

# Chef cooking formula

To book **before** your stay

## Daily specials

<i>Rochehaut cheeseburger with fries</i>	€21,50
<i>Meatballs in tomato or Belgian beer sauce, fries</i>	€21,50
<i>Penne with scampi in spicy tomato-cream sauce</i>	€21,50
<i>Chicken/merguez couscous</i>	€21,50
<i>Seared salmon fillet with béarnaise sauce</i>	€23,50

## Paella

*Saffron rice, prawns, mussels, scampi, calamari rings, chicken drumsticks, diced chorizo, peas, red onions, peppers*

**€29.50**

## 3-meat barbecue buffet

*Country sausage, köfta and chicken fillet, jacket potatoes, homemade pesto pasta salad, oriental tabbouleh, assorted crudités, selection of cold sauces, bread and butter*

**€30.50**

## Surf & Turf & cold buffet

*Braised cooked ham, selection of Italian cured meats, garlic salami, country pâté with beer, Gaume saucisson, meatloaf, chicken and roast beef, artisanal smoked salmon, Bellevue salmon fillet, prawns, prawns with tomatoes, monkfish terrine with leeks, homemade pesto pasta salad, oriental tabbouleh, assorted crudités, selection of cold sauces, bread and butter*

**€35.50**

## Menu "de La Tour"

*Fresh salad with scampi and mango*

OR

*Duck terrine, mixed leaf salad and fig confit*

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*Yellow chicken breast, red curry coconut sauce, rice*

OR

*Seared salmon, Himalayan pink salt, béarnaise, vegetable flan, smashed potatoes*

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*Lemon meringue tartlet*

OR

*Tartufo nero (chocolate centre)*

**2 courses – €29.50**

**3 courses – €35.00**

(\*\*Halal: turkey bacon used)

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## Prestige menu

*Duo of canapés*

*Duck foie gras terrine from Upignac, onion confit, brioche*

OR

*Grilled king prawns, Touquet ratte (small, heirloom potatoes), crayfish bisque emulsion*

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*Low-temperature cooked veal fillet, Sichuan pepper reduction, glazed carrot, truffled mash*

OR

*Roasted red mullet fillet, mousseline sauce, black rice, courgette flan*

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*Le Cube (chocolate mousse, almond feuilletine, chocolate glaze)*

OR

*Cream cheese roulé, raspberry centre, red coulis*

**2 courses – €47.50**

**3 courses – €53.00**

**4 courses (with canapés) – €58.00**

## Desserts

*Chocolate mousse*

**€9.00**

*Tiramisu*

**€9.00**

*Lemon meringue tart*

**€9.00**

*Crispy dark chocolate dome*

**€9.00**

*Frozen red-fruit parfait*

**€10.00**

*Plate of regional cheeses*

**€12.00**