

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 16th of October 2017 until the 12th of January 2018:

Starters

- Pan-fried cod with a Jerusalem artichoke and parsnip cream in a red wine sauce, garnished with cured Ganda ham and spring onions (*)
- Venison carpaccio and cranberry gel, with caramelised lingonberries, toasted nuts and Mizuna lettuce
- Oven-baked scallop and black pudding, served with a creamy forest mushroom risotto, celeriac crisps and a fungi porcini foam
- Red mullet, served with a pointed cabbage and garden herb salad with croutons, bacon strips and a smoky bacon dressing (*)

Main courses

- Slow-cooked duck, with various carrot varieties and baby Belgian endive, served with a cumin rösti and a buckthorn berry gravy
- Haddock with a crayfish panade, served with pan-fried leek, Jerusalem artichoke and gnocchi, in an Ostendaise sauce
- Venison with celeriac cream, Brussels sprouts and baby Belgian endive, served with a pear in red wine and potato puffs (*)
- Spicy pork tenderloin with Sichuan pepper, served with mashed potatoes and winter vegetables, baby Belgian endive, sweet carrot and Brussels sprouts

Entremets

- Saffron-laced bisque, with crab ravioli and ratatouille on toast
- Lacquered pork belly coated in sesame seeds and served with a potato mousseline
- Quinoa with oven-roasted root vegetables, tarragon, Argan oil and a goat cheese espuma

Desserts

- Tasting platters of 3 mini desserts by our pastry chef
- Caramelised Jonagold apple, nuts and raisins. Almond crumble, Calvados ice cream and lightly salted caramel
- Poached pear with a candied ginger ice cream, chocolate and a Biscoff (speculoos) crumble
- Campari orange sorbet, served with a citrus and star anise jelly, a "Kletskop" biscuit and marinated orange
- Cheese matured by 'Meester Kaasrijper Elsen' (supplement of 9 euros pp)

(*) This dish cannot be served in the Georges Lemaître and De Duve rooms.
Please choose one menu beforehand for the whole group.
Exceptions are made for vegetarians and special diets.