



New Year's at Fiera Menu

Plantbased Menu

Chef's amuses bouche

Pomme moscovite - kaviaar sesam/balsamico
Pomme moscovite - caviar sesame/balsamic vinegar
Radijs "Ceviche style" - komkommer
Radish "Ceviche style" - cucumber

Tartaar knolselder / Celeriac tartare

Koud gerookt - wintertruffel - sjalot - légumaise - miso emulsie
Cold smoked - winter truffle - shallot - légumaise - miso emulsion

Open ravioli

Duxelles champignons - ratatouille - cèpes espuma
Duxelles mushrooms - ratatouille - cèpes espuma

Consommé

Courgette - curryolie - pane carasau - citoentijm
Zucchini - curry oil - pane carasau - lemon thyme

BBQ biet / BBQ beetroot

Jonge prei - amandelgratin - schorseneren- jus van waterkers
Young leek - almond gratin - salsify - watercress jus

Belgian Chocolat

Appelkers - marsepein - 'Shack' rum - clementine
Apple cress - marzipan - 'Shack' rum - clementine



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5 gangen / 5 courses € 169

