

“We develop our kitchen with respect for seasonal changes.
this is our selection of exceptional products from nature’s beauty.”

STARTERS

RED MULLET Pomegranate 'leche de tigre' with Inca berry and coriander	30
LANGOUSTINE Pumpkin 'tortellini' with orange and North Indian Spices	38
FERMENTED CARROT Goat's butter with orange, star anise and marigold leaves	28
DOVER SOLE Green asparagus with plankton, razor clam and raw almonds	36/56
DUCK LIVER Fermented apple with North Sea crab, green olive and bay leaf	30

MAIN COURSES

KAMPER LAMB 'Pimientos del piquillo' with anchovies and ramson	50
ANJOU PIGEON Celeriac with green gooseberries and Maggi herbs	54
VENISON Cherries with meadowsweet, artichoke and lemon	56
LOBSTER 'Mara des bois' strawberry and tomato with black elder	35/52
TURBOT Lucque verde olive with celeriac and salted lemon	52

MENU BORD'EAU NATURAL LUNCH

AMUSES BORD'EAU

White tuna with bergamot and basil
Thai shrimp consommé with yuzu
Octopus with horseradish and turnip cabbage
Crayfish with verbena, feijoa and green anise

RED MULLET

Pomegranate 'leche de tigre' with Inca berry and coriander

FERMENTED CARROT ***

Goat's butter with orange, star anise and marigold leaves

DOVER SOLE *

Green asparagus with plankton, razor clam and raw almonds

LANGOUSTINE **

Pumpkin 'tortellini' with orange and North Indian spices

VENISON

Cherries with meadowsweet, artichoke and lemon

RED ROSE

Lychee with beetroot, goat's cheese and olive oil

OR

PINK ROSE

Raspberry with tomato, olive oil and 'Lady's Blue' cheese

3 courses Bord'Eau natural lunch 48
4 courses Bord'Eau natural lunch 70 *
5 courses Bord'Eau natural lunch 85 **
6 courses Bord'Eau natural lunch 100 ***

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

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MENU BORD'EAU NATURAL DINING

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INTERNATIONAL CHEESES*

Our seasonal selection of international cheeses, aged to perfection

RED ROSE

Lychee with beetroot, goat's cheese and olive oil

OR

PINK ROSE

Raspberry with tomato, olive oil and 'Lady's Blue' cheese

6 courses Bord'Eau natural dining 110
7 courses Bord'Eau natural dining 125 *
8 courses Bord'Eau natural dining 135 **

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BBQ AVOCADO Kumquat 'leche de tigre' with coriander and ginger flower	28
GREEN ASPARAGUS Raw almonds with lime and green algae	28
FERMENTED CARROT Goat's butter with orange, star anise and marigold leaves	30

MAIN COURSES

ROASTED BEETROOT Black garlic with red onion	38
ARTICHOKE Cherries with lime and meadowsweet	42
BABY LEEKS Potatoes with ramson and salted lemon	40

MENU BORD'EAU VEGETARIAN EXPERIENCE

AMUSES BORD'EAU

Green tomato with feijoa and verbena
Shii-takes dashi with sesame and yuzu
Pumpkin 'ravioli' with ginger and Indian spices
Celeriac from spit with Leffe Ruby and pomegranate

BBQ AVOCADO

Kumquat 'Leche de tigre' with coriander and ginger flower

FERMENTED CARROT *

Goat's butter with orange, star anise and marigold leaves

GREEN ASPERAGUS ***

Raw almonds with lime and green algae

ROASTED BEETROOT **

Black garlic with red onion

ARTICHOKE

Cherries with lime and meadowsweet

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