

Three-course menu

Seared Red Mullet Fillets

Citrus-infused artichoke mousseline

Apple, radish & yellow beetroot pickles

Pan juice reduction with kalamansi vinegar & peanut oil

Or

Mushroom Royale & Fried Onions

Smoked ribeye steak

Hazelnut espuma

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Pollack & Leek Lasagna

Madras curry emulsion

Or

Stuffed Yellow Poultry Ballotine

Spinach, ricotta & pine nuts

Bell pepper & tomato Parmentier

Garlic & thyme jus

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Blueberry Financier

Vanilla & lemon mascarpone cream

Or

Chocolate / coffee / passion fruit

42,00 € for 2 courses (starter - main course, or main course - dessert)

59,00 € with the Wine selection

52,00 € for 3 courses excluding drinks

77,00 € with the Wine selection

65,00 € for 4 courses excluding drinks

94,00 € with the Wine selection

4-course menu available from 18:30 to 20:00

www.MYHOTEL.be

Please note that from 8 covers,
the 3-course menu choices will be applied to the whole table.

À la carte...

Starters

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|--|---------|---|
| ❖ Seared Red Mullet Fillets
Citrus-infused artichoke mousseline
Apple, radish & yellow beetroot pickles
Pan juice reduction with kalamansi vinegar & peanut oil | 21,00 € | |
| ❖ Mushroom Royale & Fried Onions
Smoked ribeye steak
Hazelnut espuma | 21,00 € | |
| ❖ Foie gras / Charentais melon
Arugula / balsamic / Serrano ham | 29,00 € |  |
| ❖ Homemade Asian-style marinated salmon gravlax
Wasabi cream / pickled ginger / sesame | 22,00 € | |
| ❖ Italian-style beef tartare
(+ €5,00 for a main course with french fries) | 22,00 € | |
| ❖ Spiced burrata
Andalusian gazpacho
Crispy pesto biscuit | 19,00 € |  |

 *Chef Lionel's specialty*

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Vegetarian dish

- ❖ Linguine Primavera 25,00 €
Broad beans / broccoli / zucchini / cherry tomatoes / carrots
Green pea coulis / smoked Scamorza foam

Fish

- ❖ Pollack & Leek Lasagna 26,00 €
Madras curry emulsion
- ❖ Cod en papillote / Thai basil / lime zest / garden vegetables 29,00 €
Red curry emulsion / saffron rice pilaf

Meat

- ❖ Stuffed Yellow Poultry Ballotine 28,00 €
Spinach, ricotta & pine nuts
Bell pepper & tomato Parmentier
Garlic & thyme jus
- ❖ Roasted veal loin in a tomato crust / shallot / pine nut 30,00 €
Sweet potato mash with oyster mushrooms
Balsamic-infused jus
- ❖ Caramelized Sweetbreads 34,00 € (main)
Carrot Mousseline, Colorful Carrots 26,50 € (starter)
Dauphine Potatoes
Brown juice with Oriental Spices
- ❖ Grilled Angus steak 39,00 €
Saisonal vegetables / French fries
Brown juice with chopped truffles

Desserts

- | | | |
|---|---------|---|
| ❖ Assortment of local and foreign cheeses | 14,00 € | |
| ❖ Blueberry Financier
Vanilla & lemon mascarpone cream | 13,00 € | |
| ❖ Chocolate / coffee / passion fruit | 12,00 € | |
| ❖ Samba flower marinated pineapple
kalamansi cream
Lemon & violet ice cream | 13,00 € |  |
| ❖ Rice pudding
Passion fruit caramel
Exotic fruit sorbet | 13,00 € | |
| ❖ Walnut Brownie
Vanilla Ice Cream / Whipped Cream / Cocoa Streusel | 13,00 € | |
| ❖ Gourmet Coffee or thee | 13,50 € | |
| ❖ Gourmet Champagne | 18,50 € | |

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Kids' menu

"Chimay" cheese croquette
Baby greens / Ardennes ham

Or

Tomaten & burrata
Pesto / rucola / Italiaanse ham / grissini

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Fish & Chips

Or

Roast chicken breast
Chips / compote / gravy

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Duo of sorbets or ice cream

Or

Brownies with hazelnuts & vanilla ice cream

25,00 € for 3 courses, excluding drinks

18,00 € for 2 courses, excluding drinks

This menu is intended for children under 12 years old

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