

Group Offer 2026-2027

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 - 15 or more people

From 1 October 2026 to 28 February 2027

Starter

Soup of seasonal vegetables with sourdough bread and butter

Main course - choice of meat, fish or vegetarian

Meat: Pork cheeks with a celeriac stew and chicory salad with a mustard vinaigrette

Fish: Pollock with fried mushrooms, parsnips, mashed potato and a butter sauce with chives

Vegetarian: Breaded and crispy-fried celeriac with a pumpkin cream, walnuts, served with a salad dressed in a mustard vinaigrette

Dessert - ice cream or cake

Ice cream: Dame blanche

Cake: Homemade fruit tart

From 1 March 2027 to 30 September 2027

Starter

Soup of seasonal vegetables with sourdough bread and butter

Main course - choice of meat, fish or vegetarian

Meat: Free-range chicken with green vegetables and pan-fried baby potatoes with rosemary

Fish: Sea bass pan-fried with caponata and pasta, served with pesto

Vegetarian: Peppers and tomatoes stuffed with Mediterranean couscous, salsa verde

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

Children's ice cream with fresh fruit

Coffee & Pastries – from 2 pm

Hot drinks

Coffee, tea or hot chocolate

Cakes – choice of meat or vegetarian

Cake of the day

Franchipane tart with pear

Vegan crème brûlée

Prices per person

Adults:

→ Adult option 1	Main course (incl. water)	€30
→ Adult option 2	Main course + dessert (incl. water)	€37
→ Adult option 3	Starter + main course + dessert (incl. water)	€45

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

→ Child option 1	Main course (incl. water)	€12,5
→ Child option 2	Main course + dessert (incl. water)	€19
→ Child option 3	Starter + main course + dessert (incl. water)	€24

You can order drinks à la carte (one bill per group, payable only at the restaurant) **or** opt for our drinks package.

→ Drinks package	Three drinks of your choice soft drinks, beers (except gueuze), glass of house wine, hot drinks	€16
→ Coffee & Pastries	Available from 2pm	€8

Additional information

- Offer valid for 15 people 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 10 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)
 - Coffee & pastries: the number and kind of desserts chosen.
 - Special requirements: allergens, intolerances, vegan meals
- Payment for the group set menu is arranged as part of the booking. Drinks and à la carte dishes ordered (or added to your order) at the restaurant must be paid for on the spot (one bill per group).
- *The 2027-2028 group offer is available from 1 August 2027.*