

3-COURSE MENU FOR €30

The 6 oysters and the selection of 5 cheeses can't be included in the 3-course menu.


We charge € 2,50 extra to include the tenderloin steak in the 3-course menu.

We strive to work with as many organic and sustainable ingredients as possible. All dishes are prepared in house.

Do you have any dietary or allergy requirements/wishes?

Please let us know.

We will gladly offer more details and advise you on our personal favourites.

 = vegetarian

 = vegan

STARTERS

3 OR 6 OYSTERS

FENNEL  

orange and saffron | red quinoa | pomegranate | almond & beet vinaigrette

SUMMER ROLL  

vegetables | fermented black bean sauce | chili & cilantro dressing

CELERIAC 

puree & roasted | boletus & horse mushroom | smoked almonds

BEETROOT PORIYAL 

pearl couscous | apple & green pea croquette | crème fraîche

SALMON

43,5° sous vide | green asparagus | young butter potato | cherry tomato dressing

PORK BELLY

fermented celeriac salad | crispy pork rind | apple puree | miso

MAIN COURSES

CAULIFLOWER  

spinach | boletus | red onion compote | pearl onions

LANGOUSTINES

marinated watermelon | pearl couscous | masala mayonnaise | almond

FILET OF DUCK

lemon-parsnip puree | brussels sprouts | gravy of port and duck

TENDERLOIN

Holstein beef | potato waffle | roasted chantenay carrots | crispy sauerkraut | morel jus

DESSERTS

MERINGUE  

forest fruits | lemon gel | balsamic pearls

SEMIFREDDO 


white chocolate | chantilly cream | raspberries | nougatine

CRÈME BRÛLÉE 

coffee | welled prunes | coffee ice-cream

APPLE TART 

with or without whipped cream

SELECTION OF 3 OR 5 CHEESES 

balsamic syrup | walnuts | nut bread

€

8,50/17,00

9,50

8,50

9,00

8,50

9,50

9,50

16,50

22,50

21,50

22,50

7,50

8,50




7,50

5,00


8,50/12,50

SOUPS

Served with baguette

TOMATO SOUP  (ALSO POSSIBLE  

cream | crispy basil

CURLED KALE SOUP (ALSO POSSIBLE 

smoked sausage | caramelized apple

SALADS

Served with baguette

CARROT AND SWISS CHARD 

chickpea-lemon cream | soft goat's cheese

BURRATA 

little gem | tomato | PX syrup | balsamic pearls

PASTAS

Served with baguette

PASTA POMODORI 

GNOCCHI 

sweet potato | cavolo nero | apple, walnut | scamorza affumicata

PASTA VONGOLE

LLOYD BURGERS

BEETROOT BURGER  

HAMBURGER WITH BACON

* INCLUDING CHIPS

SIDE DISHES

GREEN SALAD  

GRILLED VEGETABLES  

CHIPS AND MAYONNAISE 

SWEET POTATO CHIPS AND MAYONNAISE 

€

7,00

7,00

14,50

14,50

13,50

16,00

17,00

12,50

12,50

16,50

4,50

6,00

5,50

5,50