

# Welcome

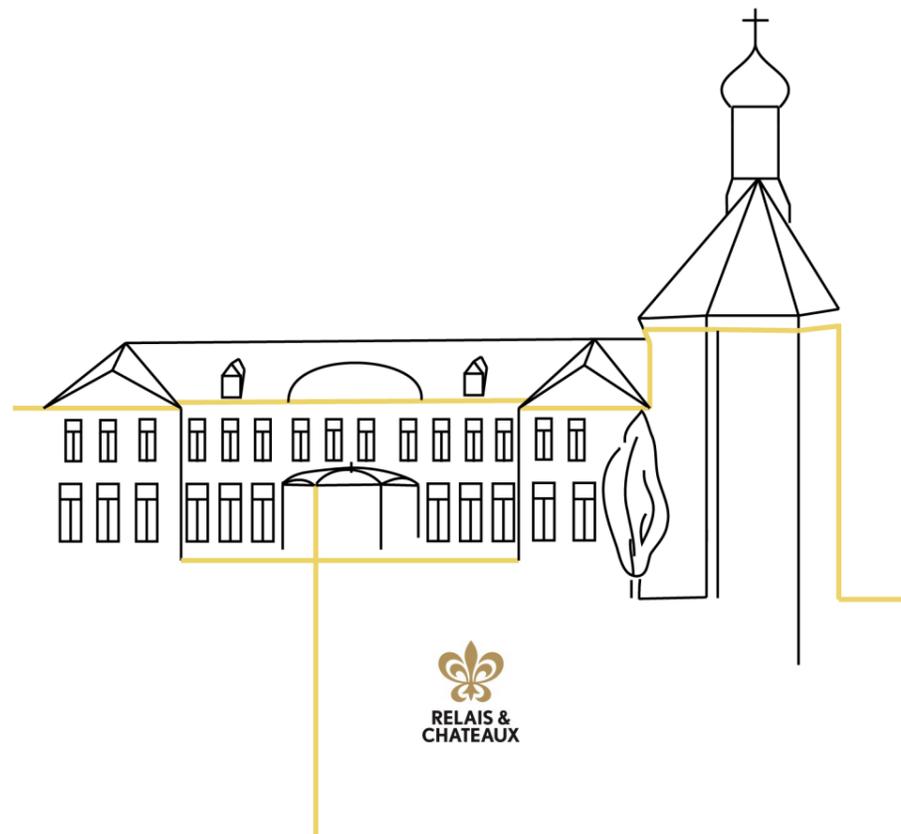
Enchant,  
stay beautiful and graceful,  
but do this, eat well.

Bring the same consideration  
to the preparation of your food  
as you devote to your appearance.

Let your dinner be a poem,  
like your dress

Charles Pierre Monselet  
" Letters to Emily "  
French Journalist and author  
(1825-1888)

On behalf of Chef de Cuisine Guido Le Bron de Vexela  
and Maître d'hôtel Jurgen Houben with their team,  
we would like to wish you a gastronomic evening  
in our restaurant.



# Menu

## Relais & Châteaux

We are delighted to take you on a culinary journey where you discover the season on your plate.

Mackerel – fennel  
Palm cabbage – crème fraîche 

Apple – fois gras  
oxtail – beef from Margraten 

Scallop – pumpkin  
squid – leek 

Curlypork rib – celeriac  
black walnut – truffle 

Anjou pigeon – beetroot  
hazelnut – quinoa

Vacherin Mont d'Or  
courgette – pear 

Plum – lemon verbena  
pistachio cake 

7 courses **112**

Mackerel | Apple | Scallop | Curlypork rib  
Pigeon | Vachein Mont d'Or | Plum

6 courses **102**

Mackerel | Apple | Scallop  
Pigeon | Vacherin Mont d'Or | Plum

5 courses **92**

Mackerel | Apple | Scallop | Pigeon | Plum

4 courses **82**

Mackerel | Apple | Pigeon | Plum

 These dishes contain products from our estate or direct surroundings.

### Accompanying wine pairing

4 courses **48** | 5 courses **55** | 6 courses **57** | 7 courses **60**

# Menu Vegetarian

Take a walk around our estate and  
discover the finest vegetables and herbs.

