



Budget menus  
Summer 2024

THESE BUDGET-FRIENDLY MENUS ARE VALID FOR  
A MINIMUM OF 20 PEOPLE.

THE SAME MENU IS CHOSEN FOR EVERYONE without  
exception.

If you would like to choose between meat or fish as a main  
course, we charge €5 extra per person.

Spring and summer menus: €59 pp, elderflower aperitif with  
appetizers, half a bottle of wine and coffee/tea with sweets and  
candies included.

Spa water at €9 per liter bottle.

The full menu consists of a starter, soup, main course and  
dessert.

Without soup the menu is €54.00

Without a starter the menu is €52.00



## Appetizers

- Capri salad (Buffalo mozzarella, Coeur de boeuf tomatoes and basil)
- Colorful Fish Terrine with Sauce and Fresh Salad
- New Maatjes à la Niçoise (available from mid-June) (+ 1 €)
- Cauliflower and Broccoli Terrine
- Carpaccio of Buffalo Mozzarella and Roasted Peppers with Focaccia Toast
- Asparagus with Warm Goat Cheese on a Fruity Granny Smith Salad (+ 2 €)
- Warm Asparagus Flan with Pea Sauce
- Asparagus in Puff Pastry with Maltese Sauce (+ 1 €) - (asparagus is available until June 25)
- Cauliflower flan with tomato coulis and watercress

## Soups

- Fresh Pea Soup with Vadouvan
- Spinach Velouté with Sesame
- Cucumber soup (served warm or chilled)
- Asparagus cream soup (until June 25)
- Paprika soup in 2 colours (served warm or chilled) (+ 1 €)
- San Marzano Tomato Soup with Coriander (from mid-May)
- Mediterranean Pistou soup (+ 1 €)
- Oriental Chicken Soup with Madras Curry and Apple (+ 1 €)



## Main Courses

- Braised Rabbit Leg with Bacon, Gin and Mustard Sauce (+ 1 €)
- Roast Leg of Lamb with Ratatouille (+ 1 €)
- Pork Roast with Apricots and Cinnamon Filling
- Seasonal Fish Fillet in Chervil Sauce with Pastis
- Cod Fillet in Sesame Crust with Ginger Vinaigrette (+ 2 €)
- Waterzooï from Ghent with North Sea Fish (+ 1 €)
- Free range Chicken Fillet with Anchovies and Garlic
- Turkey Roast with Mediterranean Vegetables and Saffron Rice
- Summer Salmon Brochette with Caponata (+ 1 €)
- Rooster in White Wine

## Desserts

- Bavarois of Fresh Cheese and Fruitsalad
- Strawberry Pie
- Cherry Clafoutis
- Riz Condé with Apricot Sauce
- Vanilla Ice Cream with Seasonal Fruit
- Chicory Parfait with warm Seasonal Fruits (+ 1 €)
- Rhubarb Pie with Cinnamon Ice Cream
- Cheese Plate with Walnut Bread and Homemade Chutney (+ 2 €)