Beulings

menu autumn

golden macadamia, olives and pickles
shrimp toast, home made nam jim
lima oyster, champagne beurre blanc, wagyu lard
focaccia and butters

langoustine, peperonata, nduja

ravioli, ricotta, many sorts of corn

Roelands smokey leberwurst, Bas sauerkrautsuppe
soufflé d'époisse, caramelized onion, rognon of rabbit

jugged hare in wu kok with cardoon and braised red cabbage

selection of cheese – optional 15,50

Mont Blanc, chestnut, cinnamon, water chestnut, cream

menu 109,50 euro
the menu is a combination of bites and plated dishes

wine pairing 5 glasses 59,50 — 5 half glasses 39,50
wine by the glass starting from 10,50

aperitif suggestions

crémant de Bourgogne, Domaine Gruhier, Tonerre 12,50

champagne Blanc de Meunier, Eric Taillet, Extra Brut 16,50

mocktail 9,50/ 10,50