

# Collection **Omnivore**

## GUSTATIO

Royal Belgian Caviar, lemon & sour cream  
Toast 'Cannibale', lamb, Garum & ramson  
Terrine of dog fish, sorrel & clover  
Vegetable bouquet 'Spring' © Signature Leon Mazairac

## MENSAE PRIMAE

### Lobster & Veal 'Cyclades'

Caper, oregano & Dutch Feta  
Coulis with sea urchin & fennel

### Intermezzo

Deviled "Marigold" egg with Masala & buckling  
Genever from Van Wees Amsterdam

### Terrine of rabbit ★

Watercress, periwinkles and truffle

### Raviolo

Morels & spinach  
Fir & 4 year aged cheese

### Beef from Master Butcher Ter Weele 'Tagliata'

Vinaigrette of 'Doktorenhof' vinegar with walnut  
Belgian saffron & turnip tops

## MENSAE SECONDAE

### Cheese trolley with 5 selected cheeses ★★

Served with garnishes

### Silken Tofu

Chervil, citrus ice cream & sunflower seeds  
&

### Waffle

Rhubarb

4-courses (without ★ & ★★)

5-courses (without ★★)

6-courses



SPRING 2024  
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## Collection **Fish nor meat**

### GUSTATIO

Asparagus, ton bourri, lemon & sour cream Toast  
'Vègetal', beetroot, Garum & wild garlic  
Vichyssoise & smoked sorghum  
Vegetable bouquet 'Spring' © Signature Leon Mazairac

### MENSAE PRIMAE

#### Zucchini flower and roasted leek

Caper, oregano & Dutch Feta

#### Intermezzo

Deviled "Marigold" egg with Masala  
Genever from Van Wees Amsterdam

#### Turnip, truffle and celeriac ★

Watercress & sabayon of Geuze beer

#### Raviolo

Morels & spinach  
Fir & 4 year aged cheese

#### Asparagus from the Japanese BBQ

Vinaigrette of 'Doktorenhof' vinegar with walnut  
Belgian saffron & turnip tops

### MENSAE SECONDAE

#### Cheese trolley with 5 selected cheeses ★★

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# A LA CARTE

## STARTERS

**Lobster & Veal 'Cyclades'** 45

Caper, oregano & Dutch Feta  
Coulis with sea urchin, fennel and bottarga

**Turnip, truffle and celeriac** 🌿 40

Watercress & sabayon of Geuze beer

**Belgium sturgeon & oyster** 55

Cottage cheese & Royal Belgian Caviar (15 gram)

**Beef from Master Butcher ter Weele** 45

As tartar with Mirasol pepper & sour corn

## MAIN COURSES

**Poached sole** 🌿 50

North sea shrimps, potato & buttermilk  
Sauce vin Jaune from Domaine Dugois

**Asperges van de Japanse BBQ** 40

Vinaigrette of 'Doktorenhof' vinegar with walnut  
Belgian saffron & turnip tops

**Beef from master butcher Ter Weele 'Tagliata'** 50

Vinaigrette of 'Doktorenhof' vinegar with walnut  
Belgian saffron & turnip tops

**Poulet Noir 'en cocotte'** 85

Fig leaf, sauce Albufera & pomme croquettes  
(To be ordered per 2)

## DESSERTS

**Cheese trolley** 18

Local selection from Frederic van Tricht, Antwerpen

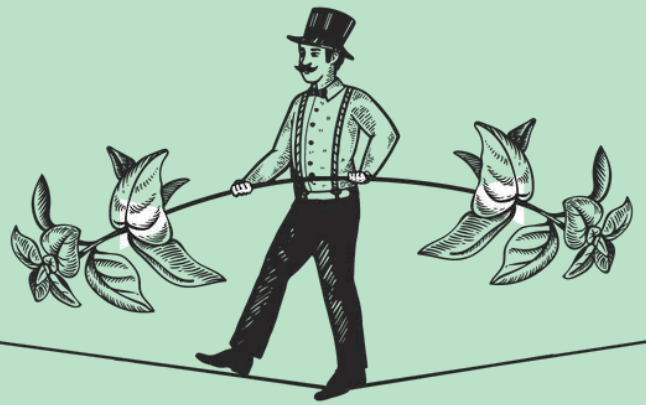
**Silken Tofu** 18

Chervil, citrus ice cream & sunflower seeds

&

**Waffle**

Rhubarb



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