

BEST OF LOF

Order per table

Young string bean salad | mango | hummus | coriander | harissa

Salmon | white miso | cucumber | pomegranate

Chavroux goat's cheese | roasted long pepper | anchovy | tomato broth

Red Perch | green asparagus | tomato | langoustine bisque

Duck | celeriac | black garlic | porcini mushrooms | ponzu

LOF Surprise Dessert

85 menu

140 menu with corresponding wines

CHEF'S FAVS

Order per table

Salmon | white miso | cucumber | pomegranate

Chavroux goat's cheese | roasted long pepper | anchovy | tomato broth

Red Perch | green asparagus | tomato | langoustine bisque

Duck | celeriac | black garlic | porcini mushrooms | ponzu

LOF Surprise Dessert

70 menu

120 menu with corresponding wines

LOF ESSENTIAL

Order per table

Chavroux goat's cheese | roasted long pepper | anchovy | tomato broth

Red Perch | green asparagus | tomato | langoustine bisque

Duck | celeriac | black garlic | porcini mushrooms | ponzu

LOF Surprise Dessert

55 menu

100 menu met passende wijnen

SPECIALS

Royal Belgium Caviar with condiments

10 grams 45

30 grams 125

Grilled turbotine | red butter sauce | fries 45

Freygaard Nordic free-range beef (400 grams) * 55

This Finnish grass-fed striploin has been awarded as "The World's Best Steak". Nordic craftsmanship combined with crystal-clear water, fresh air and unpolluted soil results into especially good taste, look, colour, marbling and fat trims.

*Served with bone marrow, fries and bearnaise sauce

SIDES

Belgian fries | tarragon mayonnaise 6

Green Salad | goat's cheese | poached egg 8

Green asparagus | Bleu D'Auvergne | hazelnuts 10

Ron's classic cauliflower | brown butter | Pierre Robert cheese 12

DESSERTS

Matcha Cake | basil ice cream | bergamot 10

Breton cake drenched in pineapple caramel | candied pineapple | salted caramel ice cream 10

LOF Surprise Dessert 10

VAN TRICHT'S KAZEN

Platter of 3 cheeses 12 | Platter of 6 cheeses 20

Choice of

Neteling | Florence Maritime | Kaasterkaas | 3 lait de Somagne | XO Van Tricht | Grevenbroecker

Please inform your host in regard to your diet and allergy requirements.

The composition of dishes can always change.