

Menu Event : ALL IN MENU

Aperitif - water - half wine - coffee / tea included

Compose your menu by choosing 2 options per service

Price: menu at €60 / person including tax

Starters :

- Beef carpaccio Third act "truffle and foie gras »
- Grilled vegetable carpaccio « vegetarian-
- Lobster ravioli in a Thai tureen “curry, coconut, vegetables”
- Duo of homemade croquettes “gray shrimps and parmesan”
- Raw salmon tartare, avocado and roasted hazelnuts
- Risotto with seasonal wild mushrooms and black truffle
- Crispy scampi with crunchy vegetables saffron sauce

Main Courses:

- Duck breast with Périgord sauce, mushroom risotto
- Oostendaise roasted cod, organic potato purée, seasonal vegetables
- Roasted guinea fowl with morel sauce, gratin dauphinois and chicory
- Grilled cubrole with homemade fries and bearnaise sauce (*supl. €5*)
- Roasted quail, boneless and stuffed with duck Foie Gras, morels sauce (*supl. €5*)
- The wok of vegetables and fresh pasta with a “vegetarian” Asian scent
- Chicken breast with speculoos, Leffe sauce, gratin dauphinois
- Roasted bass fillet, crayfish risotto with lobster sauce

Desserts :

- The hot cold apple "fine tart warm and vanilla ice cream"
- The iced raspberry vacherin, red fruits and coulis
- The intense dark chocolate fondant, bourbon vanilla cream