

Menu 39 euro

Starter and Main Dish (only p.p.)

Starters

17 eur

Pickled kohlrabi, chickpea puree, red onions confits, ashes of leek 'vegan'

Wine pairing : Côtes du Rhône Blanc La Muse Papilles - Montirius - Clairette, Roussanne, Grenache blanc '15 € 5,90

Types of pumpkins, goat cheese, buckwheat, date chutney

Wine pairing : België Dranouter - Monteberg - Pinot gris '16 € 7,70

Pays de Vaucluse Le Cadet - Vignoble Montirius - Grenache, Syrah - '15 € 5,20

Organic thai beef, kimchi fermented vegetables, green curry coconut cream, cashewnuts

Wine pairing : België Dranouter - Monteberg - Pinot gris '16 € 7,70

Pays de Vaucluse Le Cadet - Vignoble Montirius - Grenache, Syrah - '15 € 5,20

Scallops, organic cauliflower, black fermented garlic, hazelnuts (+ € 4)

Wine pairing : Viré Clessé AOC Longchamp - Domaine de la Verpaille - Chardonnay '15 € 7,20



For a group from 5 persons we ask you to choose a maximum of 3 different dishes, so the service goes smoothly. Thanks for your understanding.

Please notify us in case of allergies or a veganistic diet.

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

1 table = 1 bill please

The wines advised are not included in the price of the dish - please see the leaflet with wines per glass



Main dishes

25 eur (only p.p)

Fish and crustaceans

Catch of the day, fennel confit in Ricard, mashed oven potatoes, lemon verbena oil

Wine pairing : Bourgogne Macôn Villages Vieilles Vignes - Domaine de la Verpaille - Chardonnay '16 € 6,00

Côtes du Rhône Rosé - La Muse Papilles - Vignoble Montirius - Cinsault, Syrah '15 € 5,90

Provençal soup with fresh fish, shellfish, rouille (a mayonnaise made of garlic, saffron, cayenne), gruyère cheese (+ € 7)

Wine pairing : Côtes du Rhône Rosé - La Muse Papilles - Vignoble Montirius - Cinsault, Syrah '15 € 5,90

Meat

Fillet of wild duck, smoked parsnip, creamy celeriac purée, sunflower seeds, sauce with port & star anise (+ € 8)

Wine pairing : Gigondas AOC Terre des Aînés - Vignoble Montirius - Grenache - Mourvèdre '14 € 8,70

Plant-based / vegan

Sweet belgian potato lasagna (without the pasta), béchamel cauliflower sauce, kale, shiitake

Wine pairing : Bourgogne Macôn Villages Vieilles Vignes - Domaine de la Verpaille - Chardonnay '16 € 6,00

Côtes du Rhône Rouge La Muse Papilles - Vignoble Montirius - Grenache, Syrah '14 € 5,90

Vegetarian

Pan-roasted salsify, pearl barley risotto, old goat cheese, poached egg, hazelnut oil

Wine pairing : Côtes du Rhône Rouge La Muse Papilles - Vignoble Montirius - Grenache, Syrah '14 € 5,90

België Dranouter - Monteberg - Pinot gris '16 € 7,70

Berloui (Belgian halloumi cheese), za'atar, roasted types of beets, yogurt & lemon dressing

Wine pairing : Gigondas AOC Terre des Aînés - Vignoble Montirius - Grenache - Mourvèdre '14 € 8,70

Viré Clessé AOC Longchamp - Domaine de la Verpaille - Chardonnay '15 € 7,20

Dessert

9 eur

Apple, walnut ice cream, crumble of chai herbs, Himalayan Finest Flowery

Raw cacao spirulina “guilty pleasure” and mint granité *vegan & raw*

Coupe Colonel, lemon sorbet with organic Belgian vodka ‘Radermacher’

With desserts we propose these wines

Vin d'Alsace AOC - Domaine Bliemerose - Sélection de Grains Nobles - Riesling '07 - € 9,90 (8cl)

Arbois AOC - Domaine Domaine Villet, Macvin du Jura Blanc - Alc 17% - € 7,70 (8 cl)

Vin d'Alsace AOC - Domaine Bliemerose - Vendanges Tardives - Pinot Gris '03 - € 8,30 (8cl)

Artisanal Cheese

13 eur

Plate of Belgian Artisanal Cheeses - 100% organic



All 14 legally defined allergens are specified on our menu when used. Gluten (wheat, rye, oats ...), shellfish (crab, shrimp, lobster), eggs, fish, groundnuts (peanuts), soy, milk (lactose), nuts (almonds, hazelnuts, walnuts, cashews, Pecans, Brazil nuts, pistachios, macadamia nuts), celery (and products thereof), mustard (and products thereof), sesame seeds, sulphur dioxide and sulphites at concentrations of more than 10 mg/kg, lupine, molluscs (scallops, clams, oysters, cuttlefish and snails).

1 table = 1 bill please