

## DAMIANZ MENU

4- course Damianz menu • 59,50

Duck ||| Cod ||| Partridge ||| Forest fruits

5- course Damianz menu • 69,50

Duck ||| Eel ||| Cod ||| Partridge ||| Forest fruits

## CHEF'S MENU

5- course Chef's menu • 79,50

Oyster ||| Langoustine ||| Pike perch ||| Roe deer ||| Pear

6- course Chef's menu • 89,50 ☹ BEFORE 19:30

Oyster ||| Langoustine ||| Scallop ||| Pike perch ||| Roe deer ||| Pear

7- course Chef's menu • 99,50 ☹ BEFORE 19:00

Oyster ||| Caviar ||| Langoustine ||| Scallop ||| Pike perch ||| Roe deer ||| Pear

## EXTRA'S

Oysters **PER PIECE**

Fine-Clares • 3,25

Gillardeau • 4,50

Ask our staff members for the different preparations.

Caviar • 18,- **PER 10 GRAMS**

Are you a fan of Caviar?

We can add 10 grams of Caviar to a dish of your choosing.

Selection of Cheeses • 7,50

If you prefer a cheese platter rather than a dessert, this is available for 7,50 euro supplement.

Cheese platter • 18,50

A cheese platter can be added to the menu for 18,50 euro.

À la carte • All our dishes are also available a la carte.

# DAMIANZ MENU

## Duck

Foie Royal ||| Leek ||| Red cabbage ||| Walnut  
26,-

## Eel

Pork belly ||| Split peas ||| Onion ||| Hoisin.  
27,-

## Cod

Cauliflower ||| Almond ||| White grape ||| Vadouvan  
27,-

## Partridge

Sauerkraut ||| Apple ||| Black pudding ||| Lovage  
37,-

## Forest fruits

Granola ||| Chocolate ||| Yoghurt  
15,-

# CHEF'S MENU

## Oyster

Spinach ||| Basil ||| Bacon ||| Chardonnay vinegar  
28,-

## Caviar

Veal ||| Artichoke ||| Beurre blanc  
32,-

## Langoustine

Fennel ||| Pumpkin ||| Lemongrass  
36,-

## Scallop

Parsnip ||| Hazelnut ||| Truffle  
35,-

## Pike perch

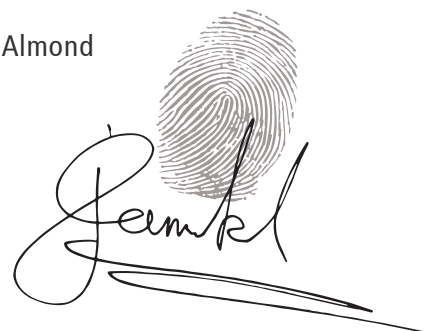
Celery ||| Porcini ||| Kale ||| 5 spices  
36,50

## Roe deer

Celeriac ||| Blueberry ||| Cacao  
38,50

## Pear

Filo pastry ||| Frangipane ||| Caramel ||| Almond  
15,-



Jambel