

Special menu



Menu price: € 28,00

(service included)

Every Wednesday evening the menu is offered at only €25,00

Goose fillet on hot salt stone

Dinner menu

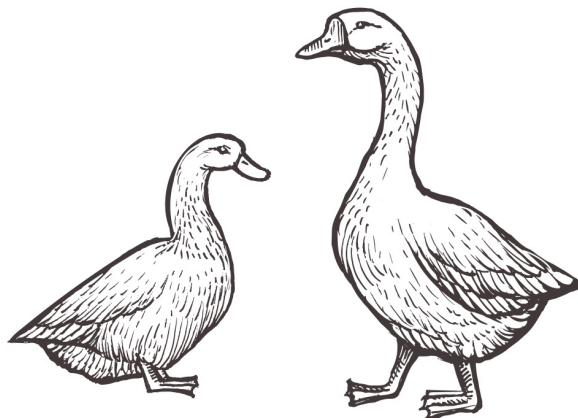


Goose cold cuts and foie gras patè on puff pastry

Goose fillet on Himalayan salt stone

Dessert

Wine and coffee







Menu price: € 24,00

(service included)

Every Thursday evening the menu is offered at only € 20,00

*Goose paella
with freshwater shrimps*

Dinner Menu



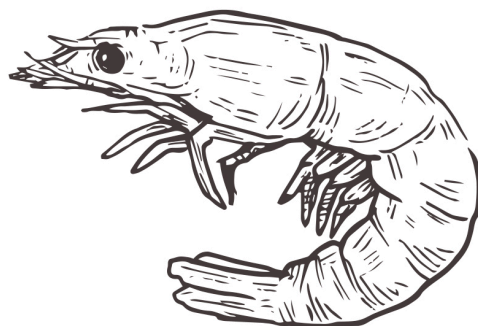
Goose cold cuts and foie gras patè on puff pastry

Paella with freshwater shrimps

Dessert

Beer / wine

Water and coffee



Menu price: €15

Lunch menu

From Monday to Friday (holidays excluded)



One choice of first course of the day out of 2 options

One choice of second course of the day out of 2 options

Seasonal side

Or

One-plate meal

Dessert

Wine, water and coffee



Menu price: € 15,00

Aperitif

From Monday to Saturday (holidays excluded)
from 6.00 to 9.00 PM



Goose cold cuts with freshly baked bread

Cheese selection with onion jam and honey

Dessert

Beer / 1 glass of wine

Water



Menu price: € 17,00

Price with complete starters: € 22,00

Saturday menu

Saturday at lunch

STARTER

Pure goose salami and goose ham

FIRST COURSE

First course of the day

SECOND COURSE

Second course of the day

DESSERT

Coffee, water and wine
(1 bottle every 3 people)





+ 9€ to the price of the menu

Or

+ 5€ instead of the second course

Duck eggs with black truffle

Fried duck eggs with black truffle



Crudites

Beaten raw grauling with black truffle

Beaten raw buffalo meat with black truffle