Leek – fennel  
Palm cabbage – crème fraîche 

Avocado – apple  
couscous – juniper 

Pumpkin – citrus  
algae – goat cheese 

Celeriac – black walnut  
truffle – celery root 

Beetroot – chicory  
hazelnut – quinoa 

Vacherin Mont d'Or  
courgette – pear 

Plum – lemon verbena  
Pistachio cake 

7 courses **98**

Leek | Avocado | Pumpkin  
Celeriac | Beetroot | Vacherin Mont d'Or | Plum

6 courses **93**

Leek | Avocado | Pumpkin  
Beetroot | Vacherin Mont d'Or | Plum

5 courses **88**

Leek | Avocado | Pumpkin | Beetroot | Plum

4 courses **78**

Leek | Avocado | Beetroot | Plum

The menus can only be ordered per table.  
We are pleased to take into account  
any dietary requirements.

# Starters

Mackerel – fennel  
Palm cabbage – crème fraîche   
30

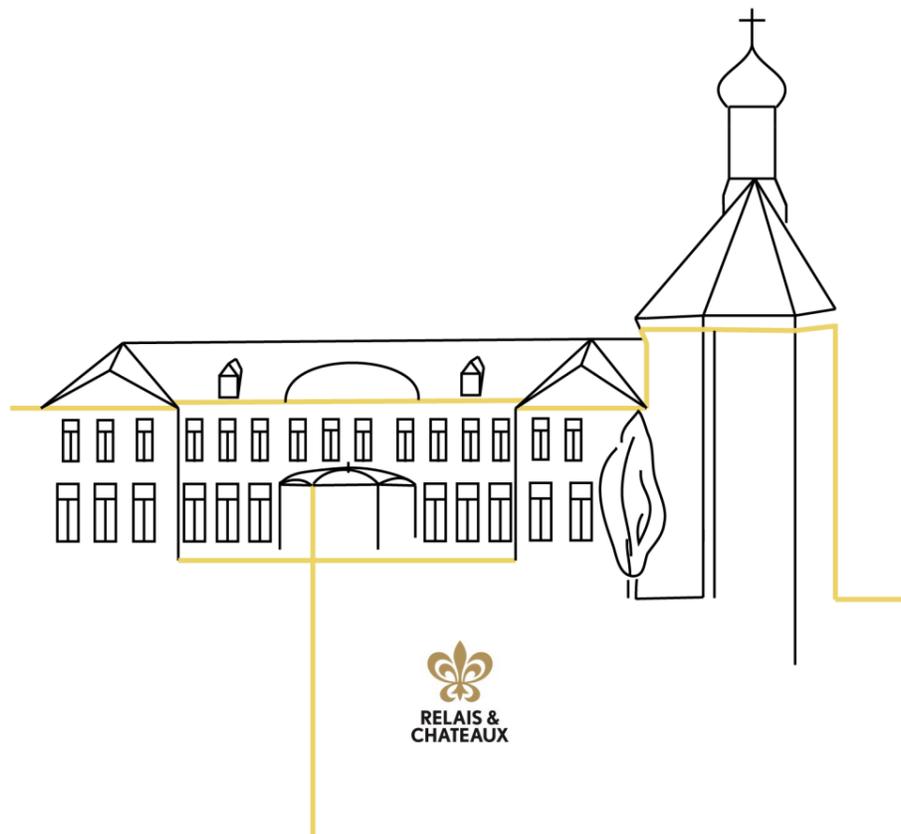
Langoustine tail – avocado  
Dutch Shrimps – lovage   
36

Apple – foie gras  
oxtail - beef from Margraten   
35

Scallops – sobrasada  
saffron – cockles  
35

 These dishes contain products from our estate  
or direct surroundings.

For information regarding allergies  
please ask one of our team members.



# Main Courses

Turbot – pumpkin  
algae – leek   
44

Skate wing – artichoke  
miso – paksoi   
39

Anjou pigeon - beetroot  
hazelnut - quinoa  
46

Sweetbread – salsify  
calf tonque – cornichon  
43

Roasted beef tenderloin – chicory  
laurel – Madeira   
For 2 persons  
44 per person

 These dishes contain products from our estate  
or direct surroundings.

For information regarding allergies  
please ask one of our team members.

# Cheese

## Soft, creamy cheese

Heerlijkheid van Rumbeke  
Belgium

Damse Mokke Bio  
Belgium

## Hard cheese

Etivaz Alpage  
Switzerland

Boeren Goudse Oplegkaas  
The Netherlands

Mont Vully Reserve  
Switzerland

## Red moulded cheese

Limburg cave cheese prepared with beer  
Belgium

Tomme de Stavelot  
Belgium

Chevre Cabricharme  
Belgium

## Blue moulded cheese

Bleu Des Moines  
Belgium

Achelse Blauwe  
Belgium

Assortment of our cheese trolley  
served with fig bread  
and jelly of fruit from our own orchard.   
**20 per person**

Because of the limited stock that the suppliers  
we work with keep, it might occur that some  
of these cheeses are no longer available.

