



BY TASTE

BITES

IRISH MÓR NR. 3

PER 2 PIECES	12
PER HALF DOZEN	33
PER DOZEN	66

IRISH MÓR NR. 3

gratinated with champagne sabayon

PER 2 PIECES	18
PER HALF DOZEN	50

JOSELITO PATA NEGRA

pan de cristal | zucchini hummus

4-COURSE only at lunch	95
5-COURSE *	110
6-COURSE **	125
7-COURSE ***	140

*do you have any special dietary requests or allergies? please let us
know in advance.*

*unfortunately, we are required to charge 15 euros per course for any
adjustments that were not requested in advance.*

unfortunately, we are unable to offer vegan dishes.

PRESTIGE MENU

BALFEGO AKAMI

cucumber | chipotle | coconut

TURBOT

anchovies | haricots verts | imperial heritage connoisseurs

*

NORWEGIAN SCALLOP

pork cheek | salted union | ketjap samarang

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QUAIL DES LANDES LABEL ROUGE

plum | italian autumntruffle | espelette

DRY AGED ENTRECÔTE

summerbeetroot | bonemarrow | calamata olive

SEABUCKTHORN

tarragon | dulcey | granola

CHEESE

selection of cheeses from the trolley of bourgondische lifestyle

cheese instead of dessert 15

to add to the menu;

LANGOUSTINE

pepesan | passievrucht | bisque

signature of Bart Pluymaekers

40

VEGETARIAN PRESTIGE MENU

DRY AGED BEETROOT

tomasu | red meat radish | boemboe

RAVIOLI

courgette | quinoa | pine nuts

RENDANG

oyster mushroom | pointed cabbage | mango

signature of Bart Pluymaekers

BUTTERBEAN

sajoer lodeh | aubergine | bell pepper

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CAULIFLOWER

velouté | vadouvan | shiitake

SEABUCKTHORN

tarragon | dulcey | granola

CHEESE

selection of cheeses from the trolley of bourgondische lifestyle

cheese instead of dessert 15

A LA CARTE

from 2 courses

STARTER

STEAK TARTARE 40,00

nori | oyster | espelette

BALFEGO AKAMI 45,00

cucumber | chipotle | imperial heritage connoisseurs

INTERMEDIATE

NORWEGIAN SCALLOP

pork cheek | salted union | ketjap samarang

LANGOUSTINE 50,00

pepesan | passionfruit | bisque

signature of Bart Pluymaekers

QUAIL LALANDES LABEL ROUGE 50,00

plum | autumn truffle | espelette

A LA CARTE

MAIN

TURBOT 65,00

anchovies | haricots verts | imperial heritage connoisseurs

DRY AGED ENTRECÔTE 60,00

summer beetroot | bone marrow | calamata olive

VEAL CHEEK 65,00

summer beetroot | aceto | autumn truffle

DESSERT

SEABUCKTHORN 25,00

tarragon | dulcey | granola

CHEESE 20,00 * | 34,00 **

selection of cheeses from the trolley of bourgondische lifestyle and
the kaasatelier

* 5 cheeses

** 8 cheeses