

Set events menu for lunch or dinner**Basic menu****¥6,000**

- Amuse-Bouche

Starter

- Cheese croquettes served with syrup liege and fried parsley
- Lightly Seared Scallop and Salmon Tartare
- Soup of the day
- Baked mushrooms on toast

Main Course

- Traditional Belgian Waterzooi
- Vegetarian vol-au-vent served with Belgian fries
- Flemish beef stew served with Belgian fries
- Boulets Liégeois served with mashed potato

Dessert

- Dame blanche (vanilla ice cream, warm chocolate sauce and whipped cream)
- Brussels waffle served with ice cream

Set events menu for lunch or dinner**Classic menu****¥7,500**

- Amuse-Bouche

Starter

- Tomates Crevettes
- Shrimp Croquette served with tartare sauce and fried parsley
- Salad Liégeoise served with green beans and bacon
- Endive, apple and blue cheese salad
- Lightly Seared Scallop and Salmon Tartare served with fresh toast

Main Course

- Fish of the day
- Bone-In Chicken Thigh Confit served with mashed potato
- Steak and Belgian fries
- Steamed mussels served with Belgian fries
- Vegetarian waterzooi

Dessert

- Belgian chocolate mousse
- Liege waffle served with ice cream

Set events menu for lunch or dinner**Prestige menu****¥10,000**

- Amuse-Bouche

Starter

- Pan-Seared Foie Gras served with brioche toast
- Tomates Crevettes
- Shrimp Croquette served with a tartare sauce and fried parsley
- Classic Belgian beef tartare served on toast
- Endive salad served with apple and walnuts

Soup

- Soup of the day

Main Course

- Flemish beef stew served with fries
- Steak and fries
- Herb-Crusted Lamb Loin served with grilled vegetables and potato gratin
- Grilled salmon served with vegetables and mashed potato
- Belgian fries and mussels
- A hearty stew of wild mushroom prepared with Leffe beer

Dessert

- Selection of desserts (brussels waffle, liege waffle, crème brulee and chocolate mousse)

The client will need to select 2 dishes per course at least 3 days before the event.

Standing Buffet and Pass around menu

The client can select from the below list:

3 different dishes	¥2,700
4 different dishes	¥3,500
5 different dishes	¥4,200
6 different dishes	¥4,600

Pass around dish selection;

- Endive, Apple, and Blue Cheese Salad
- Pâté de Campagne served on brioche bread
- Tomato and Shrimp Salad
- Cheese croquettes
- Mini waterzooi
- Belgian Fries
- Steak tartate on toast
- Mini carbonade Flamande
- Tartine with mixed mushrooms
- Shrimp croquettes
- Mini vol au vent
- Fried Brussels Sprouts
- Mini boulette Liegeoise
- Mini vegetarian vol au vent
- White Asparagus a la flamande
- Soup of the day
- Chocolat Cake (Gâteau au Chocolat)
- Creme brulee
- Liege Waffle