# Desserts

Valrhona chocolate – lemon cremeux  
raspberry sorbet  
17,50

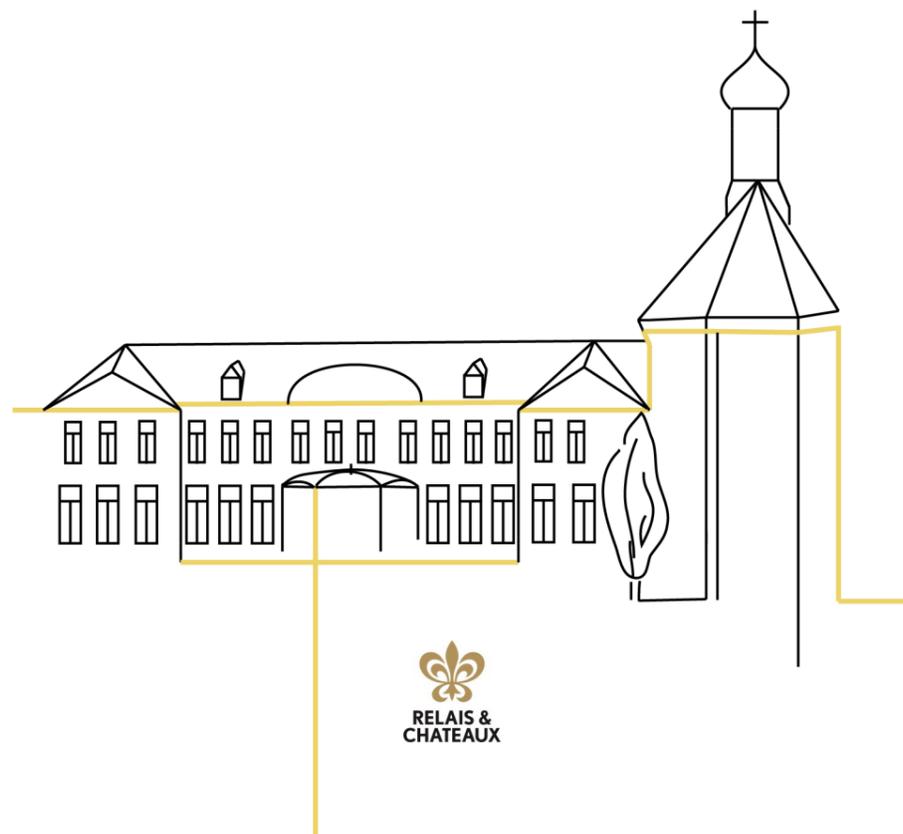
Plum – lemon verbena  
pistachio cake   
17,50

Selection of sorbet and ice cream  
15,50

Cheese - fig bread - organic syrup   
20

 These dishes contains products from our estate  
or direct surroundings.

For information regarding allergies  
please ask one of our team members.



# Coffee & Tea

## Blanche Dael Coffee

Together with Oostwegel Collection Blanche Dael has selected a a lungo and espresso melange.

The lungo is an Arabica blend.  
This coffee is darker roasted and composed with beans from Guatemala, India and Brazil.

This gives it a strong body with cocoa, vanilla and sweet licorice, but also a soft and sweet taste with a stringy mouth sensation.

For the espresso version, the choice was made for a typical Italian espresso coffee, dark burned and intense in taste.

This coffee is characterized by chocolate, licorice and bay leaf and is deliciously full of flavor. Beans from Guatemala, India, Brazil and Colombia.

## Newby Teas

*'The Luxury Tea Company'*

Newby was founded in London with the mission of obtaining, mixing, conserving and serving the most delicate teas in the world.

Tea is Newby's passion, art, science, history, legacy and life.

Ask for our special tea menu.

Coffee | Tea | Petit fours  
**9,50**

## Rising Flower

Refined green tea leaves, processed by hand to envelop bright marigolds.

A masterly work of professionals that comes out if hot water is poured on it. As the flower unfolds she shows a symphony of nature at its best.

Preparation time: about 10min.

