

# BORD'EAU

RESTAURANT GASTRONOMIQUE

## BALL MASQUÉ

### 5-COURSE BORD'EAU EVENTS DINNER

#### **ASETRA CAVIAR** 10 GRAMS

Wagyu tartare, parsley and horseradish

#### **TURBOT**

Celeriac, hazelnuts and wild mushrooms

#### **LANGOUSTINE**

Indian spices and pumpkin 'tortellini'

#### **VENISON**

Chicory, walnuts and fermented muscat grape

#### **'GOLD'**

Guanaja chocolate and concord grape

**5 courses 285,-**

Please note that this menu is subject to availability based on the quality of the produce.

In order to accommodate your wishes, we will take your personal preferences into account.  
In case of allergies, please let us know.

All prices in euro including tax

# BORD'EAU

RESTAURANT GASTRONOMIQUE

## BALL MASQUÉ

### 10-COURSE BORD'EAU DINNER

#### AMUSES BORD'EAU

Red mullet with pomegranate 'leche de tigre'  
Octopus with horseradish and turnip cabbage

#### CARABINERO

Puffed bell pepper, buttermilk and raspberry

#### ASETRA CAVIAR 10 GRAMS

Wagyu tartare, parsley and horseradish

#### LOBSTER

Mara des bois strawberries, tomato and verbena

#### ROYALE CABANON OYSTER

Plankton, cucumber and lime

#### TURBOT

Celeriac, hazelnuts and wild mushrooms

#### LANGOUSTINE

Indian spices and pumpkin 'tortellini'

#### VENISON

Chicory, walnuts and fermented muscat grape

#### DUCK LIVER

North Sea crab, apple and green olives

#### 'GOLD'

Guanaja chocolate and concord grape

**10 courses 380,-**

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