

CHEF'S MENU

15-04-2019 - 26-05-2019

Asparagus classic in Flemish Style
or
Asparagus, Scottish smoked salmon, farm egg
or
Mangalica ham with marinated asparagus

—

Redf mullet with Provencal sauce, mash potatoes, broccoli and young carrots
or
Asparagus classic in Flemish style with ham on the bone
or
Tenderloin with baked asparagus and pink pepper cream sauce

—

Irish coffee
or
Carpaccio of pineapple, white chocolate mousse and meringue

MENU (3 courses)

First course, main course and dessert
42.00

House wine, water and coffee (excl. Aperitif)
60.00

MENU IS ONLY AVAILABLE PER TABLE