

# *Latour*

*Restaurant*

## **STARTERS**

### **COQUILLE**

marinatedcoquilles ~ yuzu ~ tarragon ~ pink peppercorns ~ fennel  
€ 28,50

### **OYSTER & CAVIAR**

poachedoyster ~ caviar ~ seaweed ~ razorclam ~ pear  
€ 49,50

### **LOBSTER \***

warm half lobster ~ white chocolate mayonnaise ~ mango ~ anchovy  
€29,50

### **GOOSE LIVER & BLACK PUDDING**

goose liver terrine ~ sautéed black pudding ~ apple ~ sautéed goose liver  
~ black pudding salad ~ raisins  
€ 28,50

### **POULET NOIR**

poulet noir in different ways ~ Indonesianflavours  
€ 25,50

### **CHICORY & ROQUEFORT (vegetarian)**

compositions of chicory ~ Roquefort ~ date ~ blood orange ~ walnut  
€ 21,50

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## **MENU LATOUR**

### **TUNA & SERRANO HAM**

marinated tuna ~ Serrano ham ~ octopus ~ piment d'Espelette  
**€ 26,50**

### **PIKE PERCH**

pike perch, sautéed skin-on ~ shellfish cream crust  
~ dashi ~ periwinkles ~ risotto with soba

### **IBERICO PIG**

roast loin of Ibérico pig ~ slow-cooked streaky bacon ~ miso ~ black garlic ~ apple  
**€ 36,50 \*\***

### **SAFFRON & DATES**

dates ~ cardamom ice cream ~ saffron marshmallow ~ rose custard ~ pistachio

#### **Four-course menu**

**€65.00 per person**

**Each course paired with a glass of wine**

**€35.00 per person**

**\*\*These dishes can be ordered à la carte**

#### **Eight small compositions by Marcel van Lier**

**€89.50 per person**

**(may be ordered per table until 20.30)**

**Paired with specially selected glasses of wine**

**€55.00 per person**

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## MAIN DISHES

### **TURBOT& NOBASHI PRAWN**

grilled turbot ~ sautéed nobashi prawn ~ wasabi ~ sweet-sour cucumber  
~ dried apricot  
**€47,50**

### **MONKFISH**

slow-cooked monkfish ~ langoustine ~ saffron ~ black beans  
**€35,50**

### **PIKE PERCH**

pike perch, sautéed skin-on ~ shellfish cream crust  
~ dashi ~ periwinkles ~ risotto with soba  
**€34,50**

### **VEAL**

slow-cooked veal tongue ~ crisply fried sweetbread ~ smoked raisins  
~ capers ~ mustard  
**€32,50**

### **BARBARY DUCK**

fried breast fillet of Barbary duck ~ sauerkraut ~ Szechuan pepper  
~ jus made from Peking duck  
**€37,50**

### **POLENTA & KOHLRABI (vegetarian)**

polenta with seaweed ~ kohlrabi compositions ~ wasabi  
**€27,50**

The dishes with \* are the signature dishes of  
Chef de Cuisine Marcel van Lier

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## **CHEESE & DESSERTS**

### **CHEESE**

from the cheese trolley

**€19,50**

### **COCONUT & COFFEE**

coconutpanna cotta ~ coffee ice cream ~ peanuts ~ Thai basil

**€16,50**

### **CHOCOLATE & BAILEY'S**

milk chocolate compositions and Bailey's

**€18,50**

### **TOFFEE & BANANA**

frozen toffee foam ~ marinated banana ~ pecans ~ toffee cream

**€17,50**

### **SAFFRON & DATES**

date cream ~ cardamom ice cream ~ saffron marshmallow ~ rose custard

~ pistachio

**€ 18,50**