

Lunch month of March

Starter & Main dish :20€

Wednesday March 6 :

Spring roll filled with swordfish and Provençal vegetables
Rye with capers, hazelnut butter and mashed potatoes

Thursday March 7 :

Crispy Brie with apples and a citrus dressing
Duroc, cauliflower, tarragon sauce and potatoes

Friday March 8 :

Salad of fennel and granny smith with red mullet
Catfish with spinach, whole-wheat rice

Wednesday March 13 :

Thai soup with coconut and marinated scampi
veal scallop with bordelaise sauce and celery root puree

Thursday March 14 :

Smoked halibut fillet with a yoghurt dressing
Lamb Chops with beans and potato cubes
Salad with goat cheese
Waterzooi of red mullet and salmon

Friday March 15 :

Salad with goat cheese
Waterzooi of red mullet and salmon

Wednesday March 20 :

Fennel soup with shreds of Serrano ham
Tenderloin "Minutes" with salad and French fries

Thursday March 21 :

Salad with home smoked tuna
Osso buco à la Milanaise

Friday March 22 :

Penne with gorgonzolla
Perch fillet with potato slices, vegetables and white wine sauce

Wednesday March 27 :

Salad with grilled asparagus and sundried tomatoes
Ox tongue with soft spicy sauce and potato muslin

Thursday March 28 :

Pasta filled with spinach, ricotta and sauce of cheese
Lamb with stir fried vegetables and a sauce of honey mustard

Friday March 29 :

Lasagne of salmon and butterfish
Grilled swordfish with Chinese cabbage and sauce of herbs