

NORDIC WONDERS

BY THE HOTEL



BRUNCH MENU

01 JANUARY 2023

MISES EN BOUCHE

Yves Guns bakery assortment Farm butter from Lionel Plaquette

COLD BUFFET

Assortment of mini pastries Cookies, brownies, and donuts Cannelé & tropézienne Assortment of homemade jams from T-Land Liquid honey from Nectar & Co Chocolate-like hazeInut spread 4 types of granola and cereals 4 types of yoghurt: plain, fruit, soya, and Greek 3 types of cut fruit: kiwi, orange, and pineapple Minute sliced raw ham Marinated salmon with beetroot Burrata and root vegetable pickles Vitello tonato Grilled vegetables Mixed salads and dressings Prawn, tomato and ras el hanout salad Vichyssoise and smoked salmon chiffonade Beef carpaccio with Asian flavours

> Hummus Bar Mediterranean hummus Hummus with curry Paprika hummus Beetroot hummus Muhammara

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Shellfish Bar Hollow oysters Flat oysters Shrimps "bouquet" and prawns Whelks

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HOT BUFFET

Various egg preparations Bacon, poultry sausage Creamy pumpkin and sweet potato soup with spices

> From the Robata Beef Ribeye (show cooking) Tandoori chicken skewers Black Tiger scampi with lemon grass Fillet of sea bream with Thai roots

> > Sauces Béarnaise sauce Crushed pepper Red curry Girolles in cream sauce

From the oven Eggplant, mozzarella, and parmesan lasagne Duck Parmenter with spinach Bao with langoustines Lobster ravioli

BRUNCH MENU

From the garden Potato blinis Candied winter vegetables Vegetable gyoza with lemongrass

CHEESES BUFFET

Raclette cheese and potatoes Assortment of our Belgian & French Master Cheesemakers Grapes and dried fruits

DESSERTS BUFFET

Praline / Lemon Financier Fresh fruit tubes Assortment of chocolate and coffee verrines Range of fruit mousses and bavarois Waffle, whipped cream & chocolate

DRINKS BUFFET

1 glass of champagne per person Coffee (Barista experience) & tea from Harley & Son Fresh fruit juice Still & sparkling water Smoothies & vegetable juices Homemade iced tea and mocktail



75€ | per person