

S U M M E R
P L A N T | N W I L D | N

APERITIF

parel oud conynsbergh
boechout, belgium, €13 - €66

-

bruno paillard
champagne, france, €19 - €114

amuse

*crisp - eggplant
young vegetables - kohlrabi - lovage*

WINES

aldeneyck
riesling 2019 - maasvallei, belgium, €10 - €49

oud conynsbergh
chardonnay nature 2020 - boechout, belgium, €12 - €58

aldeneyck
pinot noir 2019 - maasvallei, €12 - €59

tschida
merlot spätlese 2020 - burgenland, austria, €10 - €50

SPRING

white & green asparagus 'pertuis'
forest mushrooms - roasted young leek

****asapargus 'werchter' grilled yakiniku**
young spinach - wild garlic - black garlic

peas - beans
mulberry - smoked potato

***strawberry - rhubarb**
lemon gin - basil - chocolate

SWEET ENDING

2 course | € 42

3 course | € 56 *

4 course | € 69 **