

AKKO

- restaurant -

Menu

3 gangen menu: € 45 / pp – Menu 3 services : € 45 / pp – 3 courses menu : € 45 / pp
4 gangen menu * : € 55 / pp – Menu 4 services* : € 55 / pp – 4 courses menu* : € 55 / pp
5 gangen menu** : €65 / pp – Menu 5 services** : €65 / pp – 5 courses menu** : €65 / pp

Saumon - betterave - fenouil - vinaigrette moutarde
Zalm - bietjes - venkel - mosterd vinaigrette
Salmon – beetroot - fennel - mustard vinaigrette

Cabillaud - argousier - concombres - radis - crevettes grises*
Kabeljauw - duindoorn - komkommer - radijs - grijze garnalen*
*Cod fish - sea buckthorn - cucumber - radish - grey shrimps**

Foie gras poêlé - carotte - raviole aubergine - jus miso yuzu**
Kort gebakken foie gras - wortel - aubergine ravioli - jus van miso yuzu**
*Pan-fried foie gras - carrot - eggplant ravioli - miso yuzu sauce***
5 services / non disponible en plat
5 gangen / niet beschikbaar als hoofdgerecht
5 courses / not available as main course

Coq - girolle - gnocchi Parmesan - artichaut – jus truffé
Haan - cantharel - gnocchi Parmezaan - artisjok - truffelsaus
Cock(ere)l - chanterelle -gnocchi Parmesan - artichoke - truffled sauce

Textures de citron - crumble coco - mûre choco - glace pistache
Citroen texturen - kokoscrumble - braambes chocolade - pistache-ijs
Textures of lemon - coconut crumble - blackberry chocolate - pistachio ice cream

Entrées/ Voorgerechten /Starters

Crabe – Haricot vert – Radis – Vinaigrette curry Krab – Groene boontjes – Radijs – Curry vinaigrette <i>Crab – Green beans – Radish – Curry vinaigrette</i>	€ 23.00
Oeufs 63° – Epinard – Crevettes grises – Ratte – Bisque Eitje 63° - Spinazie – Grijs garnalen – Ratte-aardappel – Bisque <i>Egg 63° - Spinach – Grey shrimps – Ratte potato – Bisque</i>	€ 23.00
Boeuf – Poivron – Asperges vertes – Sésame – Concombre Rundsvlees – Paprika – Groene asperges – Sesam – Komkommer <i>Beef – Paprika – Green asparagus – Sesame – Cucumber</i>	€ 22.00
Maquereau – Betterave - Cerise – Vinaigrette yuzu Makreel – Bietjes – Kers – Yuzu vinaigrette <i>Mackerel – Beetroot – Cherry – Yuzu vinaigrette</i>	€ 18.00
Texture de légumes Bio – végétarien Variëteiten van bio groentjes – vegetarisch <i>Fantasy of organic vegetables – vegetarien</i>	€ 21.00

Plats principaux/Hoofdgerechten /Main dishes

Rubia Galega - Texture ratte – Oignon – Crème de champignons Rubia Galega – Texturen van ratte-aardappel – Ui – Crème van champignons <i>Rubia Galega – Textures of ratte potato – Onion – Mushroom creamy sauce</i>	€ 36.00
Pluma Iberico - Salifis – Pommes de terre confites au lard – Poireau grillé Pluma Iberico – Schorseneer – Met spek gekonfijte aardappelen – Gegrilde prei <i>Pluma Iberico – Salsify – Candied potatoes with bacon – Grilled leek</i>	€ 34.00
Coq – Carotte – Girolle – Jus truffé Haan – Wortel – Cantharel – Truffelsaus <i>Cockereld – Carrot – Chanterelle – Truffled sauce</i>	€ 29.00
Dos de colin – Tomate – Shiitake – Aubergine – Olive – Jus Ras el hanout Koolvis – Tomaat – Shiitake – Aubergine – Olijf – Jus van Ras el hanout <i>Pollack – Tomato – Shiitake – Eggplant – Olive – Ras el hanout lightly sauce</i>	€ 28.00
Déclinaison de légumes racines – Câpres - Crème de Parmesan Variëteiten van wortelgroenten – Kappertjes – Crème van Parmezaan <i>Fantasy of root vegetables – Capers – Parmesan creamy sauce</i>	€ 24.00

Desserts

Mousse Caramélia – Abricot – Crème brûlée thym et miel – Sorbet abricot Caramélia chocolademousse – Abrikoos – Crème brûlée tijm en honing – Abrikoos sorbet <i>Caramélia chocolate mousse – Apricot – Thyme and honey crème brûlée – Apricot sorbet</i>	€ 12.00
Fraise Tagada – Violette – Choco – Pain de Gênes – Glace fraise Tagada aardbei – Violette – Chocolade – Amandelcake – Aardbeienijs <i>Tagada strawberry – Violette – Chocolate – Almond cake – Strawberry ice cream</i>	€ 12.00
Glace vanille tournée minute – Chantilly stracciatella – Chocolat chaud Vanille-ijs 'à la minute' – Stracciatella slagroom – Warme chocolade <i>Vanilla ice cream 'à la minute' – Stracciatella whipped cream – Hot chocolate</i>	€ 11.00
Assortiment de fromages belges et leurs garnitures Assortiment van Belgische kazen met bijpassende garnituren <i>Assortment of Belgian cheeses with adapted garnish</i>	€ 15.00