



NEW YEAR MENU

— VALID ON 31 DECEMBER —

One starter, main and dessert: €75.00/person
Two starters (cold and hot), main and dessert: €95.00/person

FESTIVE APPETIZERS

(Shrimp croquette, smoked ham mini chou bun, sesame caramelised scallop)

COLD STARTERS

House foie gras terrine, Sauternes jelly, kumquat jam, dark chocolate crisp and brioche toast

Six oysters carefully selected by our chefs (3 European flat and 3 fines de claires)

Half lobster «belle-vue» (supplement of €12)

HOT STARTERS

Veal sweetbread and cheek ravioli with wild mushrooms, clear veal & Xérès consommé and winter truffle shavings

Lightly-grilled smoked salmon fillet, served warm on a delicate vanilla potato purée with chestnut cream

Lobster bisque with cognac and whipped cream

** LEMON SORBET **

MAIN COURSES

Venison fillet, pepper sauce, confit celeriac with orange and ginger, purple potato purée and parsnip chips

Roasted monkfish tail with langoustines, sauce américaine, creamy saffron risotto, leek and oyster mushroom crust

Veal loin cooked slowly at a low temperature, buttered root vegetables, almond potatoes, morel sauce and port caramel

DESSERTS

Our famous «Comédie-Française» crêpes, flambéed at the table in Mandarine Napoléon liqueur, vanilla ice cream

Iced «Cœur de l'An Neuf» [heart-shaped pastry] with accompaniments

Royal chocolate dessert selection

Selection of Belgian cheeses

NB : The appetizers and lemon sorbet are served as standard in both the 3 and 4 course menus



À LA CARTE

— VALID ON 31 DECEMBER —

STARTERS

House foie gras terrine, Sauternes jelly, kumquat jam, dark chocolate crisp and brioche toast.....	23.00
Six oysters carefully selected by our chefs (3 European flat and 3 fines de claires)	24.00
Half lobster «belle-vue».....	38.00
Veal sweetbread and cheek ravioli with wild mushrooms, clear veal & Xérès consommé and winter truffle shavings	21.00
Lightly-grilled smoked salmon fillet, served warm on a delicate vanilla potato purée with chestnut cream.....	22.00
Lobster bisque with cognac and whipped cream.....	15.00
Our shrimp croquettes (2 pieces).....	18.00
Lightly smoked Scottish salmon with garnish	23.00

MAIN COURSES

Venison fillet, pepper sauce, confit celeriac with orange and ginger, purple potato purée and parsnip chips.....	36.00
Roasted monkfish tail with langoustines, sauce américaine, creamy saffron risotto, leek and oyster mushroom crust.....	38.00
Veal loin cooked slowly at a low temperature, buttered root vegetables, almond potatoes, port caramel with foie gras.....	34.00
Duck breast, morel sauce, seasonal vegetables, dauphinoise potatoes	29.00
Turbot grilled on the bone, béarnaise sauce, watercress, roasted tomato and new potatoes	48.50

DESSERTS

Our famous «Comédie-Française» crêpes, flambéed at the table in Mandarin Napoléon liqueur, vanilla ice cream.....	12.25
Iced «Cœur de l'An Neuf» [heart-shaped pastry] with accompaniments	9.75
Royal chocolate dessert selection.....	10.50
Selection of Belgian cheeses	12.50

The house cannot accept responsibility for any items or clothing stored in the cloakroom. Unfortunately, cheques cannot be accepted as payment. The house is not able to give change for 500-euro notes. All prices are given in euros, including service and VAT. People with allergies or intolerances may request our information brochure.