

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:

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

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

→ Child option 1	Main course (incl. water)	€12
→ Child option 2	Main course + dessert (incl. water)	€19
→ Child option 3	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

soft drinks, beers (except gueuze), glass of house wine, hot drinks

Additional information

- Offer valid for 15 adults or more, subject to advance booking via group visit or 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.