

## Suggestions.

### APERERO

Ginger and lime   mint and raspberry   pomegranate and thyme   homemade ice tea Cocktail "Berry-Mouth"	7,00 €
Duo Gin - Save the Queen Elderflower Gin - Monkey 47 Gin	9,00 €
	14 €   13,5 €   16 €

### WINE

WitFR Vouvray Sec " Boutet Saulnier " Chenin Blanc Loire - <i>full, mineral and organic -</i>	
WitHU Tokaj " The Oddity " Furmint - <i>complex, expressive, dry, ripe fruit -</i>	6,00 €   28,00 €
RoodLBN " Musar Jeune " Chateau Musar - <i>juicy, red fruit, vibrant acids, organic -</i>	7,00 €   31,00 €
Rood IT " Nero Di Lupo " Cos - <i>spicy, aromatic, full and organic -</i>	7,00 €   31,00 €
	6,50 €   29,50 €

### BEER

Chimay Rouge - copper, fruity and soft 7%	5,00 €
Ginette Triple - <i>little bitter bite, organic 9% -</i>	4,50 €
Blonde Leffe NA	5,00 €

### STARTERS

"Toast" with wild mushrooms, thyme an smoked sweet paprika	15,50 €
Scallops with celeriac, smoked eel and "beurre blanc"	17,00 €

### MAINS

Stew of porc cheeks "Chimay Blue", shiitaki and carotte	24,50 €
Wild boar sausages, celeriac puree, puffed parsnip, chicory and cranberries	25,00 €
Pheasant "a l'orange" with trumpet de morts, chicory and fregola	28,50 €
Reefilet "Grand Veneur" with gratin with autumn vegetables and truffle	33,50 €
Poached halibut with leek, tabouleh and basil	27,00 €

### DESSERT

"Tarte Tatin" with vanilla ice cream and whipped cream	11,00 €
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