

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 – Luxe

Adapted wines accompanying starter through main course.

3 glasses	€ 45
4 glasses	€ 65
5 glasses	€ 85

Wine arrangement – Prestige

Adapted prestige wines accompanying starter through main course

3 glasses	€ 90
4 glasses	€ 130
5 glasses	€ 175

If there is an interest in an accompanying dessert wine, please ask your sommelier.

Menu

North Sea Crab

Served as a salad with green tomato aspic, curry oil and tarragon

Wild Mushrooms**

Royale of porcini mushrooms and chanterelles with crispy zucchini and garden herbs

North Sea Plaice*

Sautéed in hazelnut butter with Coco de Paimpol beans, mussels, octopus and Bottarga

Holstein beef

Filet mignon with tomato confit, shallots, eggplant and a red wine and saffron jus

Cheese by 'Kaasaffineurs Van Tricht'****

Five Belgian cheeses, from mild to mature

Comice pears

With matcha and pistachio ice cream, verbena and cream of jasmine rice

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

*Menus are only served per table.
Changed in the menu could result in supplements and longer preparations times.*

Starters

Oysters from Zeeland	€ 59
<i>With Champagne beurre blanc, quail eggs and Imperial Heritage Oscietra Royal caviar</i>	
Wouter´s favorite	per 10 gram € 30
<i>Taste Imperial Heritage Caviar 'Oscietra Royal' On the most purest way, served with fresh blinis and sour-cream</i>	
Wild mushrooms 	€ 29
<i>Royale of porcini mushrooms and chanterelles with crispy zucchini and garden herbs</i>	
Goose liver	€ 49
<i>Marinated in Eiswein with Belgian grapes, celery, walnuts and apple</i>	
North Sea Crab	€ 35
<i>Served as a salad with green tomato aspic, curry oil and tarragon</i>	
Blue lobster	€ 49
<i>Gently poached in lobster butter, with a béarnaise of the claws, zucchini with elderflower and basil vinaigrette</i>	

Mains

North Sea Plaice	€ 45
<i>Sautéed in hazelnut butter with Coco de Paimpol beans, mussels, octopus and Bottarga</i>	
Turbot	€ 69
<i>Grilled and served with lobster béarnaise, tomato and basil vinaigrette, bouillabaisse purée</i>	
Tomatoes of Provence 	€ 35
<i>Artichokes Barigoule with zucchini, chickpeas and a frothy lemon verbena jus</i>	
Grey partridge	€ 89
<i>Traditionally roasted 'En cocotte' with Belgian grapes and a Riesling and grape leaf jus</i>	
Holstein beef	€ 55
<i>Filet mignon with tomato confit, shallots, eggplant and a red wine and saffron jus</i>	

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

Desserts

Comice pears	€ 19	Dame Blanche	€ 19
<i>With matcha and pistachio ice cream, verbena and cream of jasmine rice</i>		<i>Freshly made ice cream with Tahiti Vanilla, warm chocolate sauce and softly whipped cream</i>	
Millefeuille	€ 19	Selection of cheeses from 'Kaasaffineurs Van Tricht'	€ 25
<i>Of Dulcey chocolate with apple, hazelnut and caramel</i>		<i>Five fresh and refined Belgian cheeses</i>	

 Vegetarian dishes