



Lunch from September 27 to 30

Confit duck thigh ravioli, Jerusalem artichoke purée and light rosemary jus

OR

Fondue of Belgian cheeses (Chimay and Old Brugge), mesclun salad

Roasted sea bream fillet, braised endive stoemp and butternut squash

OR

Grilled fillet of wild boar, béarnaise and pancake of potato with mushrooms

French toast style cramiq, white chocolate ice cream and Baileys caramel



OR

Seasonal fresh fruit salad ✓

2 courses 25 €

3 courses 29 €