

Lunch from 17 to 20 September

Grilled beef tagliata
Roquette, parmesan and cherry tomatoes

OR

Belgian cheese fondue (Chimay and Vieux Brugge cheeses)
Mixed salad

Tartufata haddock biscuit
Creamy leek and duchess potato

OR

Yellow farm chicken vol-au-vent
Puff pastry with fleur de sel and Espelette pepper

Roasted fig with spices, chiboust with 'Timmermans' Kriek
French toast brioche

OR

Fresh seasonal fruit salad

2 courses €27

3 courses € 31

B'
Comme