

Bites to share, the perfect way to taste and discover the flavours of Cousinas

Ostra Regal oyster, sauce vierge and puffed rice (per piece)	€ 6
Sardine, puff pastry, olive tapenade	€ 14
Balfegó tuna marinated with olive oil and lime	€ 18
Culatello di Zibello, aged prime cut from the ham region of Parma.	€ 24

A la carte

STARTERS

Hand-peeled grey shrimps, lentils, green peas and Mimolette cheese	€ 26
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Céviche of sea bream, avocado cream, sweet potato and parsley	€ 24
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Stracciatella di Bufala, Cavaillon melon salad, lemon balm and gremolata	€ 19
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Vitello, roasted yellow beetroot, sour cream, hazelnut and sherry vinaigrette, nasturtium	€ 26
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MAINS

Red mullet, potato and pointed pepper millefeuille, beurre blanc with saffron	€ 28
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Poached monkfish, braised fennel, potatoes, cockles and Nantua sauce	€ 37
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Beef sirloin, green beans, girolles, mashed potatoes and meat jus	€ 36
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Crispy fried veal sweetbreads, roasted carrot, ginger and orange sauce	€ 44
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DESSERTS

Mojito cheesecake with blackberries, mint-lime granité	€ 15
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Salted caramel chocolate, banana and buckwheat ice cream	€ 15
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Cheeses by Van Tricht, mango-cardamom-mustard seed compote	€ 18
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The choice is yours :-)) but to complete your experience
we recommend two dishes per person

Cousinas,

Casual fine dining no nonsense local cuisine, global influences without forgetting our roots.

Menu Cousinas

A selection of dishes through delicious seasonal products

Céviche of sea bream, avocado cream, sweet potato and parsley

Hand-peeled grey shrimps, lentils, green peas and Mimolette cheese *

Vitello, roasted yellow beetroot, sour cream, hazelnut and sherry vinegar vinaigrette, nasturtium

Beef sirloin, green beans, girolles, mashed potatoes and meat jus

Cheeses by Van Tricht, mango-cardamom-mustard seed compote and/or

Salted caramel chocolate, banana and buckwheat ice cream

Menu 4 courses € 67

Menu 5 courses * € 82

Cheese instead of dessert € 5

Cheese and dessert € 15

Menu to be chosen per table

At lunch we serve a 2 course lunch menu €38 with choice

Everything is homemade. Do you have an allergy?

Please let us know and we will gladly adjust the menu.