

SUGGESTIES

Voorgerechten

St.-Jacobsvrucht | bloemkool | truffel | parmezaan | 26

Zeebaars | spruiten | rode wijnsaus | pancetta | 26

Fazant | risotto | girolles | gerookte ganzenlever | 32

Halve kreeft Belle-Vue | 40

Hoofdgerechten

Hert | rode kool | witloof | gratin | veenbes | 38

Bouillabaise | 35

Rogvleugel | kappers | citroenboter | 35

Hele kreeft | blanke botersaus | venkel | 69

Hazenrug | pompoen | Grand veneur | dauphine | herfstgarnituur | 38

Kabeljauw | broccoli | spinazie | blanke botersaus | mosterd | 32

MENU VAN DE CHEF

St.-Jacobsvrucht | bloemkool | truffel | parmezaan

Zeebaars | spruiten | rode wijnsaus | pancetta *

Fazant | risotto | girolles | gerookte ganzenlever **

Hert | rode kool | witloof | gratin | veenbes

Peer | chocolade | mokka | hazelnoot

3-gangen 60 | wijnarrangement 28

* 4-gangen 70 | wijnarrangement 37

** 5-gangen 80 | wijnarrangement 46

Kaas in plaats van dessert | supplement 4

Kaas als extra gang | 16

SUGGESTIONS

Entrées

Coquilles Saint-Jacques | chou-fleur | truffe | parmesan | 26
Bar de ligne | choux de Bruxelles | sauce au vin rouge | pancetta | 26
Faisan | risotto | girolles | foie gras fumé | 32
Demi-homard Belle-Vue | 40

Plats

Chevreuril | chou rouge | chicorée | gratin | canneberge | 38
Bouillabaise | 35
Raie | câpres | beurre de citron | 35
Homard entier | beurre blanc | fenouil | 69
Selle de lièvre | potiron | Grand veneur | dauphine | garniture d'automne | 38
Cabillaud | brocoli | épinards | beurre blanc | moutarde | 32

MENU DU CHEF

Coquilles Saint-Jacques | chou-fleur | truffe | parmesan

Bar ligne | choux de Bruxelles | sauce au vin rouge | pancetta *

Faisan | risotto | girolles | foie gras fumé **

Chevreuril | chou rouge | chicorée | gratin | cranberry

Poire | chocolat | moka | noisette

3-services 60 | accord vins 28

* 4-services 70 | accord vins 37

** 5-services 80 | accord vins 46

Supplément fromage au lieu du dessert | 4

Fromage comme plat supplémentaire | 16

SUGGESTIONS

Appetizers

Scallops | cauliflower | truffle | parmesan | 26
Sea bass | sprouts | red wine sauce | pancetta | 26
Pheasant | risotto | girolles | smoked goose liver | 32
Half lobster Belle-Vue | 40

Main Dishes

Deer | red cabbage | chicory | gratin | cranberry | 38
Bouillabaise | 35
Rye wing | capers | lemon butter | 35
Whole lobster | white butter sauce | fennel | 69
Saddle of hare | pumpkin | Grand veneur | dauphine | autumn garnish | 38
Cod | broccoli | spinach | white butter sauce | mustard | 32

CHEF'S MENU

Scallops | cauliflower | truffle | parmesan

Sea bass | Brussels sprouts | red wine sauce | pancetta *

Pheasant | risotto | girolles | smoked foie gras **

Deer | red cabbage | chicory | gratin | cranberry

Pear | chocolate | mocha | hazelnut

3-course 60 | wine pairing 28

* 4-services 70 | wine pairing 37

** 5-course 80 | wine pairing 46

Cheese instead of dessert supplement | 4

Cheese as an extra course | 16