

Sébastien Oger.

## Menu April - May

Mackerel | Radish | Wakame | Ponzu | Thai Dressing

Sea Bass | Green Asparagus of Hesbaye | Artichoke | Chorizo | Balsamic Butter \*

Langoustine | Spinach | Samphire | Peas | Yuzu Dashi Broth \*\*

Hamachi | Chives | Potato | Caviar Butter \*\*\* [Signature dish]

Veal | Zucchini | White Asparagus from Limburg | Parisian Wild Mushrooms Sage Juice

Selection of Cheeses \*\*\*\*

Chocolate Texture | Violet | Coffee | Almond | Tahitian Vanilla Ice Cream

Menu 3 courses € 77 (Not available on Friday and Saturday)
Menu 4 courses \* € 87
Menu 5 courses \* € 97
Menu 6 courses \*\* € 107
Menu 7 courses \*\*\* € 117

One menu per table. For any change, we need to charge a supplement of €15.

Please note that it is not possible to take a 6 or 7 courses menu after 20:00 PM.