

Start

Wagyu

Dashi and green shiso sorbet

Egg yolk & beef marrow

or

Walloon white asparagus & Label Rouge salmon

Roasted asparagus with salt-cooked salmon

(10gr Sturia caviar +39€)

or

Grey shrimp croquette revisited

North Sea shrimp stuffing & espuma

Croutons & sourdough tuile / Lemon confit / Fried parsley

Main course

Black & White Polonaise flank steak

Béarnaise of oysters with garden tarragon

Barbe di Frati / Green asparagus with Binchotan / Cwènes di gates

or

Back of wild Skrei & “La Perle de Marie Jo” knife

Laurel-infused skrei & razor clam couscous

Turnip / Carrot / Courgette / Ras el-hanout

or

Coq des prés Wallon low temperature

Creamy jus with smoked poultry carcasses & white asparagus

Spinach tagliatelle / Broccoli Bimi / Crispy rooster

Dessert

Tiramisu 2.0

Traditional & Siphon Tiramisu

Coffee-infused Savoirdi cookie / Espresso gel

or

La Belle Dame Blanche

Minute ice cream with vanilla from our friend Maminou (Mahina)

Sao Thome chocolate / Almond tuile / Chantilly cream

or

Selection of 6 cheeses

Sirop de Liège reduction / Homemade black truffle honey (+8.50)

The packages

Main course & Dessert - 48.90€

Starter & Main course - 54.90€

Menu 3 course - 59.90€

Menu 4 course - 74.90€

Friday evening, we do not offer the 2 course menus

Saturday evening, we only offer “The Discovery by La Reine” menu



with love