

celebrate 2020



belga-style

* *Vegetarian options*

amuse bouche

Bouillabaisse gelée / aioli toast / PEI mussels

Cocotte quail egg / sea urchin / chive cream

** Quail Egg basket / brioche / chive cream*

Smoked salmon brochette / yogurt oyster sauce / lime zest / red beets

** Asparagus sticks / yogurt oyster sauce / lime zest / red beets*

Tomato Consommé / tiger shrimp / green apple

** Tomato Consommé / cilantro / cheese crisps*

the menu

Pan seared Monkfish / sunchokes purée / parsnip crisps / carrot foam sauce

** Yellow corn flan / roasted vegetables / sunchokes purée / carrot foam sauce*

Crispy sweetbreads a la réglisse / red cabbage compote / blood orange

** Green lentil salad / red cabbage compote / blood orange*

Slow cooked squab breast / potato hachee parmentier / leek fondant / truffle sauce

** Potato hachee parmentier / Belgian winter vegetables / nuts / truffle sauce*

Venison filet / endive tart / Banyuls sauce / oyster mushrooms / potato confit

** Vegetable pizza / arugula / Parmesan cheese / fresh herbs / wild mushrooms*

Chocolate gelée / black currants / pistachio sponge cake

raspberry lollipops / lychees / white chocolate sorbet / ginger / sparkles

price 79.00 (taxes and tips not included)

Executive Chef – Bart Vandaele

A 20% gratuity can be added to all parties of 6 or more