

# Lunch from 30 April to 3 May

Vitello Thai style roast veal carpaccio

OR

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

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Grilled swordfish fillet  
Risotto Provençale, rocket and Parmesan cheese

OR

Pure pork fillet with honey and soy glaze  
Sweet potato purée with coconut milk

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Chocolate and almond fondant

OR

Fresh seasonal fruit salad

2 courses €27

3 courses € 31

B'  
Comme