wasabi *15**

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Sweet potato preparations with horseradish and roasted garlic (V) *15*

Intermediates

Chicken thigh ravioli with carrots and spicy carrot sauce *18*

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Bouillabaisse 'cappuccino' with coconut and saffron *16**

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Potato à la crème with green asparagus and vadouvan spice sauce *14*

(V) vegetarian · Please inform us of any allergies or dietary requirements.
Dishes may contain traces of gluten, nuts, milk, egg, fish and shellfish

Mains

Short rib with red wine sauce and onion *29**

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Monkfish with fennel and sauce of green and pink peppercorn *29*

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Mushroom risotto with morels and Sourdough (V) *24*

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Wagyu A5 steak served with beef jus
100 gram - *55*
250 gram - *100*
500 gram - *190*

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Sides

Fries with homemade mayonnaise (V) 7

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Green salad (V) 6

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Truffle (V) 15

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The dishes that are marked with a star are also available in combination
as the 5-course chefs menu for 75 euros