



MENU A LA CARTE

The Executive Chef, Vincent Masson and his team are happy to present you the new A la Carte menu of L'Épicerie, In Accordance with the Seasons

Spices and herbs

The Salted



Tonka beans & Eel & Jerusalem artichokes 18.00€
Half-lobster, green apple tabouleh, red curry bisque



Pomegranate & Duck liver & Almonds 18.00€
Pan-sautéed duck liver, pomegranate juice, almonds

Mediterranean spices & prawns 18.00€

Mediterranean spiced prawns, arancini with black rice and basil



Juniper & Young Boar 18.00€

Composition around young boar, juniper, colorful carrots

The Vegetal



Autumn spices & Mushrooms 18.00€
Sautéed seasonal mushrooms, foamy cream slightly flavoured with garlic, Vieux Brugge cheese stick

Morel mushrooms & celery 20.00€

Celery risotto, dried morel mushrooms, runny egg and herbs salad

The Sea



Black spice & Sole from the North Sea 35.00€
Pan fried sole with salted butter, mussels, black spice and fried onion

Rooted chervil & Scallops 28.00€

Scallops, rooted chervil, acidulated jus

Galangal & John Dory 28.00€

Broth of galangal, John Dory aiguillette and scallions

Kumquat & Pink sea bream & Fenel 26.00€

Pink sea bream in two ways, fenel, cilantro & kumquat vinaigrette

Lemon verbena & Turbot 30.00€

Grilled turbot, lemon verbena oil, crab, thin tart of baby vegetables

The Earth

Sarawak black pepper & Simmental beef 33.00€

Beef fillet heart with Sarawak black pepper, French fries fried in goose fat, flat leaf parsley salad



Cocoa & Doe & Butternut squash 30.00€
Doe medallion, butternut squash, mushrooms, cocoa jus

Coffee spices & Corrèze veal 28.00€

Rib of veal powdered with coffee spices, chanterelle mushrooms, salsify



Speculoos & Colvert duck & "golden ball" Turnip 28.00€

Colvert duck glazed with speculoos, golden ball turnip, cranberries



Celery & Partridge & Grapes 28.00€

Partridge cooked in a cocotte, celery fritters, grapes

Cheese Board



Ripened Belgian Cheese Assortment 11.00€

The Sweets

Granny Smith & Bitter Chocolate & Calvados 10.00€

Crispy of Granny Smith Apples, chocolate ganache,
cream & Calvados ice cream

Maracaïbo chocolate & Pure sea salt & Kumquat
10.00€

Thin Maracaïbo chocolate leaf, caramel cream, pure sea
salt, kumquat

Fruit & Sorbets 10.00€

Fresh fruit and sorbet platter, almond lace biscuits



Speculoos & Bio yogurt & Quince 10.00€

Bio yogurt, quinces in different textures, speculoos

Black chocolate & Spices 10.00€
Assortment of small chocolate desserts



100% Belgian dishes

Each meal or brunch ordered in l'Épicerie give you access to the parking for 2hours free