

# Menu du Chef

## **Langoustine**

roasted | beetroot | radish | Chinese dressing

*Or*

## **Pumpkin soup**

butternut squash | quail egg | chervil | croutons | shiitake

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## **Roe**

roasted | fig | pepper | carrot varieties | Brussels sprouts | polenta

*Or*

## **Brill**

baked | fennel | tomato | mature cheese crumble | lovage

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## **Pear**

marinated in spices | “browned butter” ice cream | white chocolate

*Or*

## **Cheese trolley**

domestic and foreign cheeses

**€ 35.00 p.p.**

*Matching wine package € 17.50*

**LaSirène**

# Starters

<b>Langoustine</b> roasted   beetroot   radish   Chinese dressing	18.50
<b>Scottish salmon</b> smoked   balsamic   avocado   tomato   goat cheese	17.50
<b>Scallops</b> baked   cauliflower   runner beans   capers   raisins	18.50
<b>Duck liver</b> terrine   blade of veal   Pata negra ham   quince	17.50
<b>Oysters</b> 6, "Zeeland" oysters no. 2   traditionally served	17.50

# Entremets

**Pumpkin soup** 12.50  
butternut squash | quail egg | chervil | croutons | shiitake

**Procini** 14.50  
baked | mushrooms | ravioli | farmer cheese | oregano bouillon

LaSirène

# Main dishes

**Brill** 28.50  
baked | fennel | tomato | matured cheese crumble | lovage

**Monkfish** 28.50  
poached | watercress | celery | cockles | Dorè potato

**Roe** 28.50  
roasted | fig | pepper | carrot varieties | Brussels sprouts | polenta

**Beef sirloin** 28.50  
roasted | Jerusalem artichoke | wild rocket | shallot | chanterelles

# Desserts

**Cheese trolley** 15.50  
domestic and foreign cheeses

**Soufflé** 12.50  
cottage cheese | star anise | apple ice cream | caramel sauce

**Pear** 12.50  
marinated in spices | “browned butter” ice cream | white chocolate