



Aperitifs

Pol Roger, reserve, brut	€21
Legras & Haas, Blanc de blancs, extra brut	€25
Pommery Apanage rosé, brut	€26
Sobre, Holy hibiscus	€15
Sobre, Woodpepper	€16

FRANQ's amuses

- Blood sausage / Pistachio / preserved raisins
- Pumpkin / Earl Grey / Chestnut
- Vesper martini "shaken, not stirred"
- Masterly ham / Cranberry



Discover The Vault

Dieppe scallops with Jerusalem artichoke and elderberry

Red cabbage and chocolate vinaigrette

Halibut fillet poached in coconut milk

Winter leek and plankton sauce, parsnip with colombo and pistachio

Pheasant "Albufeira"

Gratinated endive with bone marrow, celeriac, and pommes dauphine

Golden apple / Tonka / Quince / Salted caramel

Discover The Vault €110

Additional Menu Options

Irish mór oysters lightly poached

€65

Salsify, chervil, Imperial Persian caviar & Dry-aged caviar

Discover Comté AOP from the Jura

€19

Matured by cheese master "Van Tricht"

Guanaja 70% soufflé

€20

Cassis and Lindemans kriel



90 minute lunch

From Wednesday to Friday, we offer a 2-course lunch menu in the afternoon (including parking at €14).

Lunch Menu €48.5

À la carte

All dishes are also available à la carte in adjusted portions.

Scallops	€46
Irish mór oyster	€65
Halibut	€58
Pheasant	€58
Discover Comté	€19
Golden Apple	€18
Soufflé	€20

If you have any allergies or intolerances, please inform us.

The composition of our dishes may change.