

Menu from the  $12^{\text{TH}}$  of February till the  $10^{\text{TH}}$  of March 2020

Starters	INTERNAL	EXTERNAL
FENNEL GRILLED AND ITS PANNA COTTA, BURRATA CHEESE, KOHRABI AND A BASIL COULIS	€ 15.00	€ 20.00
DUCK PEKING WITH HOISIN SAUCE, SWEET POTATO, MARINATED CUCUMBER, GINGER AND SHII- TAKÉ	€ 18.00	€23.10
CARPACCIO OF FISH SCALLOPS WITH LANGOUSTINE, POTATO SALAD, PEAS, SOUR APPLE, PARSLEY AND A CARROT CRUSTY	€ 19.00	€ 24.50
Main courses		
EGGPLANT  BRAISED AND MARINATED, GARLIC, CHERRY TOMATOES, SAGE, PUMPKIN, BABA GANOUSH, SESAM AND COUSCOUS	€ 20.00	€26.00
' DUROC ' PORK WITH A CROQUETTE OF PORK CHEEKS, FRIED POTATOES, YELLOW CARROTS, CELERIAC CREAM AND BEETROOT AND A JUS OF THYME AND HONEY	€22.00	€28.70
FILET OF SKREI ( YOUNG CODFISH)  WITH MASHED POTATOES AND SPRING ONION, BELGIAN ENDIVES, CAULIFLOWER AND A MORILLES JUS	€24.00	€ 30.80



SWEETS	INTERNAL	EXTERNAL
BANANA  CARAMELISED WITH RUM, A PANNA COTTA OF VANILLA AND CURCUMA,  SPONGECAKE AND AN ORANGE SORBET	€8.00	€ 10.08
CHOCOLATE  WITH LAVENDER, BUTTER COOKIE, RHUBARB, AMARETTO — COFFEE CREAM AND A WHITE CHOCOLATE BROSS	€ 8.00	€ 10.08
CHEESE PLATTER SELECTED BY OUR CHEF	€ 10.50	€ 13.65
DRINKS		
ANVERS BRABO (AUSTRALIA) EN BARBERA D'ASTI SUPERIORE ALASIA (ITALY) WATER, COFFEE AND TEA	€15.80	€ 19.12
WINE SUGGESTION WITH THE MEAL OF YOUR CHOICE	€ 19.30	€ 23.35

WATER, COFFEE AND TEA