

# Lunch from 29 to 31 October

Wild boar terrine in a Brabant-style crust

OR

Ardennes croquette (Chimay cheese and Ardennes ham)  
Mixed salad

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Grilled swordfish fillet  
Pearl barley risotto with pumpkin and wild mushroom emulsion

OR

Candied veal hazelnuts with sweet garlic and pink berries  
Roasted carrots and candied pear with maple syrup

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Lemon mousse  
Shortbread with fleur de sel and meringue shavings

OR

Fresh seasonal fruit salad

2 courses €27

3 courses € 31

B'  
Comme