



## **Menu April - May 2025**

**1.**

**€41 (without soup €36)**

**Asparagus Italian Style**

**Cauliflower Soup with Croûtons**

**Salmon Fillet with Gremolata**

**Crème Brulée of Passion Fruit**

**2.**

**€46 (without soup €39)**

**Terrine of Ray, Cauliflower and Green Herbs**

**Chicken Soup 'Agnes Sorel'**

**Lamb Navarin with Spring Vegetables**

**Rhubarb Gratin with Raspberries and Cinnamon Ice**

**Cream**

**3.**

**€44 (without soup €38)**

**Smoked Duck Salad with Elderflower Vinaigrette**

**Watercress Cream Soup**

**Rabbit Fillet with Chives and Foie Gras Sauce**

**Rhubarb Ice Cream with Speculoos Crumble**



**4.**

**€52 (without soup €47)**

**Lobster Terrine with Ganda Ham**

**Asparagus Soup**

**Lacquered Duck Fillet with Honey and Szechuan Pepper**

**Goat's Cheese and White Chocolate Mousse with**

**Strawberry Coulis**

**5.**

**€42 (without soup €37)**

**Green Herb Crepe with Asparagus and Smoked Salmon**

**Rucola Soup**

**Monkfish Fillet with Crab, Broccoli Flan and Tomato**

**Vinaigrette**

**Elderflower Sorbet with Fresh Fruit**

**6.**

**€42 (without soup €33)**

**Clafoutis of Green Asparagus and Peas**

**Gray Shrimp Bisque**

**Pork Fillet Ardennes Style with Orval Beer**

**Coconut Panna Cotta with Strawberries**