### **STARTER**

#### Pastrami

Beef pastrami, little gem, radish, aged cheese, and herb oil

## **INTERMEDIATE COURSE**

#### Risotto

Fennel, cauliflower tempura, pecorino, truffle, and pine nuts

# **INTERMEDIATE COURSE**

Veal

Braised veal, textures of celeriac, and cognac sauce

# **MAIN COURSE**

#### Duck

Roasted duck, mini chicory tarte tatin, red port sauce, textures of Jerusalem artichoke, and hazelnut

## DESSERT

#### Dark Chocolate

Dark chocolate mousse, salted caramel foam, Bastogne biscuit, and yogurt cherry ice cream



3-course (Pastrami / Duck / Dark Chocolate): €49.00 4-course (Pastrami / Risotto / Duck / Dark Chocolate): €59.00 5-course (Pastrami / Risotto / Veal / Duck / Dark Chocolate): €69.00

> 3-course wine pairing €26.00 4-course wine pairing €35.00 5-course wine pairing €44.00

Of course, we accommodate allergies and dietary preferences

