



Summer 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 tap water

1 table = 1 bill please

Prices are in euro




Réliva

Summer menu

The summer is the time to enjoy

Menu choice starter + main course 39€

Starters 17€

Green gazpacho of zucchini, cream of liquorice plant and it's bruschetta 

Summer vegetables and herbs from the garden with fresh goat cheese, olives, vinaigrette from tomatoes

Young herring with marinated kohlrabi, Matcha green tea soy sauce vinaigrette

Grilled Langoustine (Norway lobster) with aioli (+4€)

Main courses 25€

Farm

Tataki (= raw) organic beef, Asian salad, sprouted brown rice, black sesame seeds


Organic chicken fillet in bouillon slow cooked with garlic butter, summer vegetables, mashed potatoes and lemon verbena sauce

Sea

Eel from Oosterschelde in green herb sauce, mashed potatoes, wild herbs (+3€)

Catch of the day, summer vegetables, curry sauce with mussels from Zeeland (+2€)

Garden

Organic vegetables and herbs with Belgian quinoa, vegan sour cream, olives, tomato vinaigrette 

Risotto of whole grain rice, portobello, parsley, lemon, ghee butter, goat cheese 't Reigershof