



End-of-year buffet

Starters

Creamy pumpkin soup with chestnuts
Assortment of Belgian cured meats and game terrine
Beetroot and dill gravlax salmon
Crayfish salad with mango and avocado
Chicory salad with nuts and gorgonzola
Lentils salad, fresh herbs, crispy bacon
Beetroot salad with apples and goat cheese
Shredded squash salad with pecans and hazelnut oil
Red cabbage salad with raspberry vinegar
Cerley carpaccio, passion fruit, young shoots
Salad bar

Main dishes

Roasted chicken supreme with truffle sauce
Slow-cooked veal rack with choice of sauce
Salmon puff pastry with leeks and saffron sauce
Vegetarian tartiflette
Venison stew with root vegetables
Sautéed winter vegetables and seasonal mushrooms
Truffled potato gratin
Wild rice with citrus fruits

Desserts

Apple and raisin strudel
Crème brûlée with Speculoos spices
Pumpkin and sweet potatoes pie
Chocolate log

€65 excluding drinks, for a minimum of 40 people
Buffet available from November to January inclusive.