

## VALENTINE'S MENU

A glas of rosé Cava

### APPETIZERS

Verrine of pumpkin with smoked trout emulsion <sup>4, 7, 12</sup>

Foie gras nugget with speculoos and red onion confit <sup>1, 9, 12</sup>

### STARTER

Warm lobster salad, conference pear, fingerling potato, ice plant and passion fruit jelly <sup>2, 12</sup>

### MAIN COURSE

Low temperature veal rack, corn puree, baby carrots, thyme popcorn and sage jus <sup>1, 7, 12</sup>

### DESSERT

Variation of Black forest cake <sup>1, 3, 7, 12</sup>

Coffee or tea

## VEGETARIAN MENU

A glas of rosé Cava

### APPETIZERS

Pumpkin mousseline, coconut-ginger emulsion <sup>7</sup>

Avocado verrine with pomelo <sup>1, 2</sup>

### STARTER

Stuffed roll with goat cheese and pear, served with a mix of young shoots, nuts and chia seeds <sup>1, 8, 12</sup>

### MAIN COURSE

Black truffle flavoured oyster mushroom risotto, honey glazed vegetables <sup>7, 9, 12</sup>

### DESSERT

Variations of Black forest cake <sup>1, 3, 7, 12</sup>

Coffee or tea

**€75**  
**per person**

**DOLCE**  
HOTELS AND RESORTS<sup>®</sup>  
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