



Lunch Menu – July 7 to July 10

Haddock Ceviche
Lime, ginger and coriander

Or

Belgian Cheese Fondue (Chimay and Vieux Brugge cheeses)
Mixed baby leaf salad

Mixed Fish Grill
Fresh mint Béarnaise sauce, green tabbouleh

Or

Mechelen Cuckoo Chicken Piccata
with sage and capers, served with linguine and grilled vegetables

Strawberry Tiramisu ✓

Or

Fresh Strawberry and Mint Salad ✓

2 courses : 29 €

3 courses : 33 €