



VALENTINE'S DAY MENU

CLASSICAL VERSION

Cauliflowers roasted in Polders salted butter /
sesame cream / Beersel white cheese smoked with lemon

Fried scallops / butternut / truffle, coffee
and pumpkin seed dressing

Lamb fillet / broccoli / rock samphire /
confit potatoes / cockles

VEGETARIAN VERSION

Cauliflowers roasted in Polders salted butter / sesame cream /
Beersel white cheese smoked with lemon / crispy onion

Roasted figs in Liège syrup / butternut / truffle,
coffee and pumpkin seed dressing / hazelnuts

Risotto / broccoli / Salicornia /
confit potatoes / sea lettuce

DESSERT

Chocolate sweetness / passion fruit / ginger

€65

Including a glass of Champagne