

# Faculty Club

Tailor made gastronomy...

# Enjoying gastronomy in an unforgettable setting?

## One location...Faculty Club

- ✓ Unique site in Great Beguinage, UNESCO World Heritage
- ✓ Professional service
- ✓ Free parking for your invitees

**Aperitif suggestion = € 12 p.p.**  
(1 glass of Cava or Méthode Traditionnelle & 2 appetizers)

**3-course menu = € 52 p.p.**  
**4-course menu = € 60,50 p.p.**  
**5-course menu = € 72,50 p.p.**  
(coffee and home made sweets included)

### Menu proposals from the 8<sup>th</sup> May until the 20<sup>th</sup> July 2017:

#### Starters

- Carpaccio of marinated buffalo with 'burrata' mozzarella, red beets, sorrel, accompanied by Cévenne onions and olive oil
- Flemish-style Belgian asparagus with mashed farm egg, Ganda ham, and parsley
- Asparagus salad with artisanal smoked salmon, sour cream, baby spinach and chlorophyll of green peas
- Briefly marinated mackerel with a salad of crisp spring vegetables, orange vinaigrette, and olive crumble
- Lobster salad with lightly pickled vegetables, green apple, roasted avocado and a Madras curry dressing (supplement of 10 euros pp)

#### Main courses

- Young cod grilled in the skin with a 'ratatouille' of southern vegetables, new potatoes, and a roasted bell pepper gravy
- 'Presa' of Duroc pork with rosemary, polenta, grilled vegetables, and a turfed-whisky gravy
- Lamb steak (medium to medium rare), with broccoli gratin, wilted spinach, and gravy with fresh oregano
- Mechelse koekoek chicken (bone-in), with candied carrots with thyme, cream of mushrooms and green pepper
- Roasted turbot with a salad of spring vegetables, cockles and a shellfish and saffron gravy (supplement of 12 euros pp)

#### Entremets

- Cappuccino of asparagus with fried cod cheeks, lardons, and garden herb-infused oil
- Crisp-fried pork belly with spring root vegetables, mustard seeds, and a 'gazpacho' of green peas

#### Desserts

- A selection of three desserts from the pastry chef
- Strawberries marinated in vodka and black pepper, pistachio nuts, and vanilla ice cream
- Red-fruit cocktail with an infusion of hibiscus and verbena, meringue, and almond-milk sorbet
- Yogurt panna cotta with pineapple sorbet, chocolate garnish, and basil oil
- A selection of farmhouse cheeses matured by 'Meester Kaasrijper Elsen' from Leuven (supplement of 10 euros pp)

\* Please choose one menu beforehand for the whole group.  
Exceptions are made for vegetarians and special diets.