



Lunch Menu – 1st to 4th September

Liège-style salad

Agila potatoes from Ferme Lemaire in Verlaine, green beans from Ferme du Peuplier in Grez-Doiceau

or

Belgian cheese fondue (Chimay and Vieux Brugge cheeses)

Mixed leaf salad

Sea bass and mussels with saffron

Creamed organic rainbow chard, parsley potatoes

or

Pork tenderloin medallion with grapes

Salted butter mashed potatoes and spiced carrots

Apple and cinnamon tarte Tatin ✓

Calvados Chantilly cream

or

Fresh seasonal fruit salad ✓

2 courses : 29 €

3 courses : 33 €