



End-of-year buffet

Starters

Creamy pumpkin soup with chestnuts 7, 12
Assortment of Belgian cured meats and game terrine 13, 15
Beetroot and dill gravlax salmon 4
Crayfish salad with mango and avocado 2, 12
Chicory salad with nuts and gorgonzola 7, 8, 12
Lentils salad, fresh herbs, crispy bacon 12, 15
Beetroot salad with apples and goat cheese 12
Shredded squash salad with pecans and hazelnut oil 8, 12
Red cabbage salad with raspberry vinegar 12
Cerley carpaccio, passion fruit, young shoots 9, 12
Salad bar

Main dishes

Roasted chicken supreme with truffle sauce 1, 7, 13
Slow-cooked veal rack with choice of sauce 1, 3, 7, 12, 13
Salmon puff pastry with leeks and saffron sauce 1, 3, 4, 7, 12, 13
Vegetarian tartiflette 7, 12, 13
Venison stew with root vegetables 1, 9, 12, 13
Sautéed winter vegetables and seasonal mushrooms
Truffled potato gratin 7
Wild rice with citrus fruits 12

Desserts

Apple and raisin strudel 1, 3, 7, 8, 13
Crème brûlée with Speculoos spices 1, 3, 7, 13
Pumpkin and sweet potatoes pie 1, 3, 7, 8, 13
Chocolate log 1, 3, 7, 8, 13

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

DOLCE
HOTELS AND RESORTS®
BY WYNDHAM
LA HULPE BRUSSELS

ALLERGENS: 1) gluten 2) shellfish 3) eggs 4) fish 5) peanuts 6) soy 7) milk 8) nuts 9) celeriac
10) mustard 11) sesame 12) SO2 13) lupin 14) mollusc 15) pork