



AURUM
BY GARY KIRCHENS

APPETIZERS

Ravioli of foie gras <i>Leek, Matignon, Smoked oxtail broth</i>	32,00 €
Chicken egg <i>Black truffle, Celery, Meurette</i>	34,00 €
Scallops <i>Flambé, Clementine, Cardamom, Almond</i>	38,00 €
Langoustine <i>Carpaccio, Verbena, Pear, Gin</i>	42,00 €

FISH

Brill <i>Trumpets of Death, Smoked eel, Matelote</i>	38,00 €
Line-caught Sole <i>Cauliflower, Vin Jaune, Sabayon</i> <i>*Extra Caviar Oscietra 15,00 €</i>	42,00 €
Scallops <i>Celery, Chicory, Maple syrup</i>	44,00 €

MEAT

Pork belly <i>Crosnes, Brussels sprouts, Samphire</i>	36,00 €
Sweetbreads <i>Salsify, Black garlic, Jus of herbs</i>	44,00 €
Guinea fowl <i>Albufera, Black truffle, Topinambour</i>	48,00 €

DESSERTS

Black sesame <i>Vanilla, Vegetable charcoal, Mint</i>	15,00 €
Chocolate <i>Black truffle, Cocoa, Pistachio</i>	15,00 €
Fir <i>Honey, Clementine, Pine nut</i>	15,00 €
Cheese <i>Cheese-wagon Van Tricht</i>	17,00 €



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MARKET MENU

65,00 €

Chicken egg

Black truffle, Celery, Meurette

Pork belly

Crosnes, Brussels sprouts, Samphire

Black sesame

Vanilla, Vegetable charcoal, Mint

Adapted wines 35 €

TASTING MENU

85,00 €

Scallops

Flambé, Clementine, Cardamom, Almond

Line-caught Sole

Cauliflower, Vin Jaune, Sabayon

**Extra Caviar Oscietra 15,00 €*

Sweetbreads

Salsify, Black garlic, Jus of herbs

Chocolate

Black truffle, Cocoa, Pistachio

Adapted wines 45 €

AURUM MENU

105,00 €

Langoustine

Carpaccio, Verbena, Pear, Gin

Ravioli of foie gras

Leek, Matignon, Smoked oxtail broth

Scallops

Celery, Chicory, Maple syrup

Guinea fowl

Albufera, Black truffle, Topinambour

Fir

Honey, Clementine, Pine nut

Adapted wines 55 €

Please note when choosing a 'menu' that this will be set for the entire table.

Cheese instead of dessert: suppl. 10 €

Cheese: suppl. 17 €