

CHEF'S MENU JULY 2014

SNACK Seaweed shrimp cracker- crispy bouillabaisse

AMUSES BOUCHES Delicate Ajo Blanco - sardines - marinated tomato - basil

Garden peas - mint - Dutch shrimp - serrano ham

APETIZER

Herring "season's first" - refreshing ways of fennel - yogurt cream with an oriental touch
marinated razor clam - soy sauce vinaigrette - crispy sourdough biscuits

STARTER 1

Frothy Thai coconut-curry cream - Zeeland mussels - skin-fried sea bream
creamed pumpkin

STARTER 2

Hake fillet pan-fried - bacon-risotto - fresh capucijner peas - young chanterelle mushrooms
topped with lardo di Colonnata - veal sauce with fresh herbs and farm butter

MAINCOURSE

Plaice NR 1. - seasonal young vegetables - creamed artichokes - simmered Opperdoes
potatoes - beurre blanc sauce with vervain

DESSERT

Different chocolate textures - cherries with vanilla



3-COURSE

€45

4-COURSE

€55

5-COURSE

€65

You may trade the dessert for a second plate +€5

The menu can be accompanied by a wine arrangement,
selected by our sommelier

3-GLASSES

€26

4-GLASSES

€31

5-GLASSES

€39

LUNCH

3 light courses

€40

Visaandeschelde
works with seasonal
and fresh products,
changes in the menu
are subject

We will always take into
account any allergies and/or
dietary requirements