

Lunch from 21 to 24 January

Coloured salmon gravlax
Onion pickles, guacamole and focaccia

OR

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

Veal kidney
Braised celery, pdt confit with bay leaf, wood trompette cream

OR

Wild red prawn curry

Banana and cardamom crème brûlée

OR

Fresh seasonal fruit salad

2 courses €29

3 courses € 33

B'
Comme