



MICHELIN STAR

## Christophe Hardiquet

### AMUSE BOUCHE

Belgian chicory gratin 2.0 <sup>4,7</sup>

*Wine: Tsiakkas Winery, Sauvignon Blanc, Pelendri, Limassol, Cyprus*



Zeeland oyster jewels, Vodka / Tonic jelly, peppermint  
Panna cotta, Oyster poutarge, minced of Mertensia <sup>1, 5, 7, 8, 14</sup>

*Wine: Wine: Besserat De Bellefon Bleu Brut Champagne, France*



Squid tartar, lemon oil, Savarin of Jerusalem artichoke,  
Lebanese aioli, Kohlrabi extraction <sup>1, 2, 4, 5, 8, 9, 14</sup>

*Wine: Soave Classico DOC, Vigneti Foscari, Veneto, Italy*



BBQ Monkfish, sorrel, « black » sesame butter,  
celeriac in yellow wine <sup>1, 5, 7, 12, 14</sup>

*Wine: Albert Bichot, Chablis Grand Cru "Les Clos" Burgundy, France*



Quail flower with galanga, Grilled corn purée,  
crunchy charcoal confit legs <sup>1, 2, 4, 7, 10, 13, 14</sup>

*Wine: Lapostolle, Grand Selection, Merlot, Colchagua Valley, Chile*



Brussels garden, «Pepper Sorrel» sorbet <sup>1, 2, 4, 7, 14</sup>

*Wine: Domaine Schoffit, "Cuvée Caroline" Gewurztraminer, Alsace, France*



Clémentine Zéphir, Carvi ice-cream  
(Mignardise) <sup>4, 7</sup>

*Sommelier: Antonis Polemitis*



CAP ST GEORGES



ALLERGENS

1. Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk and Dairy  
8. Mollusk 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide



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### Vegetarian Menu

#### AMUSE BOUCHE

Belgian chicory gratin 2.0 <sup>4,7</sup>

*Wine: Tsiakkas Winery, Sauvignon Blanc, Pelendri, Limassol, Cyprus*



Gruyère Emulsion & condiment <sup>8,14</sup>

*Wine: Wine: Besserat De Bellefont Bleu Brut Champagne, France*



Kohlrabi tartar, lemon oil, Savarin of Jerusalem artichoke,  
Lebanese aïoli, Kohlrabi extration <sup>4,8,14</sup>

*Wine: Soave Classico DOC, Vigneti Foscari, Veneto, Italy*



Fried soft boiled egg, sorrel, « black » sesame butter,  
celeriac in yellow wine <sup>2,4,13,14</sup>

*Wine: Albert Bichot, Chablis Grand Cru "Les Clos" Burgundy, France*



Smoked carrot, "Sambre & Meuse" Sauce <sup>1,3,4,8,14</sup>

*Wine: Lapostolle, Grand Selection, Merlot, Colchagua Valley, Chile*



Brussels Garden, «Pepper Sorrel» sorbet <sup>1,2,4,7,14</sup>

*Wine: Domaine Schoffit, "Cuvée Caroline" Gewurztraminer, Alsace, France*



Clémentine Zéphir, Carvi ice-cream  
(Mignardise) <sup>4,7</sup>

*Sommelier: Antonis Polemitis*





ALLERGENS

1. Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk and Dairy  
8. Mollusk 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide