



Lunch from 30 May to 2 June

Wild red prawn salad with mango, mint and sweet chili and honey vinaigrette

OR
Mechelen cuckoo croquette Vol-au-vent style, mixed salad
Back of grilled salmon, barley risotto à la provençale, black olive and rocket emulsion
OR
Parmentier of candied pork cheek, carrot with thyme and honey, sage jus
Pavlova of Belgian strawberries and fresh mint
Turiora of Beigian shameerites and fresh mini

OR

Seasonal fresh fruit salad V

2 courses 27 € 3 courses 31 €