EATER BRUNCH

Assortment of bakery products from Yves Guns (V)
Farm butter from Lionel Plaquette (V)

Cold buffet
Assortment of mini pastries (V)
Cookies, brownies and donuts (V)
Cannelé and tropézienne (V)
Assortment of T-Land homemade jams (V)
Liquid honey from Nectar & Co (V)
Hazelnut spread (V)
4 types of granola and cereals (V)
4 types of yoghurt: plain, fruit, soya and Greek (V)
3 kinds of cut fruit: kiwi, orange and pineapple (V)
Cured ham and Coppa
Salmon tartar, wakame and coriander in shells
Burrata and grilled spring vegetables (V)
Vitello tonato
Mixed salads and dressings (V)
Prawn, tomato and ras el hanout salad
Marinated tuna half cooked with soya and Lemon confit
Wrap, "Chicken curry", rocket (100% vegan & V)

Hummus bar
Mediterranean hummus (V)
Curry hummus (V)
Beetroot hummus (V)
Muhammara (V)

Bar de l'écailler
Hollow oysters with lemon
Bouquet" shrimps and grey shrimps
Whelks

Hot buffet
Various egg preparations (V)
Turkey bacon and poultry sausage
Creamy soup with green asparagus and croutons (V)

From the robata
Beef ribeye (show cooking)
Tandoori lamb kebabs
Japanese fried shrimps
Sea bream filet with Thai roots

Sauces
Béarnaise
Crushed pepper
Red curry
Morels in cream sauce

From the oven
Eggplant, mozzarella and parmesan lasagne (V)
White asparagus with parmesan gratin (V)
Bao with langoustines

From the vegetable garden
Potato gratin (V)
Dahl with lentils and curry (V)
Vegetable gyoza with lemon grass (V)

Cheese buffet
Assortment of our Belgian & French Master Cheesemakers (V)
Grapes and dried fruits (V)

Dessert buffet
Fresh fruit tubes (V)
Assortment of chocolate and coffee verrines (V)
Range of fruit mousses and bavarois (V)
Waffle, whipped cream & chocolate (V)

Drinks
Coffee (Barista experience) & tea from Harley & Son
Fresh fruit juice
Still & sparkling water
Smoothies & vegetable juice
Homemade iced tea and mocktail

€37,5 for children from 6 to 12 years old
€75 from 12 years old