

APERITIF

OYSTER FINE SPECIALE natural David Hervé	4,5 each
OYSTER FINE SPECIALE prepared David Hervé	6,5 each
PATA NEGRA Jabugo	16

APPETIZER

BOUILLABAISSE langoustine tomato Pernod	25
TUNA watermelon capers feta cheese	21
OXTAIL artichoke basil pancetta	23
PORK BELLY miso soybean hoisin	20

ENTREMETS

DUCK LIVER corn polenta cardemom	21
CAVIAR Anna Dutch potato free-range egg	25

MAIN COURSES

SOLE cauliflower lemon macadamia nut	35
LOBSTER duxelle potato hollandaise sauce	35
ANJOU PIGEON radish kohlrabi long pepper	36
CALF paprika zucchini asparagus	35

DESSERTS

CHOCOLATE caramel lavender peanut	15
BLACKBERRY mascarpone tarragon olive	15
CHEESE selection of Bourgondisch Lifestyle	17

Would you like to dine vegetarian? Besides the vegetarian dishes on this menu, you can ask for a complete vegetarian menu made by our chef.

If you are allergic, are on a diet or wish to adapt a dish, let us know.

FLAVOURS OF HFSLG

The complete menu can also be prepared vegetarian.

Four-course	65
Five-course	75
Six-course	85
Seven-course	95
Extra cheese	+17
Cheese instead of dessert	+8,5

ALL-IN FLAVOURS HFSLG

Consisting of:

MENU | STILL OR SPARKLING WATER | ACCOMPANYING DRINKS | COFFEE | FRIANDISES

Four-course	110
Five-course	130
Six-course	150
Seven-course	170
Extra cheese	+17
Cheese instead of dessert	+8,5

The complete menu can also be prepared vegetarian.

WINE PACKAGE

Four glasses	40
Five glasses	50
Six glasses	60
Seven glasses	70

GLASS WINE PACKAGE

Four glasses	20
Five glasses	25
Six glasses	30
Seven glasses	35