Menu

NETWORKING DINNER

STARTER

Fried rice with St Jacques scallops, seasonal vegetables, white miso bisque.*

MAIN COURSE

Lacquered turkey breast with citrus honey, barbecue-cooked, timut pepper jus, eggplant caviar, and summer salad mix and fresh fries baked in beef fat.

or

Steamed basket of Jasmine rice flavored with lemongrass, BIO vegetables from the market.

DESSERT

A Belgian Callebaut chocolate cappuccino with crunchy meringue.*

DRINKS

- Apéritif: Coupe cava or aperitif without alcohol
- Water - 0,5l still or sparkling water per person
- Wine - 1/3 bottle wine or 2x beer/softdrinks per person
- Coffee - tea - expresso - decaffeinate per person

*for the vegan & vegetarian persons and persons with allergies, gluten free, … the chef will adapt the starter/dessert on spot.