



# Lunch Menu

WEDNESDAY, **FEBRUARY 12**, 2025







## BELGIAN CUISINE



### FLOOR 0

COLD BUFFET, DESSERTS AND COFFEE,  
BAR IN THE CENTER OF THE FLOOR

#### Cold Stalls

-  Country-style terrine
-  Shredded Ardennes ham
-  Beef carpaccio with basil
-  Smoked salmon
-  Salmon Belle-Vue
-  Scampi with tarragon gribiche sauce
-  Hummus cake & carrot cumin  
Houriade

- Accompanied by a crudités buffet



**Desserts delights**



**Coffee & tea**

### FLOOR 1

STALLS WITH HOT MEAL,  
BAR IN THE CENTER OF THE FLOOR

#### Carbonnade Stall

Braised beef shoulder cubes cooked slowly in a sauce with Liège syrup, served with buttered mashed potatoes

#### Vol-au-Vent Stall

Chicken cooked in a rich cream broth with Paris mushrooms, served with rice

#### Waterzooi Stall

Cod, mussels, shrimp & vegetables in a broth with tarragon, parsley & celery, served with plain potatoes

#### Vegetarian Stall

Vol-au-vent with plant-based slices

