



ENTRE TERRE & MER

RESTAURANT

MENU PROPOSAL

AUTUMN - WINTER 2015

*Our executive chef Lionel Richard and his team
are looking forward to welcome you in Spa.*

WWW.ENTRETERREETMER.BE





To guarantee quality service, we recommend you to choose a unique menu.
Any modification to the menus can result in an additional cost.

2-COURSE MENUS

Choice I – Starter and main course

Terrine of young partridge with pistachios
Confit of figs and pears
Salad of young leaves with smoked duck breast shavings

“Waterzooi” of fish
With forgotten vegetables



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2-COURSE MENUS

Choice 2 – Main course and dessert

Sliced pork cooked at low temperature
Crushed Belle de Fontenay potatoes with mascarpone and nuts
Roasted artichoke and parsnip
Brown sauce creamed with nut-mustard

Pear & chocolate almond pastry
William's pear sorbet

Choice 3 – Main course and dessert

Poultry-chicory package
Mashed potatoes with truffle
Caramelized chicory
Brown sauce with thyme

Pear-apple-almond-raisin crumble
Salted butter caramel ice cream



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3-COURSE MENUS

Choice I

Carpaccio of Filet d'Anvers
Crispy celery-mushroom-beetroot salad
Flakes Landana-walnut cheese
Brown juice with Xeres vinegar and walnut oil

Pollack in bacon crust
Carrot-leek mash
Crispy bacon
Cream with Meaux's mustard

Reineta apple stuffed with speculoos
Salted butter caramel coulis
Madagascar's vanilla ice cream



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3-COURSE MENUS

Choice 2

Charlotte potato soup with smoked trout and leek
Linseed oil

Stew of doe Grand Veneur style
Seasonal vegetables and fruits

Pear and speculoos tiramisu
Mocha ice cream



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3-COURSE MENUS

Choice 3

Pumpkin soup
Young spinach with bacon
Foam of Parmesan cheese

Rolls of plaice fillets
Pearl barley with mushrooms and parsnip
Emulsion with hazelnut oil

Manjari chocolate cake
Coffee granita
Madagascar-vanilla foam



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3-COURSE BRAIN-FOOD MENU

Tartare of fresh and smoked salmon
Spring onions and cashew nuts
Chives oil
Crunchy cereal bread

Fried mackerel
Green salad with small vegetables
Xérès vinegar and hazelnut oil dressing

Carpaccio of pineapple cooked at low temperature
Topped with raspberries
Light syrup with lime and mint
Exotic sorbet



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3-COURSE VEGETARIAN MENU

Cream of local chestnuts
Foam of white truffle oil

Pearl barley risotto with mushrooms and parsnip
Hazelnut oil foam

Tart Tatin with mascarpone cream
Madagascar-vanilla ice cream



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4-COURSE MENU

Choice I

Trilogy around salmon
Marinated Grav-lack's
House-smoked
Spring onions and cashew nut tartare

Roasted pheasant
Buttered green cabbage and bacon
Anna apple

Wynandale puff pastry
With rosemary and Liège syrup

Chestnut fondant
Custard sauce
Rhum-grape ice cream



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4-COURSE MENU

Choice 2

Carpaccio of doe, raw mushrooms-celery-beetroot
Brown juice with fig vinegar, rapeseed oil and cèpes

Pumpkin soup, young spinach and bacon strips
Foam of Parmesan cheese

Cod steak in mushroom crust
Creamed Jerusalem Artichoke and bacon
Noilly Prat-coriander sauce

Manjari chocolate cake
Madagascar-vanilla foam
Speculoos ice cream