

THE LIVING

RESTO & WINEBAR

MENU

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We love food. Good food.

With his experience in the finest restaurants all over the world, his never-ending dedication and his boundless fascination for food, our Chef Trung Hoang creates delicious combinations of savours in your plate for you. We are so proud that after two consecutive years, his hard and passionate work has been recognized by Gault & Millau.

Bon appétit!

BUSINESS LUNCH

Daily 1 or 2-course business lunch 19 / 27
prepared by Chef Trung with local and seasonal products

CHEF'S MENU

4 course 45 - *5 course 55 - **6 course 65

Forgotten vegetable tartlet | basil granite | olive crumble

Langoustine | ajo blanco | smoked sprat | leeks*

Turbot | watercress | yuzu | fennel

Beef tataki | Buckwheat | endives | parmesan**

Duck | parsnip | salsifies | cime di rapa

Vacherin | tangerine | frozen yoghurt | meringue

For information on allergens, please inform us.

Prices in euros. Taxes included.

OUR DISHES

Every dish can be prepared as a vegetarian dish. Let our chef surprise you.

CHEF'S SIGNATURE DISHES

Tom Kha Gai Soup 12

Coconut soup | chicken oyster | Thai basil | seasonal vegetables

Salmon Gravlax 14

Beetroots in different textures | lentils |
smoked cottage cheese | amaranth

Oxtail | celeriac | pearl onions | tamarind | toasted almonds 14

Monkfish | mustard | cauliflower | brown butter 15

Bouchot Mussel | walnut ravioli | Jerusalem artichoke | buttermilk 15

Rabbit | Sherry | carrot | tangerines 15

Veal | Ponzu | Brussels sprouts | hibiscus 15

Turbot | watercress | yuzu | fennel 15

Vacherin | tangerine | frozen yoghurt | meringue 8

Chocolate Stone | chocolate parfait | pine nuts | Jerez caramel 8

Chef's Ice Cream | chocolate perfumed with star anise and verbena parfait 8

Rice Pudding | pumpkin mousse | brown sugar caramel | pumpkin seeds 7

Cheese Platter - Selection of Belgian and French cheeses 12

SIDES

Seasonal vegetables 6 Pont Neuf potatoes 7

Green salad 6 Sweet potatoes 6