

## GROUPS MENU

### MENU 35.€

#### MENU A

- Country-style terrine, zucchini chutney with sesame seeds
- Supreme of lacquered Mechelen cuckoo with mild spices, Golden apples with brown sugar and citrus gremolata
- Coconut pannacotta with vanilla and oranges in jelly

#### MENU B

- Sashimi of salmon marinated gravelax style, “kunuzumiyuzu ” and poppy seeds vinaigrette
- “Chinoiserie” of scampi poached with broth perfumed with galanga, rice paste with coconut milk
- Dark chocolate mousse with citrus chutney

### MENU 45.€

#### MENU C

- Beef carpaccio with truffle oil, topped with rucolo and aged parmesan
- Rack of lamb oven baked in thyme oil flavored with garlic, vegetable lasagna with old parmesan cheese
- Nougat ice cream with a red fruit coulis

#### MENU D

- Home made shrimps croquettes served with a shellfish Coulis
- Fillet of hake fried on its skin, stewed aubergines and pesto of onions with coriande
- Dark chocolate cake with cashew nut

### MENU 50.€

#### MENU E

- Duck foie gras cooked by us naturally, hotchpotch of dried fruit and Sichuan pepper
- Grilled veal cutlet, courgette crisps and spaghetti and crumble of parmesan
- Tartare of fresh pineapple with mint and lemon sorbet

#### MENU F

- Scallops cut into thin slices, salsa verde and ice cream with soft mustard
- Tartare of fresh salmon with sesame seeds and with wasabi, soya cream and fresh fries
- Puff pastry with vanilla cream and caramel with herbs