Le Souterrain

Snacks

Oyster plain (1pc) 5

Oyster with spicy margarita (1pc) 6

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

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

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

Cod with sour cream, parsley and ikura (3pcs) 13,5

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

Bread with salted butter (V) 5

Dessert

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

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Blackberries with white chocolate mousse and Wynand Fockink vinaigrette 12

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

(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

Starters

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

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

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

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Intermediates

Chicken thigh ravioli with carrots and spicy carrot sauce 18

Bouillabaisse 'cappuccino' with coconut and saffron 16 *

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 *

Monkfish with fennel and sauce of green and pink peppercorn 29

Mushroom risotto with morels and Sourdough (V) 24

Wagyu A5 steak served with beef jus (100 grams) 45

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Sides

Fries with homemade mayonnaise (V) 7

Green salad (V) 6

Truffle (V) Dayprice

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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.