

## MENU DEGUSTATION

### 5 COURSE MENU

70€

### 7 COURSE MENU

95€

## TARTAR & CEVICHES

### WAGYU BEEF TARTAR

*with soya sauce, caviar and egg yolk confit (4, 7)*

22€

### SALMON TARTAR

*with soya sauce, shallot, lime, radish and wasabi tobiko (4, 6)*

18€

### SEA BREAM CEVICHE

*with "leche de tigre", mango, fresh basil, basil oil and yuzu tobiko (4)*

18€

### SCALLOPS CEVICHE

*with "leche de tigre", kiwi, fresh thyme and dill oil (2)*

20€

Allergènes: (1) Céréales contenant du gluten, (2) Crustacés,  
(3) Œufs, (4) Poissons, (5) Arachide, (6) Soja, (7) Lait, (8) Fruits à coque, (9) Céleri,  
(10) Moutarde, (11) Graines de sésame, (12) Sulfites et l'anhydride sulfureux, (13) Lupin, (14) Mollusques.

## COLD APPETIZERS

### TERRINE OF FOIE GRAS

*with strawberries, brioche and oriental spices (1, 2, 7)*

28€

### OCTOPUS CARPACCIO

*with mandarin espuma, pickles and dill oil (4, 6)*

24€

### MUSHROOMS

*king oyster mushrooms and champignons de Paris*

*with parmesan ice cream, lime, chives and truffle oil (7)*

18€

## HOT APPETIZERS

### KING CRAB

*with fresh thyme, mustard seeds, vinegar, chilli and smoked mayo (1, 2, 3, 7, 10)*

32€

### SAVORY BOMBOLONI

*with Feta and halloumi cheese, garnished with cherry tomato chutney (1, 3, 7, 10)*

18€

### FAVA

*yellow split pea puree with sun dried tomatoes, capers and caramelized onions*

12€

### MAGRET DE CANARD

*seared duck breast with pickled seasonal fruits, orange mousse and duck sauce (10)*

28€

### NYX FRIES

*fries with parmesan, fresh thyme and truffle oil (7)*

8€

## MAIN DISHES

### WAGYU BEEF (BMS 6-7)/ 300gr

*premium steak with four types of puree served in a smoke infuser (7)*

110€

### BLACK ANGUS USA/ 250gr

*Chef's choice side dish pairing (7)*

48€

### COUCOU DE MALINES

*chicken fillet with seasonal vegetables, fresh herbs and béarnaise sauce (7, 10)*

32€

### LOBSTER

*full fillet served with burnt vegetables and Pastourma powder (2, 7)*

58€

### BLACK COD

*crispy fried cod with pea puree, potato terrine and tartar sauce (1, 3, 4, 7, 10)*

38€

### GNOCCHI

*lemon pesto gnocchi with cherry tomato confit and caramelized basil (1, 3, 7)*

24€

## DESSERTS

### MOCHA TART (1, 3, 7, 13)

14€

### BAKLAVA CHEESECAKE (1, 3, 7)

12€

### PANNA COTTA WITH CITRUS CREAM (1, 7, 8)

12€

### PINEAPPLE TARTAR

10€

# NYX

FOOD & WINE  
EXPERIENCE