



Réliva

Spring menu

Each table we ask you to choose a maximum of 3 different dishes, so the service will go smoothly. Thanks for your understanding.

Please notify us in advance of allergies or a vegan lifestyle.

- Supplements are calculated on basis of the chosen dishes
- A supplement of 5 euro will be applied when sharing a main dish
 - Réliva serves no tapwater

1 table = 1 bill please

Prices are in euro




Spring menu

Brings renewal

Menu choice starter + main course 39

Starters 17

Little gem, whole wheat couscous tabbouleh, tahini, za'atar 

Roasted zucchini with quail eggs, tartar sauce, asparagus-fennel salad, goat cheese with truffles

Veal kidneys, creamy sauce, mustard '5 herbs', sea vegetables

Asparagus à la Flamande, slow cooked bacon 'Mangalica', lemon verbena (+ 4)

Main courses 25

Farm

Slow cooked organic lamb shoulder, sorghum (ancient grains), spring vegetables, ras-el-hanout, lamb jus (+ 2)


Organic guinea fowl with roasted rhubarb, pickled baby turnips, potatoes, spring onion sauce

Sea

Provençal fish soup, North sea fish, seashells, saffron rouille (+ 4)

Catch of the day, spring vegetables, potatoes, lemon butter sauce (+ 2)

Garden

Organic ratatouille, Belgian quinoa, fermented tofu, 
garden herb sauce

Risotto of whole grain rice, broad beans, ramsons, old goat cheese