

Entrées :

Vegetable, ricotta and parmesan quiche (vegetarian)

Cream of mushrooms in puff pastry.

Quiche with vegetables, Serrano and ricotta.

Poached egg on greek way

Goat cheese croquettes with a fresh basil sauce

Seafood gratin with Scamorza cheese

Goat cheese crisps with salad

Eggplant Cannelloni with fresh goat cheese and pesto coulis.

Shirred egg served with Mediterranean vegetables and proscuitto.

Shallot- Tarte Tatin

Main :

Grilled salmon with watercress and shives cream

Poultry galettes with basil, caramelized vegetables and parmesan polenta

Gnocchi gratinés aux fromages belges (Végétarien) .

Chick "entre Sambre et Meuse."

Vegetarian lasagna with goat cheese.

(B)Poultry "Waterzooi à la Gantoise".

(B)Meat balls the way from lieges..

(B)Carbonades "à la flamande" (Beef stew with belgian beer and brawn sugar)

(B) Chicons au gratin (endives with ham in the oven)

Desserts :

Strawberry and rhubarb clafoutis

Classical dame blanche

Crème brûlée.

Rhubarb/raspberries crumble.

(B) Chocolate mousse, caramelized hazelnuts

(B) Chocolate tart with fruit sauce

(B) Flan with Napoleon mandarins