

Le Sommet

RESTAURANT

STARTERS

Scallop

celeriac | hazelnut | beurre blanc

€ 25

Goose liver flan

smoked eel | nashi pear | shiso

€ 27

Steak Tartare

tarragon | pommes allumettes

€ 22

Marinated Tuna

avocado | dashi | bonito

€ 22

Fennel Salad

feta | kalamata | papadum

€ 18

Carpaccio of smoked Hollsteiner

capers | olive | hojiblanca

€ 23

Vitello Tonnato

vitello | Saku tuna | San Mazzo tomato

€ 25

Persian black pearl kaviaar

10 grams | blini | sour cream

€ 45

OYSTERS

Zeeland creuses natural

6 pieces € 30

Zeeland creuses prepared

6 pieces € 33

SIDES

Hasselback potatoes

French fries

Glazed carrots

Salad

Fennel salad

Brussels sprouts in truffle velouté

5 euro per side dish

MAIN COURSES

Monkfish

couscous | wild garlic | 1001 nights

€ 40

Sea bass in salt crust 2 pers.

waiting time 30 min.

€ 90

Veal fillet d'Anvers

duxelle | celeriac | Madeira
supplement fried duck liver €8

€ 36

Rigatoni a la ragù

€ 28

Short rib

puffed quinoa | pumpkin | sambai

€ 36

Haddock

croutons | wild garlic | Soubise sauce

€ 34

Entrecôte

chef's choice | bimi | chimichurri

€ 40

Rendang of pointed cabbage

rice | cucumber | cassava

€ 28

For unannounced changes, allergies and intolerances, we are obliged to charge a supplement of €20.