



Lunch Menu – 25th to 28th of August

Miso-glazed grilled aubergine ✓

Walnuts, spring onion, goat's cheese and sesame gomasio

or

Ardennes croquette

Chimay cheese and Ardennes ham, mixed salad leaves

Roasted skate wing on the bone

Stoemp and citrus emulsion

or

Mixed grill

Potatoes with chimichurri and sun-dried tomato maître d'hôtel butter

Apricot and almond cake ✓

Vanilla whipped cream

Or

Fresh seasonal fruit salad ✓

2 courses : 29 €

3 courses : 33 €