

Brighton
RESTAURANT

Starters

Tataki of marinated salmon, sesame oil and seeds
Caramel, grapefruit and lime

EUR 26



Crispy sweetbread with hazelnuts
Humus of green beans and coriander

EUR 29



Beef roll and crispy vegetables
Aïoli of artichoke and potato

EUR 24



Escabèche of mackerel and espuma of grilled onions
Pickled cucumber

EUR 22



Gazpacho of yellow zucchini and fennel
Watermelon balls, parsley oil

EUR 16

Ask our Maître d'hôtel for the ingredients of our dishes in case you are allergic to
certain products.

The composition of the dishes may vary.

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Main courses
Meat dishes

Crispy lamb filet
Infusion of its juice with lemon thyme

EUR 29



Bison steak, from a farm in Bastogne
Creamy risotto of cauliflower

EUR 38



Veal rib “meunière”
Seasonal asparagus, “pieds des dunes” mushrooms

EUR 27



Supreme of Guineafowl AOC
Blue cheese “Scailton” ice cream

EUR 25



Tagliolini with “Maitake” mushrooms
Melted broad beans

EUR 24

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Main courses
Fish dishes

Sole "Florentine", cucumber strips
Shellfish bisque infused with coral

EUR 34



Light smoked sturgeon
Creamy emulsion of Geuze "Moriau"

EUR 26



Grilled perch and squid
Butter, lemon and parsley emulsion

EUR 29



Mullet "à la plancha", mayonnaise of grilled onions
Lukewarm vinaigrette of pomelo

EUR 24

Add a touch of Belgium's greatness to your dish
Royal Belgian Caviar "Oscietra" 10 gr / 30gr
Supplement EUR 32 / EU 65

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Desserts

Cheese plate

EUR 15



Finger Tiramisu pistachio

Crumble with grains, tiramisu

Iranian pistachio cream, white chocolate and broken pistachio

EUR 14



Chocolate & vanilla from Madagascar

Stuffed puff pastry, with whipped cream and vanilla

Creamy 67% chocolate from Madagascar

EUR 14



Alliance of strawberries & raspberries

Strawberry mousse

Tartare of strawberries and raspberries

EUR 14



Blanc-manger caramel

Compote of pears, with Tonka

Almond crumble, dried pear

EUR 14

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