

## Group Offer 2025-2026

### A delicious lunch makes your group visit a perfect day!

Restaurant Pachthof cooks with fresh ingredients, preferably from organic farming and always with respect for nature. Our local suppliers share our passion for the trade, and this can be felt in the pure flavours that follow the rhythm of the seasons.

#### Group Menu – from 15 adults

From 1 October 2025 to 28 February 2026

##### Starter

*Soup of seasonal vegetables from the Botanic Garden with sourdough bread and butter*

##### Main course - choice of meat, fish or vegetarian

*Meat: Pork tenderloin and black pudding with a stew of winter vegetables, pine cones potato croquettes, and gueuze sauce*

*Fish: Pan-seared salmon with braised chicory, celeriac purée, and white wine sauce*

*Vegetarian: Roasted carrots with pointed cabbage, mushroom sauce, and croquettes*

##### Dessert - ice cream or cake

*Ice cream: Dame blanche*

*Cake: Warm apple pie with maple syrup, pecans, and vanilla ice cream*

From 1 March 2026 to 30 September 2026

##### Starter

*Soup of seasonal vegetables from the Botanic Garden with sourdough bread and butter\**

*\*On warm days, cold soups are served: gazpacho, cold borscht, etc.*

##### Main course - choice of meat, fish or vegetarian

*Meat: Farm chicken with green vegetables and rosemary roasted baby potatoes*

*Fish: Sea bream with couscous and smoked paprika sauce*

*Vegetarian: Grilled zucchini stuffed with Greek pasta and feta, eggplant compote, and tomato sauce*

*Enjoy pure flavours with respect for the season and nature*

**Dessert** - ice cream or cake

Ice cream: *Dame blanche*

Cake: *Homemade fruit tart*

**Children's menu** – for children up to 12 years old

**Starter**

*Soup – children's portion*

**Main course – choice of meat or vegetarian**

*Meat: Chicken with apple sauce and fresh chips*

*Vegetarian: Pasta with delicious fresh tomato sauce and grated cheese*

**Dessert**

*Ice lolly with milk chocolate and fruit*

**Prices per person**

Adults:

→ <b>Adult option 1</b>	Main course (incl. water)	€30
→ <b>Adult option 2</b>	Main course + dessert (incl. water)	€35
→ <b>Adult option 3</b>	Starter + main course + dessert (incl. water)	€43

If there are children (< 12 years) in the group, children's menu:

→ <b>Child option 1</b>	Main course (incl. water)	€12
→ <b>Child option 2</b>	Main course + dessert (incl. water)	€19
→ <b>Child option 3</b>	Starter + main course + dessert (incl. water)	€24

You can order your drinks à la carte (1 bill per group) or opt for our drinks package.

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Drinks package	Three drinks of your choice	€16
<i>soft drinks, beers (except gueuze), glass of house wine, hot drinks</i>		

## Additional information

- Offer valid for 15 adults or more, subject to advance booking via group visit or [meet@meisebotanic](mailto:meet@meisebotanic).
- You choose one of the three options per group.
- You must provide the following information at least seven days in advance:
  - Main course: the number of meat/fish/vegetarian options, or meat/vegetarian options for children
  - Dessert: the number of ice cream/pastry servings (if dessert is included in your choice)
  - Special requirements: allergens, intolerances, vegan meals
- Payment is made via your reservation. Any extras you order in the restaurant are paid for on the spot (one bill per group).
- The 2026-2027 group offer is available from 1 June 2026.

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