



## Starters

White asparagus with Enigma picanha and sea lavender  
Cream of Comté, egg yolk confit €48

Ceviche of MOWI salmon and hamachi  
Aperol spritz, tamarillo and timut pepper €48

Open ravioli of smokey pulled pork and fleur de Wagyu  
Fried langoustine with cauliflower €64

Langoustine tartare & Royal Belgian caviar  
Cream of yuzu & verjuice €90

Foie gras terrine  
Kiwi, bitter chocolate and samba tea gel €46

For lunch, we serve you a 2 course set menu, depending on availability  
and market supply for € 48,50



## Main dishes

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|--|-----|
| Turbot & Kalamata olives<br>White asparagus, wild garlic and green cumin                   | €88 |
| Lobster à la nage<br>Madagascar vanilla and verbena  | €69 |
| Sea bass à la plancha<br>Koshihikari rice and lyokan, served in broccoli bouillon          | €56 |
| Young pigeon cooked on hay<br>Green asparagus, morels and wild garlic                      | €65 |
| Crispy sweetbread & Sourdough<br>Pineapple, Mount Gay rum & mustard seeds                  | €62 |
| Rubia gallega, roasted pine nuts and green peas<br>Light jus with sherry and smoked marrow | €58 |

If you are allergic or intolerant to certain nutrients or ingredients, please inform us. The composition of our dishes can change.



## Discover The Vault

Ceviche of MOWI salmon and hamachi  
Aperol spritz, tamarillo and timut pepper

White asparagus with Enigma picanha and sea lavender  
Cream of Comté, egg yolk confit

Rubia gallega, roasted pine nuts and green peas  
Light jus with sherry and smoked marrow

Cheesetrolley Franq  
refined by master fromager "Van Tricht"  
(suppl. €25,00)

Strawberry / elderflower / White chocolate

Discover the vault €110,00

Please select the menu per table.

Starting from 5 people we kindly request you to choose our menu, this to avoid long waiting times.



## Desserts

|  |     |
|--|-----|
| Cheesetrolley Franq<br>Refined by master fromager "Van Tricht" | €25 |
| Dame blanche<br>Tahitian vanilla & Belgian chocolate           | €14 |
| Bitter chocolate and amaretto soufflé<br>Mascarpone sorbet     | €18 |
| Strawberry / elderflower / White chocolate                     | €16 |
| Iced coffee FRANQ  | €15 |



## Port

|                        |        |
|------------------------|--------|
| Niepoort White         | €9,50  |
| Niepoort Tawny 10y     | €11,50 |
| Niepoort Tawny 20y     | €15,50 |
| Niepoort Colheita 1997 | €17,50 |
| Niepoort Colheita 2004 | €14,50 |
| Niepoort Colheita 2007 | €13,50 |
| Niepoort Vintage 1987  | €31,00 |
| Niepoort Vintage 2000  | €24,00 |

## Madeira

|                             |        |
|-----------------------------|--------|
| Barbeito Sercial 10y        | €15,50 |
| D'Oliveira Sercial 1989     | €39,50 |
| D'Oliveira Sercial 1999     | €36,50 |
| D'Oliveira Verdelho 2000    | €36,50 |
| Barbeito Boal 10y           | €15,50 |
| D'Oliveira Boal 1987        | €39,50 |
| D'Oliveira Boal 2001        | €34,50 |
| D'Oliveira Malvasia 1991    | €38,50 |
| D'Oliveira Tinta Negra 1997 | €36,50 |
| D'Oliveira Tinta Negra 1998 | €35,50 |

## Marsala

|   |        |
|---|--------|
| Vito Curatolo Arini Marsala Superiore Dolce | €8,50  |
| Marco de Bartoli Superiore Oro Riserva 2004 | €14,50 |