

Lunch from 19 to 22 November

Farmhouse goat's cheese salad with grilled pancetta
Roast pumpkin, fig and butter brioche

OR

Mechelen cuckoo croquette 'vol-au-vent' style
Mixed salad

Waterzooi of North Sea fish

OR

Duck breast with mango
Polenta with porcini mushrooms and Parmesan, onion candied with crème de cassis

Crème brûlée, caramelised pineapple and coconut milk

OR

Fresh seasonal fruit salad

2 courses €27

3 courses € 31

B'
Comme