

ARGAN MENU

CHEF'S SUGGESTIONS

3-COURSE CHEF'S MENU OF YOUR CHOICE.....€ 56

The chef's three-course menu is available only from 6 p.m. onwards

STARTERS

Seabass tartare with fine herbs, purslane salad, Nashi pear, pickled vegetables (4, 10, 12).....€ 23

① **64°C slow-cooked egg, porcini broth**, oyster mushrooms, spinach, toasted grains (3, 7, 9, 12, 13).....€ 18

Crisp veal sweetbreads salad, smoked duck breast, sweet potato purée, fried shallots, mango-Chardonnay vinegar (1, 7, 11, 12, 13).....€ 24

MAIN COURSES

Zander fried on its skin à la Grenobloise, pumpkin risotto with dried fruits, seasonal vegetables (1, 4, 8, 12).....€ 34

Belgian's holstein ribeye (300g), truffle Dauphinois potatoes, young leaf salad, choice of sauce :Béarnaise (3, 7, 12), Green Pepper (1, 7, 9, 12, 13), Archiduc (1, 7, 9, 12, 13) €5 supplement on set menus.....€ 38

Sesame-glazed salmon, pak choi, shimeji mushrooms, rice noodles, Dashi broth (4, 6, 7, 11, 13).....€ 32

DESSERTS

① **Almond-apricot tart**, flower honey, almond ice cream (1, 3, 7, 8, 13).....€ 12

Pear-matcha crème brûlée (3, 7, 13).....€ 12

White chocolate-lemon bavaois, yuzu dacquoise, cucumber-basil coulis, pine nut tuile (1, 3, 7, 8).....€ 12

APPETIZER

① **Grilled vegetable antipasti** with pita bread (1, 12).....€ 8

① **Cheese with Tierenteyn mustard and dill** (7, 10).....€ 8

Selection of Ardennes mini dry sausage (9, 12, 15).....€ 9

TO SHARE

Asian Plate: Yakitori chicken skewer, chicken spring roll, vegetable loempia, beef samosa, crispy prawn, soy & chili sauce (1, 2, 3, 6, 9, 12, 13).....€ 19

① **World plate:** Sweet potato & curry hummus, pita bread, artichoke tapenade, grilled vegetable bruschetta, Provençal olives, mini cheese croquettes, buckwheat & lentil balls (1, 3, 7, 12, 13).....€ 19

STARTERS

① **Beetroot & apple gazpacho**, fresh goat cheese, Parmesan crumble, aromatic herb salad (1, 7, 12).....€ 15

Shrimp croquettes from our coasts by Mr. Vanzegbroek, lemon, and fried parsley (1, 2, 3, 7, 9, 12).....€ 20

① **Belgian cheese croquettes by Mr. Vanzegbroek**, lemon, and fried parsley (2 pieces) (1, 3, 7, 9, 12).....€ 18

Mixed croquettes prawns and cheese by Mr. Vanzegbroek, lemon and fried parsley (2 pieces) (1, 2, 3, 7, 9, 12).....€ 20

MAIN COURSES

Hereford beef steak (250g), fries, mesclun, choice of sauce: Béarnaise (3, 7, 12), Green Pepper (1, 7, 9, 12, 13), Archiduc (1, 7, 9, 12, 13).....€ 32

Pappardelle with crayfish & cockles, shell reduction with pastis, samphire & mangetout (1, 2, 3, 7, 13).....€ 24

Fish & Chips, fries, tartar sauce, and mesclun from young salad leaves (1, 3, 4, 10, 12).....€ 26

Club wrap: Smoked chicken fillet, bacon, Romaine lettuce, tomato, egg, mayonnaise and fries (1, 3, 7, 10, 15).....€ 21

Dolce Caesar salad chicken supreme: Romaine lettuce, Espelette pepper, fine herbs, croutons, parmesan, and Caesar dressing (1, 3, 4, 7, 10, 12).....€ 23

