

GROUP MENUS Autumn 2018

DISCOVERY

5-Course Meal	78
4-Course Meal	68
	* to choose
3-Course Meal	58
	* to choose
	** to choose

Duck Foie Gras from Landes – half baked – **
Granny Smith Apple / Chicory Chutney/ Liège Syrup–Thomsin -

Irish Beef Tartar – Land & Sea - **
Condiments / Oysters – Zeeland Creuse Special N°1 – / Dashi

Scottish Salmon – Confit with Olive Oil -*
Little Grey Snails from Warnant / Cauliflower / Parsley

Deer Loin – "à la Liégeoise" – (as of 1st October) *
Butternut / Hazelnut / Pear

The Wonderful Surprise Ball
Pear / Bergamot / Pepper

REGIONAL

3-Course Meal	48
	* to choose

Tomato Shrimp – reinterpreted –
Tomato Jelly Slices / Parsley / Sablé

Cod Loin – half-salted – *
Waterzooi Juice / Bouchot Mussels/ White Beer

Beef Chuck– Black Angus USA – On the Plancha *
Carbonnade Juice/ Autumn Vegetables / Hash Brown Potatoes

Brussels Waffle
Cream / Chesnut Ice Cream / Chocolate

VEGETARIAN
3-Course Meal 45

Chicory Remoulade

Black Olives / Lemon / Chives

Platte Kaas Raviolis

Butter with Gueuze Boon / Parsley / Shallot

Dark Chocolate Crèmeux– free gluten & lactose –

Orange Confit / Hazelnut Crumble

LUNCH

3-Course Meal 35

* to choose

from Monday till Friday noon – except on public holidays –

Leeks " à la Flamande"

Eggs & Farm Butter / Parsley

The catch of the day *

Lemon Butter / Stoemp of the day

or

Chicken Vol au vent *

Mushrooms / Meatballs

Crème Brûlée

Vanilla

DRINKS PACKAGES

ATOMIUM 25
SUP. CHAMPAGNE 8

Prosecco DOC Treviso – Saomi – <i>La Tordera</i>	or	Geoffroy Brut 1° Cru – Expression – 50% Pinot Meunier 40% Pinot Noir 10% Chardonnay
IGP Côtes de Gascogne – Aramis – Domaine d’Aydie		<i>Sauvignon / Colombard</i>
IGP Comte Tolosan – Aramis – Domaine d’Aydie		<i>Syrah / Tannat</i>

BELGIAN BEERS 25

Vedett / Blanche / Duvel / Mardesous / Kriek Liefmans / Leffe (4 beers per person)

CLASSIC 29
SUP. CHAMPAGNE 8

Prosecco DOC Treviso – Saomi – <i>La Tordera</i>	or	Geoffroy Brut 1° Cru – Expression – 50% Pinot Meunier 40% Pinot Noir 10% Chardonnay
AOC Touraine – Sauvignon – Château de la Bonnelière ORGANIC		<i>100% Sauvignon</i>
AOC Bordeaux Supérieur – Château La Mothe Du Barry		<i>100% Merlot</i>

HEART CRUSH 29
SUP. CHAMPAGNE 8

Prosecco DOC Treviso – Saomi – <i>La Tordera</i>	or	Geoffroy Brut 1° Cru – Rosé de Saignée <i>100 % Pinot Noir</i>
AOC Bergerac Sec – Cuvée des Conti – Château Tour des Gendres ORGANIC		<i>70% Sémillon 20 % Sauvignon 10 % Muscadelle</i>
AOC Vin Sobre Domaine Chaume Arnaud (Rhône Sud) ORGANIC		<i>60% Grenache 15% Syrah 15 % Cinsault 10 % Mourvèdre</i>

PRESTIGE 42

Champagne Louis Roederer Brut Premier
Chablis 1° Cru Vaucoupin Domaine Gueguen <i>100 % Chardonnay</i>
Côtes de Francs – Château Le Puy – Emilien – ORGANIC <i>85 % Merlot 14 % Cabernet Sauvignon 1 % Carménère</i>