

# 128 *est* 38 RESTAURANT

Pure | Modern | Fresh

'I believe in authentic, traceable, contemporary cuisine.'

Pascal Duvivier

Wine arrangement - Luxury  
*Custom wines from the appetizer to  
dessert served with the following menus.*

3 courses	€ 40
4 courses	€ 60
5 courses	€ 80
6 courses	€ 95

Wine arrangement - Prestige  
*Custom prestige wines from the appetizer to  
dessert served with the following menus.*

3 courses	€ 80
4 courses	€ 120
5 courses	€ 160
6 courses	€ 180

## Menu

Hamachi  
*Vinaigrette Sambai | Sesame | Nori*

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Morels \*\*  
*Veal Cheek | Mushroom | Vin Jaune*

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Rainbow Trout \*  
*Asparagus AAA | Beurre Blanc | Spring Herbs*  
*(Supplement Imperial Heritage Caviar 10g | € 30)*

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Suckling Lamb  
*Broad Bean | Green pea | Gravy with Green Herbs*

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Cheese 'Kaasaffineurs Van Tricht' \*\*\*  
*5 Refined Belgian Cheeses*

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Strawberry  
*Magnolia | Almond | Yoghurt*

3 course menu – only lunch | € 75  
4 course menu – only lunch | € 100 \*  
5 course menu | € 125 \*\*  
6 course menu | € 150 \*\*\*

*Supplement cheese instead of dessert | € 10*

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*If you have any allergies or dietary requirements,  
please inform your waiter.*

*Menus are served only per table.*

## Starters

Hamachi | € 39  
*Vinaigrette Sambai | Sesame | Nori*

Black Radish | € 35  
*Marinated Seasonal Vegetables | Winter Spices | Yellow Curry*

Langoustine | € 55  
*Asparagus AAA | Nage | Verbena*

Imperial Heritage Caviar | € 79  
*Egg Yolk | Smoked Eel | Green Herbs | Potato*

## Main Dishes

Rainbow Trout | € 49  
*Asparagus AAA | Beurre Blanc | Spring Herbs*  
*(Supplement Imperial Heritage Caviar 10g | € 30)*

Sweetbread | € 59  
*Morels | Veal Cheek | Vin Jaune*

Celeriac | € 39  
*Marinated and Glaced Celeriac | Mushrooms | Puff Pastry*

Turbot from the North Sea | € 69  
*Katsu | Leek | Chives*

## Desserts

Dame Blanche | € 19  
*Freshly Twisted Vanilla Ice Cream | Chocolate Sauce*

Strawberry | € 21  
*Magnolia | Almond | Yoghurt*

Cherry | € 21  
*Cheesecake | Lychee | Cherry Beer*