

# Lunch from February 18 to 21

Jerusalem artichoke gazpacho  
Spicy chicken effiloché with crusty brioche

OR

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

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Salmon trout fillet  
Cauliflower mousse, wakame emulsion and pomme duchesse

OR

Honey and whiskey veal hazelnut  
Vegetables "au vert" and roasted garlic and thyme pdts

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Speculoos Tiramisu

OR

Fresh seasonal fruit salad

2 courses €29

3 courses €33

B'  
Comme