

SEMINAR MENU

STARTERS

- **P**anful of gambas with avocado cream and mizouna salad
 - **H**ot goat cheese and smoked steaklet of duck on a bed of salad with nut oil and pepper from Espelette
 - **C**arpaccio of red tuna, vinaigrette with honey
 - **C**ream slice of grilled vegetables and Ganda ham with cheese from Chimay (with beer)
 - **H**am Serrano with « roquette » salad and parmesan cheese, vinaigrette with pine nuts
 - **Q**uenelle of pike with « nantua » sauce
 - **C**assolette of fresh of ratatouille perfumed with basil and marinated calamaries
 - **C**rispy salad with fennel, grey shrimps and appels; white cheese and horseradish sauce
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MAIN COURSES

- **L**oin of lamb with mustard, carvi and black sesame, gratin of vegetables
 - **F**ilet of young pig and chorizo olive with Duxelles sauce (mushrooms), bitter caramel gravy
 - **L**eg of young guinea fowl, peach sauce and cougloff with cumin
 - **R**oulade of veal with vegetables and Parm ham, sauce perfumed with brown beer « Leffe »
 - **S**eabass victoria filet, citrus fruits compote and emulsion with balsamic
 - **R**ed tuna steak « basquaise » way, parsley potatoes
 - **O**sso bucco of burbot with small vegetables and curry, bed of fresh pasta
 - **S**almon in crust, chervil butter, mashed potatoes with Reypenaar (cheese)
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DESSERTS

- **C**ake with speculoos, cream coffee
 - **C**ake « Charlotte » with peers
 - **R**ed fruits cake
 - **C**hocolate cannelloni
 - **C**hocolate « Fondant » (cake)
 - **F**resh fruits salad
 - **W**hite cheese cake
 - **C**hocolate « Fondant » (cake)
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