




MICHELIN
2020


Gault & Millau
L'expert gourmand

Shrimp gazpacho with basil and Espelette pepper

or

Egg cocotte « FLORENTIN »

(Spinach, candied bacon, foie gras, cheese sauce with truffle)

Roast sea bream fillet on the skin, flavoured spicy calf jus,

pomegranate

or

Veal roast with raw ham and Orval cheese, tagliatelli

Melon soup, mint sorbet

or

Cheese platter

Menu for 39€/pers

(starter/main course/dessert)

« No adjustments in the menu »

The menu is served for the entire table

The terrace and the smoking area are heated.

Room for banquets, seminars or others.

Tel: +32 (0)61.31.11.23

www.le-florentin.be/en