

SPRING LUNCH MENU

LIGHT | € 28,50

Delicately smoked Scottish salmon – guacamole – fennel – grapefruit – lime – dill – toast

'Waterzooi style' cod fillet stew – mussels – brown shrimps – delicate vegetables – potatoes au naturel

Glass of house wine of your choice

SPRING | € 31,50

Lobster soup - toast - rouille - cream

Fillet of veal with Limburg asparagus – veal jus – broad beans – chicory salad – Limburg watercress – freshly made potato croquettes

Glass of house wine of your choice

BELGIAN | € 24

Traditional homemade cheese croquette – lemon mayonnaise – deep fried parsley

Black leg chicken vol-au-vent – tasty butterhead lettuce with tomato and mayonnaise – homemade fries or creamy mashed potato

Glass of house wine of your choice

SOUTHERN STYLE | € 24

Carpaccio of premium beef 'vitello tonnato style' – basil oil – home dried San Marzano tomato

Ravioli ricotta – asparagus – broad beans – baby spinach – butter sauce

Glass of house wine of your choice