



Menu October - November 2024

1.

€49 (without soup €41)

Chicory Flan with Cheese and Ham

Consommé with Forest Mushrooms

Brill fillet with Duvel Beer Sauce

Chocolate Mousse with Cherries

2.

€49 (without soup €42)

Crab and Celeriac Tartlet

Jerusalem Artichoke Soup with Smoked Duck

Veal fillet, Hunter's style

Campari-Orange Ice Cream

3.

€54 (without soup €47)

Veal Sweetbread and Wild Mushroom Pastries

Chicory Soup with Mussels from Zeeland

Stuffed Quail with Cider Sauce

Ice Cream Soufflé of Liefmans-Cherry Beer



4.

€44 (without soup €35)

Chicory and Fresh Goat's Cheese Tarte Tatin

Gray Shrimp Bisque

Pork Tenderloin with Apples and Calvados

Panna-Cotta with Amberes-Coffee and Cinnamon

5.

€45 (without soup €40)

Home-made Gravlax with Cucumber Sorbet

Butternut Soup with Ginger and Orange

Guinea Fowl Fillet Stuffed with Porcini Mushrooms and Chestnuts

Apple Tarte Tatin with Westmalle Beer Ice Cream

6.

€48 (without soup €42)

Périgord Salad

Watercress Soup

Cod Fillet with Tapenade Sauce and Parsnip Mousseline

Oriental Oranges with Cuberdon Ice Cream