

BOUDOIR

LE MARIAGE

TOUR AROUND OUR MENU

I WILL BE BASING YOUR CULINARY TOUR ON THE DISHES YOU SEE IN OUR MENU.

YOU'LL ONLY NEED TO LET US KNOW YOUR PREFERENCES, YOUR KIND OF TASTE, TO WHAT CULINARY TENDENCY YOU FEEL ATTRACTED TO OR YOU JUST SIMPLY CAN LET ME ARRANGE IT FOR YOU AND BE SURPRISE.

I PROPOSE THE FOLLOWING TOURS FOR YOU TO CHOOSE FROM

	Prijs
-CITY TRIP (4 COURSES)	49
-DISCOVERY JOURNEY (5 COURSES)	59
-BOAT TRIP (6 COURSES)	69
-EXPEDITION JOURNEY (7 COURSES)	79

ENJOY THE CULINARY EXPERIENCE YOUR ABOUT TO TASTE.

CHEF MONIF

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STARTERS

ALASKA KING CRAB

BEURRE BLANC, LEEK CONFIT, AND FINGER
LIME CAVIAR.

UNCONVENTIONAL STEAK TARTAR

USING PRIME BEEF CENTRE CUT. AFTER HAND
DICE IT, IS QUICKLY PAN ROASTED ON ONE
SIDE ONLY. THEN IS PRESENT IT OVER
TOMATILLO SALSA AND FINISH WITH
CILANTRO AIOLI.

ZUCCHINIS & SCALLOPS

PRESENT IN A CARPACCIO VERSION INFUSED
WITH CITRIC OILS, PICKLE APPLES AND DOTS
OF SEA PLANKTON MAYONNAISE.

IN BETWEEN

KIBBE NAYEH

IT CONSISTS OF FRESH MINCED RAW LAMB
MIXED WITH FINE BULGUR HYDRATE WITH
HERBS AND SPICES. SERVED SOFT PITA BREAD
AND MEDITERRANEAN PICKLES & OLIVES.

DUCK BREAST

CRISPY SKIN, PINKISH CENTRE WITH AN
ORANGE & SAFFRON GLAZE. OVER THINLY
SLICED TRUMPET MUSHROOM SALAD AND
FERMENTED PLUMS VINAIGRETTE.

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MAIN

ORGANIC IBERICO PORK

FROM THE FARM NOIR DE COCHON LOCATED IN DARP.
THIS EXCLUSIVE PORK IS SLOWLY COOKED IN
CONTROLLED TEMPERATURE OVER 24 HOURS, THEN
GENTLY ROASTED IN OUR GRILL FOR AROMA AND
CRISPNESS PURPOSES. SERVED WITH CHERVIL ROOT
CREAM AND PICKLED APPLES.

ASADO NEGRO

SCOTTISH BEEF SHORT RIBS COOKED IN SOUS VIDE AT 75
DEGREES FOR 30 HOURS. THEN BEFORE SERVED IS
SEARED IN OUR CHARCOAL GRILL. FLAVOURS, COLOURS,
AND INGREDIENTS INSPIRED BY TRADITIONAL AND EPIC
VENEZUELAN RECIPE FROM MY CHILDHOOD. SERVED
WITH CHESTNUTS & POTATOES PUREE.

TENDERLOIN & FOIE GRAS

PRIME CENTRE CUT BEEF LOIN CROWNED WITH PAN
ROASTED DUCK LIVER. APPLES AND ONIONS CONFIT IN
DUCK FAT. SERVED OVER CREAMY AND SUMPTUOUS
POTATOES PUREE.

NEW ZEALAND LAMB RACK

PREVIOUSLY SMOKED THEN ROASTED TILL REACH 55
DEGREES CORE TEMPERATURE. SERVED WITH CHESTNUTS
PUREE AND FINISH WITH SWEET AND STICKY PORT WINE
REDUCTION.

COD LOIN CONFIT

OVER ROASTED PUMPKIN CAKE AND FINISHED CHORIZO
IKURA OIL.

DESSERT

ROASTED APPLES AND SALTY CRUMBLE

PEARS SOUS VIDE INFUSED WITH VANILLA AND
TARRAGON. SERVED OVER WARM DARK CHOCOLATE
SAUCE AND SPRINKLE WITH PISTACHIO POWDER.