

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:

- 1 glass of Cava & 2 appetizers: € 12,34 pp
- 1 glass of Prosecco & 2 appetizers: € 14,39 pp
- 1 glass of Champagne & 2 appetizers: € 17,48 pp

3-course menu = € 53,46 p.p.

4-course menu = € 62,19 p.p.

5-course menu = € 74,53 p.p.

(coffee and home made sweets included)

Menu proposals from the 11th February until the 22nd April 2019:

Starters

- Skate, brandade, egg yolk, capers and mousseline sauce with beurre noisette
- Seabream, melted spinach, white butter sauce, gnocchi and shiitake
- Tartare of Belgian beef with gel of ponzu, avruga caviar and potato crisps
- Quail salad with radishes, pickled vegetables, croutons and a citrus vinaigrette
- Carpaccio of beetroot with roasted hazelnut, grapefruit, goat's cheese and watercress (vegetarian)
- Pomme moscovite with Belgian caviar (€ 10 supplement pp)

Main courses

- Skin-fried cod with legumes, fregola and white wine sauce
- Veal ribeye with sand carrot, endive, new potatoes and sauce based on wholegrain mustard
- Lamb tournedos with potato gratin, spicy red cabbage, cream of parsnip, baby carrots and lamb sauce
- Sea bass with risotto and garden herbs, cauliflower florets, cream of beetroot and crispy endive
- Winter stew of root vegetables with new potatoes (vegetarian)
- Grilled filet pur with pomme pont neuf, béarnaise and small salad (€ 6 supplement pp)

Entremets

- Fried scampi burger with ginger and chili served with bisque
- Taco with pulled pork, cabbage salad and home-made BBQ sauce
- Garden pea soup with turnip, radish and green herbs (vegetarian)
- Consommé of lobster with Canner lobster (€ 8 supplement pp)

Desserts

- Vanilla ice cream, jelly of strong coffee, foam of Poire Williams, caramelised doyenne pear and speculoos
- Cream hazelnut, salsa of grapefruit, sorbet mandarin and caramel
- Composition of Belgian chocolate: fried, coulis, ice cream
- Sampler with three mini desserts

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