



Menus: Lunches

The lunch menus include an aperitif with an appetizer, 2 glasses of wine and 2 glasses of water per person and coffee or tea with sweets and cookies.

The same menu is chosen for the entire party.

For a choice between fish or meat in the main course we charge €3 extra per person.

Of course, exceptions can be made for diets, vegetarians,...

Only served on weekdays.



LUNCH MENUS AT €39

with 1 glass of elderflower house aperitif

Appetizers:

- Roasted cherry tomatoes, pistou, buffalo mozzarella
- Green herb cream soup
- Salmon mousselines with white wine sauce
- Green herb salad with mushrooms, bacon, shallots and elderflower vinegar

Main Courses:

- Free ranges chicken fillet with chicory, ginger and coffee sauce (winter, otherwise other vegetables)
- Turkey roast with smooth garlic cream, fresh thyme, broccoli and potato croquettes
- Pork roast with Seefbier sauce and cauliflower
- Fish fillet breaded in coconut with cucumber and lime sauce
- Plaice fillet with tapenade sauce and butternut puree (summer, otherwise other fish)

Desserts:

- Apple in puff pastry with vanilla sauce
- Mango bavarois with passion fruit
- Rhubarb pie with home made vanilla ice cream



LUNCH MENUS AT €42

with 1 glass of Crémant as aperitif

Appetizers:

- Salmon carpaccio with basil, lime and olive oil
- Tatin tart of tomato and feta cheese (spring-summer)
- Tatin tart of chicory and goat cheese (autumn-winter)
- Asparagus soup with smoked trout (spring)
- Chicory soup with truffle cream (autumn-winter)

Main Courses:

- Guinea fowl with smooth garlic cream, fresh thyme and broccoli
- Pork tenderloin with port sauce, mushrooms and potato croquettes
- Baked salmon with herb crust and mediterranean potato puree
- Paupiette of sea bream on spinach stew with dugléré sauce
- Suckling pig roast with tarragon cream sauce, leek risotto with wild mushrooms

Desserts:

- Blueberry pie with chicory ice cream
- Pear poached in vanilla, sauce with calvados
- Parfait of Elixir d'Anvers with seasonal fruit



FESTIVE LUNCH MENUS AT €45

with 1 glass of Crémant as aperitif

Appetizers:

- Crepe with smoked salmon and fennel
- Grey shrimp bisque
- Warm goat cheese on honey apple with green herb lettuce and walnuts
- Blinis with smoked salmon and smoked trout, tomato with grey shrimp and horseradish sauce

Main dishes:

- Lamb fillet with port sauce and potato gratin
- Fish pan with salmon and seafood
- Guinea fowl fillet with Chartreuse sauce
- Waterzooi of cod with chicory and its vinaigrette of garden herbs (winter, otherwise other vegetables)
- Duck fillet with honey and lemon

Desserts:

- Oriental orange marinated in star anise and cinnamon syrup with home-made almond ice cream
- Banana cake with rum and coconut, lime sorbet
- Dessert plate with 1 cake, 1 sorbet, 1 panna cotta