



Fall menu



Réliva

We ask you to choose a maximum of 3 different dishes per table, so the service will go smoothly. Thanks for your understanding.
Please notify us in advance of allergies or a vegan lifestyle.

- Supplements (marked with a +) are added to the bill on basis of the chosen dishes to the menu and the à la carte choices
- 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

Fall menu

Menu choice starter + main course 39

· *Supplements (marked with a +) are added to the bill on basis of the chosen dishes as well with the menu as with the à la carte choices*

Starters 17

Carpaccio of red beet, glazed yellow beet, pumpkin seeds, 
shallot vinaigrette

Salad of organic tomatoes, fresh goat cheese, eggplant, pickled red
onion and tomato vinaigrette

Scallops ceviche (=raw), avocado, lime, Mangalica ham crumble (+ 5)

Asian carpaccio of shortly baked venison fillet
(cold dish & raw), micro salad
As a main dish served with red rice € 25

Main courses 25

Forest


Wild duck fillet, celeriac, beluga lentils, puffed grains,
chutney of plums, 5 spices (+ 7)

Sea

Catch of the day, pumpkin varieties, Belgian quinoa,
jus of lemon verbena (+3)

Scallops on the plancha, bush beans, Mangalica ham, tarragon -
spinach coulis, shallot vinaigrette (+5)

Garden

A pumpkin mix, sprouted red rice, tahini 
clementine sauce

Risotto of whole grain rice with organic shiitake, oyster mush-
rooms, old goat cheese 't Reigershof