

***Dear guests, dear food lovers,***

*Welcome to Liliuim,  
located within the unique Small Luxury Hotel De Witte Lelie,  
which was honored  
with a Michelin Key in October 2025,  
a recognition of exceptional hospitality and experience.*

*We are proud to welcome you in our restaurant.  
Together, they set stage for a unique culinary journey.*

*Chef Jo Bussels presents a cuisine  
centered around seasonal products,  
pure flavors, simplicity and precision.*

*Immerse yourself in an experience  
where gastronomy and character meet.*

*Enjoy every moment.*

# *The soul of the season*

4 courses €95 – 3 selected wines €40

smoked eel – turbot – duck – pavlova

*(only available during lunch)*

5 courses €135 – 4 selected wines €55

4 courses + signature box

6 courses €155 – 5 selected wines €60

5 courses + \*oxtail or \*crottin

7 courses €165 – 6 selected wines €65

## *Lunch*

BUSINESS LUNCH – €65

starter – main course – dessert

*(only available during lunch – not available on public holidays)*

# *The soul of the season*

Chef Jo Bussels takes you on a journey through the season, offering a 7-course menu of the finest quality products, served with purity and simplicity.

## *SMOKED EEL*

cucumber – granny smith – sourdough

*Pinot Gris - Gloire de Duras - Belgium - 2023*

## *SIGNATURE BOX 'JO BUSSELS'*

langoustines – grapefruit – Imperial Heritage Caviar 'Oscietra'

*Sauvignon blanc - Dom. Gautheron Saint-Bris - Chablis - France - 2024*

## *TURBOT*

white asparagus – sea lavender – green herbs

*Chardonnay - Weingut Dautel Bönnigheim - Germany - 2023*

## *\* OXTAIL*

kohlrabi – shallots

*Cabernet franc - Norman Hardie - Canada - 2020*

## *DUCK BREAST*

goose liver – blackberry – rosemary

*Tempranillo - Malcaracter - Ribera del Duero - Spain - 2023*

## *\* CROTTIN 'T LEENHOF*

pineapple – thyme – gingerbread

## *PAVLOVA*

strawberry – passion fruit – vanilla ice cream

*Chenin Blanc - Dom. Dhommé, Coteaux du Layon - Loire - France - 2025*

# *À la carte*

## *SMOKED EEL*

cucumber – granny smith – sourdough

**starter € 38**

## *SIGNATURE BOX 'JO BUSSELS'*

langoustines – grapefruit – Imperial Heritage Caviar 'Oscietra'

**starter € 75**

## *TURBOT*

white asparagus – sea lavender – green herbs

**starter € 50 / main € 85**

## *OXTAIL*

kohlrabi – shallots

**starter € 30 / main € 50**

## *DUCK BREAST*

goose liver – blackberry – rosemary

**main € 50**

## *CROTTIN 'T LEENHOF*

pineapple – thyme – gingerbread

**dessert € 20**

## *PAVLOVA*

strawberry – passion fruit – vanilla ice cream

**dessert € 21**