



P I L L O W S
HOTELS

THE LIVING RESTO & WINEBAR

Mechelen asparagus, crab, cottage cheese granita,
Codium seaweed and Granny Smith* V 18

Beef tail, tamarind, celery and roasted almonds** 18

Marinated salmon, lentils, smoked cheese,
red beetroot and amaranth V 18

Red mullet, green asparagus, edamame,
mimolette crumble and dashi V 22

Lamb saddle, eggplant, wild garlic, miso and green peas* 21

Cockerel, black garlic, sweet onion of the Cevennes,
young carrots and rapeseed 21

Chef's suggestion: dish made with seasonal products 22

Chocolate stone, vanilla crèmeux and aniseed cherry sorbet* 10

Poached rhubarb, white wine mousse, jasmine flowers and white grapes 10

Selection of cheeses 15

3 course 37*

4 course 48**

5 course 60

Dishes marked with a V are vegetarian or can be made to order.

For information on allergens, please inform us.

CHAMPAGNE

- Mercier Brut, Pinot Noir, Chardonnay, Pinot Meunier 12
“R” de Ruinart Brut Pinot Noir, Chardonnay, Pinot Meunier 16

WINES BY THE GLASS

WHITE WINES

- Touraine AC, Sauvignon de Touraine, Danielle de l’Ansee, 2016 7
Verdil, Just Fucking Good Wine, Valencia Neleman, 2015 8
Pietershof, Belgian Wine, Teuven-Voeren, Chardonnay, 2016 10

ROSÉ WINES

- Château Sainte Roseline, Instant Rose, 2017 7
Garnacha rosé, Pink Glasses, Neleman La Mancha, 2016 7

RED WINES

- Corvina, Veneto IGT, 2016 7
Crozes Hermitage AC, Côtes du Rhône, 2016 9
Saint-Emilion AC, Château de la Gaffelière, 2015 11

DESSERT WINE

- Château du Haut Mayne, Saint-Croix-du-Mont AC, 2015 6

CHEESE PLATE

- Selection of Belgian cheeses, bread and chutney 12

COLD CUTS PLATTER

- Selection of cured meats, bread and pickled vegetables 13