

Restaurant Lilium

Dear guests, dear food lovers,

welcome to Lilium.

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 to our restaurant.

Chef Jo Bussels presents a refined cuisine rooted in
the timeless traditions of classic French gastronomy.

Driven by seasonal produce, pure flavours, simplicity and precision,
each dish is light, delicate and thoughtfully composed, bringing a contemporary
expression to a timeless culinary heritage.

The charm of De Witte Lelie and the cuisine of Chef Jo Bussels
come together to create a unique culinary experience.

Immerse yourself in a journey where gastronomy and character meet.

Enjoy every moment.

The soul of the season

4 COURSES · €95

3 selected wines · €40

goose liver · scallops · fawn · sticky toffee

(only available for lunch on weekdays only, excluding public holidays)

5 COURSES · €135

4 selected wines · €55

goose liver · signature box · scallops · fawn · sticky toffee

6 COURSES · €155

5 selected wines · €60

goose liver · signature box · scallops · *brill · fawn · *3 cheeses · sticky toffee

**choice between brill & 3 cheeses*

7 COURSES · €165

5 selected wines · €65

goose liver · signature box · scallops · brill · fawn · 3 cheeses · sticky toffee

Lunch Menu

€65

starter · main dish · dessert

(only available for lunch on weekdays only, excluding public holidays)

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.

AMUSE

GOOSE LIVER

wild duck · pistache · fig

Grauburgunder - Weingut Juwel - Duitsland - 2024

SIGNATURE BOX 'JO BUSSELS'

langoustines · grapefruit · Imperial Heritage Caviar 'Oscietra'

Altesse - Chevalier-Bernard Vignerons - Savoie - Frankrijk - 2024

SCALLOPS

salsify · lemon · hazelnut butter

Altesse - Chevalier-Bernard Vignerons - Savoie - Frankrijk - 2024

*BRILL

North Sea shrimps · Champagne sauce · leek

Chardonnay - Le Clos des Grives - Jura - Frankrijk - 2022

FAWN

autumn vegetables · 4-pepper sauce · quince

Sangiovese - Tenuto Pietro Caciorgna - Toscane - Italië - 2022

*3 CHEESES VAN TRICHT

pear mostarda · raisin bread · chutney

Chenin Blanc - Cuvée Les Beauvais'- Domaine Dhommé - Loire - Frankrijk - 2023

STICKY TOFFEE PUDDING

vanilla ice cream

Chenin Blanc - Cuvée Les Beauvais'- Domaine Dhommé - Loire - Frankrijk - 2023

À la carte

Starters

WILD SEABASS

carpaccio · blood orange · fennel
€ 32

LANGOUSTINES

vadouvan · spinach · buttermilk
€ 50

LOBSTER RAVIOLI

bisque · tomato · basil
€ 38

GOOSE LIVER

wild duck · pistachio · fig
€ 39

Main dishes

SCALLOPS

salisify · lemon · hazelnut butter
€ 58

BRILL

North Sea shrimps · Champagne sauce · leek
€ 65

FAWN

autumn vegetables · 4-pepper sauce · quince
€ 58

PHEASANT BRABANT-STYLE

chicory · Brussels sprouts · celeriac
€ 55

Cheese & Desserts

3 CHEESES VAN TRICHT
pear mostarda · raisin bread · chutney
€ 20

STICKY TOFFEE PUDDING
vanilla ice cream
€ 18

CRÊPE SUZETTE
vanilla ice cream
€ 21

SABAYON CHAMPAGNE
raspberry · almonds · vanilla ice cream
€ 22

DAME BLANCHE
€ 21