



Lunch from 13 to 16 October

Celery gazpacho

Mushroom tartare, duck confit and brioche

or

Coucou de Malines chicken croquette, « vol-au-vent » style

Mixed salad leaves

Sea bass with a crisp breadcrumb crust

Braised Belgian endives and watercress emulsion

or

Flemish beef stew

Almond-crusted potato croquettes

Peach poached in spiced red wine ✓

Vanilla ice cream and chocolate sauce

or

Fresh seasonal fruit salad ✓

2 courses € 29,-

3 courses € 33,-