



KLOST'R menu

(Friday evening and Saturday only menu)

Tartare of Aberdeen Angus

Smoked goose liver – Granny smith – Pommes Soufflées

Langoustine

Flan – Bisque – Fennel – Furikake – Tangerine

*Coquilles Sint-Jacques from Dieppe

Scrambled eggs – Truffle – Focaccia – Nut vinaigrette

**Pomme Moscovite Klost'r

Imperial Heritage Caviar 10 G

Deer from the Ardennes

Savoy cabbage – Butternut – Fondant potatoe – Spicy gravy

Parfait of Genoels-Elderen Champagne

Lemon Meringue – Yuzu
and/or

Artisanal cheeses – Rok4

(inst. dessert €10, as extra dish €14)

4-courses €75 (+wines full €45 – bob €22) - ***5-courses €85** (+wines full €55 – bob €27)

****6-courses €115** (+wines full €65 – bob €32)

(prices excl. aperitif, dessert wine, coffee and garnishes)

KLOST'R lunchmenu

Thursday and Friday afternoons we offer lunch according to the market and the inspiration of chef Marco with - if desired - adapted wines, carefully chosen by maître-sommelier Lennert

3-courses €60 (+wines full €30 – bob €15)

(prices incl. coffee and garnishes)