



BUSINESS LUNCH

Monday

Baby spinach salad | miso dressing | roasted sesame seeds
Grilled salmon | asparagus risotto | white wine foam
Blueberry mousse mille feuille

Tuesday

Salmon wafu | avocado | coriander | sesame oil | yuzu
Chicken breast | grilled green asparagus | miso-truffle sauce
Strawberry tiramisu in the glass

Wednesday

Beef consommé | semolina dumpling | chive
Wiener Schnitzel - Deep-fried veal escalope | potato-lamb's lettuce salad
Raspberry-chocolate tartlet

Thursday

Sheep's cheese | grilled watermelon | herb salad
Braised eggplant | tahina cream | sumak | pomegranate | tabouleh
Apricot-rosemary entremet | roasted apricot | orange sherbet

Friday

Beef consommé | sliced savory pancakes | chive
Char filet | pasta squares & braised white cabbage | horseradish | sour cream
Homemade apple crumble tart

2 courses: €16,50

3 courses: €21,50