

Champagne & Dine







To celebrate their 1 year presence on the Belgian market, Maison Burtin, founded in 1933 in Epernay, is coming to Martin's Rentmeesterij on Friday, April 12. Eva Schubert will let you discover the Champagnes and the house accompanied by a 5 course menu by Akko Chef Sébastien Oger. Reserve quickly as places are limited.

Sébastien Oger

Menu Apéritif and Appetizers

Mackerel | Radish | Wakame | Ponzu | Thai Dressing

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

Langoustine | Spinach | Samphire | Peas | Yuzu Dashi Broth

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

Selection of cheesemaker Fauville

6 Champagnes & a 5 course menu €139 Packages with room available

