

# Lunch from 26 to 29 March

Spicy pulled chicken ravioli with goat's ricotta cheese

OR

Croquette Ardennaise (Chimay cheese and Ardenne ham)  
Mixed salad

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Haddock papillote with lime, coriander and ginger

OR

Veal kidney, wild mushroom cream  
Potato mousse with Isigny cream and braised chicory with maple syrup

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Rum baba, citrus whipped cream

OR

Fresh seasonal fruit salad

2 courses €27

3 courses € 31

B'  
Comme