



Lunch from November 29 to December 2

Grilled mackerel rillette with dill, black bread toast with sweet garlic

OR

Belgian cheese fondue (Chimay and Old Brugge), mesclun salad


Viennese salmon with local oyster mushrooms, mashed potato with salted butter

OR

Wild boar stew, cranberries and tartufata croquette

Caramelized pineapple, vanilla chiboust and coconut crumble

OR

Seasonal fresh fruit salad 

2 courses 25 €

3 courses 29 €