

Menu of the Great Lady

Coupe Gantoise
and two appetizers

Southern soup of cherry tomatoes, sour cream with
Basil and poultry meat balls

🍴 *Courgette soup and spring onion*

Farm chicken breast “Poulet noir” with red wine sauce
and root

🍴 *Risotto with beech mushroom and grilled haloumi*

Textures of chocolate, caramel and fleur de sel

🍴 *Red fruit soup, basil and citrus*

Menu: € 40

Menu with Ghent beers, house wine,
water, coffee and tea: € 54

🍴 *Vegetarian option*

Menu of the Rector

Coupe Gantoise
and two appetizers

Cannelloni of beef carpaccio with ruccolapesto,
truffle mayonnaise and roasted hazelnuts

🍴 *Carpaccio of tomatoes Coeur de boeuf with
buffalo mozzarella and basil*

Velouté of mushrooms, emulsion of fresh herbs and
grilled chicken

🍴 *Courgette soup and spring onion*

Duck breast fillet with Grand-Marnier sauce, fennel
and Jerusalem artichoke

🍴 *Risotto with beech mushroom and grilled haloumi*

Panna cotta of vanilla, forest fruits and citrus

🍴 *Red fruit soup, basil and citrus*

Menu: € 50

Menu with Ghent beers, house wine,
water, coffee a tea: € 68

🍴 *Vegetarian option*

Menu of the Priorin

Coupe Gantoise
and two appetizers

House-smoked salmon, marinated vegetables,
avocado and quinoa

🍴 *Carpaccio of tomatoes Coeur de boeuf with
buffalo mozzarella and basil*

Asparagus soup with watercress cream, home smoked
trout and radishes

🍴 *Courgette soup and spring onion*

Grilled salmon filet, poached asparagus and watercress
gravy

🍴 *Mediterranean couscous with roasted peppers and
quorn*

Quinea fowl fillet with fine champagne sauce, sweet
potato and broccolini

🍴 *Risotto with beech mushroom and grilled haloumi*

Textures of rhubarb and strawberry, Greek yogurt and
Basil

🍴 *Red fruit soup, basil and citrus*

Menu: € 60

Menu with Ghent beers, house wine,
water, coffee and tea: € 78

🍴 *Vegetarian option*

Menus for April-May-June 2019
We kindly ask you to choose one menu per table