



## **Lunch from 28 November to 1 December**

*Terrine of venison crust with figs*

OR

*Belgian cheese fondue (Chimay and Vieux Brugge cheeses)*

---

*Roast redfish fillet, roasted seasonal vegetable stoemp, chanterelle and herb emulsion*

OR

*Caramelised veal hazelnut, honey and whiskey, squash mousse and pdt rösti*

---

*Almond chocolate fondant, salted butter caramel chantilly*

OR

*Seasonal fresh fruit salad* 🌿

2 courses 27 €

3 courses 31 €