

Welcome to LOF Restaurant.

I proudly present the fall menu to you.

Growing up on the coast in Koksijde, you will always discover the sea in my dishes. The seasons also remain an unchanging source of inspiration. I often start with one or two ingredients. Together with the sommelier, the brigade and the kitchen team, this turns - out of love for our profession - into a total experience that we are passionately serving to you today.

Enjoy.

Hanneke Vandebotermiet

EXPRESSIONS BY CHEF HANNES

Florence Maritime | brioche | sambai

Horse mackerel | miso | hay
Supplement Imperial Heritage Caviar +15

Cod | buttermilk | chervil

Lobster | veal | Cevenne onion (6th course)

Duck | Jerusalem artichoke | cèpe

Coffee | chestnut | coconut (7th course)

Sea buckthorn berry | pistachio | pomelo

5 courses 79 (Wednesday until Thursday)

6 courses 95

7 courses 105

DRINK PAIRING

5 courses / 6 courses / 7 courses

Alcoholic 60 / 70 / 80

Non-alcoholic 40 / 50 / 60

IMPERIAL HERITAGE CAVIAR

10 gram 45 / 30 gram 125

VAN TRICHT'S CHEESES

3 cheeses 12 / 6 cheeses 20

Per table we serve or a multi-course menu or à la carte dishes.

À LA CARTE

STARTERS

- Horse mackerel | miso | hay | Imperial Heritage Caviar 33
Cod | buttermilk | chervil 34
Beetroot | radish | olive VG 26

MAIN COURSES

- Lobster | veal | Cevenne onion 43
Duck | Jerusalem artichoke | cèpe 42
Veal sweetbread | trompette de la mort | eggplant 44
Seitan | Jerusalem artichoke | girolles VG 33

DESSERTS

- Coffee | chestnut | coconut 14
Sea buckthorn berry | pistachio | pomelo 13
Miso | banana | spelt VG 13

Dishes marked with (VG) are vegan.

We are happy to advise you on any allergens or dietary wishes.

The composition of dishes may change. All prices are in Euro and include VAT.