

# DUKES' FESTIVE MENU

## Limousin carpaccio

**Parmezaan – pijnboompitten – honingtomaat – zwarte truffel**

*Bœuf – parmesan – pignons de pin – tomate au miel – truffe noire*

Beef – Parmesan – pine nuts – arugula – honey tomato – black truffle

**Soepje van aardpeer – ganzenlever – Parmezaan**

*Velouté de topinambour – foie gras d'oie – parmesan*

Soup of Jerusalem artichoke – goose liver – parmesan

**Gebakken St-Jakobsschelpen – bloemkool – grijze garnalen – mousseline**

*Noix de Saint-Jacques poêlées – chou-fleur – crevettes grises – mousseline*

Fried scallops – cauliflower – North Sea shrimps – mousseline

*Supplement Caviar Oscietra Premium (5 g) 20*



**Zeetong filet – nage van Champagne – boudin met langoustines – mierikswortel**

*Filet de sole – nage au champagne – boudin aux langoustines – raifort*

Dover sole fillet – nage with champagne – pudding with langoustines – horseradish

**Kwartel – knolselder – boschampignons – rode biet – dauphine-aardappel**

*Caille – céleri-rave – champignons des bois – betterave rouge – pomme dauphine*

Quail – celeriac – wild mushrooms – red beetroot – dauphine potato

## Filet pur "Butchers' choice"

**Seizoensgroentjes – frietjes – béarnaise of peperroom saus**

*Légumes de saison – frites – sauce béarnaise ou crème au poivre*

Seasonal greens – fries – béarnaise or pepper cream sauce

**Tagliatelle – zwarte truffel – Parmezaan – kervel (vegetarisch)**

*Tagliatelles – truffe noire – parmesan – cerfeuil (végétarien)*

Tagliatelle – black truffle – parmesan – chervil (vegetarian)



**Belgische & Franse kazen – vijgenconfituur – notenbrood**

*Fromages belges & français – confiture de figues – pain aux noix*

Belgian & French affinéd cheeses – fig jam – nut bread

**Feestdessert – chocolade – mokka – crumble**

*Dessert festif – chocolat – moka – crumble*

Festive dessert – chocolate – mocha – crumble

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3 course menu 88

with selected wines

128