



START

LETTUCE MOUSSE

emulsion of jalapeños . roasted corn . watermelon crisp 9.50

SOYALISM

tofu . dashi bouillon . shiitake . cauliflower couscous . rice . coconut foam 10.50

GAZPACHO

cherry tomato . persian cucumber . basil . marcona almonds 10.50

TUNA TARTAR

green curry mayonnaise . lime gel . dashi gel . crusty corn 12.50

TOM BOMB

kumo tomato with burrata . cuvee prestige champagne . olive oil . basil mayonnaise 12.50

MAIN

VEGAN BELUGA

crisp of zucchini flower . parsnip espuma . puffed wild rice . watercress . balsamic vinegar 17.50

GALAXY BURGER

dry aged . teriyaki . sour cream . noodles . dashi . hasselback . cheese . soy sauce . onion . coriander 17.50

SHERRY GLAZED PORK BELLY

potato muslin . carrots . cherry tomato . hippo tops 17.50

OOSTERSCHELDE CRAB

curry masala . acquerello risotto . salted shrimps . mizuna lettuce . baby bok choy 18.50

BEEF BIB

parsley . carrots espuma . mushrooms . black truffle gravy . fries . homemade mayonnaise 22.50

SIDE

FRIES FROM FRIETHOES

with homemade mayonnaise 4.00

MILK SALAD

mesclun lettuce . cucumber . tomato . radish . rettich . sweet pecan . croutons 3.50

GRILLED GREEN ASPARAGUS

rosemary oil . roasted almonds 4.00

BREAD

miso butter 3.50

AFTER

CHEESE PLATTER

bergens blonde (cow) . le petit vinageois (cow) . lady blue (goat) . muscat grapes . confit of green tomatoes . fig pie 10.50

ALMOND SAFFRON CAKE

kulfi ice cream . pistachio crumble 8.50

GRANITE OF POMEGRANATE

lime . rose water . watermelon . sparkling wine . spray of gin 8.50

CREME BRULEE OF LEMONGRASS

8.50

select a three course menu for 32.50 euros



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