

# I28 *est* 38 RESTAURANT

Wouter Van Tichelen's cuisine is clean, elegant and understated, directing our attention to the supremacy of his ingredients. Here the luxury lies not in abundant and sophisticated trimmings but in the quality of produce grown on home soil, delicately and respectfully transformed: sustainable and local!

A masterly blend of authenticity and elegance. A truly outstanding taste experience.

**Wine arrangement - Le Domaine** € 75  
*Three different wines accompanying starter, entremets and main course.*

**Wine arrangement - Le Château** € 250  
*An aperitive from our bar menu, cocktail, wine by the glass or champagne per glass. Superior accompanying wines with every course. Water and coffee are included.*

**Selection of cheeses from 'Kaasaffineurs Van Tricht'** € 25  
*Five fresh and refined Belgian cheeses*

## Menu

### Line caught mackerel

*Lightly marinated and served with a fennel sorbet, velouté of smoked mackerel with tarragon and sweet mace*

### Blue Lobster\*\*

*Gently poached in lobster butter, with a béarnaise of the claws, courgette with elderflower and basil vinaigrette*

### North Sea Turbot\*

*Grilled filet, flavoured with lovage and apricots, with a jus of green tomatoes and Madeira Sercial, green beans with almonds*

### Guineafowl from Landes

*Roasted with lemon thyme and liquorice root, kefta of the legs with baharat spices, cherry compote and gravy with juniper berries and black limes*

### Cheese by 'Kaasaffineurs Van Tricht'\*\*\*

*Five Belgian cheeses, from mild to mature*

### White peaches

*With sorbet of red shiso, peach and yuzu, coconut parfait with raspberries and gin-lemon granité*

3 course menu (lunch only)	€ 75
4 course menu (lunch only)	€ 100 *
5 course menu	€ 125 **
6 course menu	€ 150 ***

*Menu only served per table.*

*Changed in the menu could result in supplements and longer preparations times.*

## Starters

<b>Guilvinec langoustines</b>	€ 49
<i>White AAA asparagus à la Flamande</i>	
<b>Wouter's favourite</b>	per 10 gram € 30
<i>Taste Imperial Heritage Caviar 'Oscietra Royal'</i> <i>Only the purest way, served with fresh blinis and sour cream</i>	
<b>Imperial Heritage Caviar 'Oscietra Royal'</b>	€ 49
<i>Steamed green bean soufflé with smoked eel, nutmeg and caviar</i>	
<b>Tomatoes from Provence</b> 	€ 29
<i>Marbré of heirloom tomato varieties with courgette, mozzarella and basil</i>	
<b>Skate wing</b>	€ 35
<i>Home-made skate wing terrine with young carrots, almonds and a sweet clover and nectarine vinaigrette</i>	
<b>Line caught mackerel</b>	€ 32
<i>Lightly marinated and served with a fennel sorbet, velouté of smoked mackerel with tarragon and sweet mace</i>	

## Mains

<b>North Sea Turbot</b>	€ 45
<i>Grilled filet, flavoured with lovage and apricots, with a jus of green tomatoes and Madeira Sercial, green beans with almonds</i>	
<b>Red mullet</b>	€ 55
<i>Baked crispy under the grill with artichoke and a bouillabaisse -style sauce</i>	
<b>Blue Lobster</b>	€ 55
<i>Gently poached in lobster butter, with a béarnaise of the claws, courgette with elderflower and basil vinaigrette</i>	
<b>Artichokes</b> 	€ 39
<i>Artichokes Barigoule with courgette, chickpeas and a frothy lemon verbena jus</i>	
<b>Guineafowl of Landes</b>	€ 45
<i>Roasted with lemon thyme and liquorice root, kefta of the legs with baharat spices, cherry compote and gravy with juniper berries and black limes</i>	
<b>Wagyu A5 N°10</b>	€ 99
<i>Baked Ribeye with Belgian Fries and lettuce head</i>	

If you have any allergens or dietary requirements, please notify your host.  
Ingredients of our dishes may vary due to daily offer

## Desserts

<b>White peaches</b>	€ 25
<i>With sorbet of red shiso, peach and yuzu, coconut parfait with raspberries and gin-lemon granité</i>	
<b>Red berries</b>	€ 25
<i>Chilled soup of red berries, accented with Bronte pistachios, vervain and sea-buckthorn berry</i>	
<b>Dame Blanche</b>	€ 19
<i>Freshly made ice cream with Tahiti Vanilla, warm chocolate sauce and softly whipped cream.</i>	
<b>Selection of cheeses from 'Kaasaffineurs Van Tricht'</b>	€ 25
<i>Five fresh and refined Belgian cheeses</i>	

 Vegetarian dishes