Dolce Caesar salad sautéed scampis: Romaine lettuce, Espelette pepper, fine herbs, croutons, parmesan, and Caesar dressing (1, 2, 3, 4, 7, 10, 12).....€ 24

① **Pappardelle**, coral lentil cream with coconut milk, edamame, seasonal vegetables (1, 3, 12, 13).....€ 22

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BURGERS

- ① **Vegan burger:** Vegan bun, celery & fennel seed patty, tarragon sauce, red cabbage, Iceberg lettuce, fries (1, 9, 10, 12, 13)..... € 22

Dolce Burger: Emmental-bacon-onion bun, beef patty, Reblochon cheese from Savoie, smoked bacon, iceberg lettuce, pepper sauce, fries (1, 3, 7, 10, 15)..... € 24

Fish Burger: Focaccia, squid ink tempura of Victoria seabass, cheddar, baby gem, cucumber, truffle sauce, fries (1, 3, 7, 10, 12, 13)..... € 24

① WOK

Wok of seasonal vegetables, rice noodles, and Ketjap sauce (6, 9, 11, 12)..... € 22

Wok of chicken supreme, seasonal vegetables, rice noodles, and Ketjap sauce (6, 9, 11, 12)..... € 25

Wok of scampis, seasonal vegetables, rice noodles, and Ketjap sauce (2, 6, 9, 11, 12)..... € 27

① PIZZA

Margherita (1, 7, 9, 12)..... € 19

Deliciosa: Burratina, Italian cured ham, roasted cherry tomatoes, rocket (1, 7, 12, 13, 15)..... € 21

① SUPPLEMENTS

Fries..... € 7

Sweet potato fries..... € 7

Sautéed seasonal vegetables..... € 9

Mixed salad (12)..... € 6

Sauce: Béarnaise (3, 7, 12), Green Pepper (1, 7, 9, 12, 13), Archiduc (1, 7, 9, 12, 13)..... € 3,5

① DESSERTS

Cheese selection (7, 8, 12)..... € 18

Gourmet coffee (4 mini pastries from our pastry chef) (1, 3, 5, 6, 7, 8, 11, 12, 13)..... € 15

Belgian chocolate & peanut butter bomb, crème Anglaise (1, 3, 5, 7, 8, 13)..... € 12

Dame blanche or noire (3, 7, 13)..... € 12

Ice creams & sorbets (3 scoops of choice): vanilla, chocolate, strawberry, mocha, almond, lemon, mango, speculoos, raspberry (1, 3, 7, 8, 13)..... € 9

Fruit salad..... € 9

FOR THE KIDS

① **Cheese croquette** (1 piece) (1, 3, 7)..... € 9

Crispy chicken, fries, and sautéed seasonal vegetables (1, 3)..... € 12

① **Margherita pizza** (1, 7, 12)..... € 9

Cheese Burger: beef, ketchup, cheddar, fries, and salad (1, 3, 7, 9, 10)..... € 11

① **Ice creams & sorbets** (2 scoops of choice): vanilla, chocolate, strawberry, mocha, almond, lemon, mango, speculoos, raspberry (1, 3, 7, 8, 13)..... € 6

① **Fruit salad**..... € 6

① **Soup of the day**..... € 9

Dish of the day
(Monday-Friday from 12 AM to 2 PM)..... € 16

SEASONAL BUFFET

Upon availability · For the whole table

- Price per person excluding drinks..... € 45
- Price for children aged 7 to 12..... € 22.50
- Price for children aged 0 to 6..... free

Salad bar · Hot Buffet with a selection of meat, fish and vegetarian dishes · Desserts Buffet · One complimentary aperitif per person included (cava, mocktail and soft)

① Vegetarian meal

ALLERGENS: 1) gluten 2) shellfish 3) eggs 4) fish 5) peanuts 6) soy 7) milk
8) nuts 9) celeriac 10) mustard 11) sesame 12) SO2 13) lupin 14) mollusc 15) pork