

Lunch from 23 to 26 January

Cod brandade
Woodland mushroom polenta and rocket pesto

OR

Mechelen cuckoo croquette "Vol-au-vent" style
Mixed salad

Wild red prawns
Green Puy lentil stew with winter vegetables and madras curry

OR

Duck breast, caramelised pear with maple syrup
Pommes bouchons and celery mousse

Roasted pineapple, coconut chantilly and meringue shavings

Or

Fresh seasonal fruit salad

2 courses €27

3 courses € 31

B'
Comme