

Chicory salad with walnuts (8, 12)

Beetroot salad with apples and fresh herbs (12)

Potato salad with ham and pickles (3, 7, 10, 12, 13, 15)

Shredded squash salad with pecans and hazelnut oil (8)

Red cabbage salad with vinegar (12)

Penne salad with baby spinach (1, 3, 12, 13)

Leeks with vinaigrette and shrimp (2, 12)

Main dishes

Chioggia beet carpaccio with dried fruits and radishes (8, 12)

Assortment of white and black sausage (12, 15)

Cream squash soup with chestnuts (7, 9, 12)

Tartiflette with poultry bacon (7)

Saithe with lemon-mustard sauce (4, 7, 10, 12)

Vol-au-vent of plant-based protein with mushroom (6, 7, 9, 12, 13)

Wild boar carbonnade (1, 7, 9, 10, 12, 15)

Brussels sprouts, parsnips, broccoli

Mashed potatoes with truffle (7, 13)

Wild rice

Live station (Argan only).

Picanha of Famenne beef

Desserts

Apple with raisins strudel (1, 3, 7, 8, 13)

Mocha javanais cake (1, 3, 8, 13)

Pumpkin pie (1, 3, 7, 8, 13)

Chocolate flavoured crème brûlée (3, 7)

price : €65 per person
Drinks included

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