

## Group Offer 2025-2026

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

### Group Menu – October 1 to February 28

#### **Starter**

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

#### **Main course**

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

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

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

#### **Dessert**

*Dame blanche*

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

### Group Menu – March 1 to September 30

#### **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**

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

*Sea bream with couscous and smoked paprika sauce*

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

#### **Dessert**

*Dame blanche*

*Homemade fruit tart*

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

## Prices

→ <b>Formula 1</b>	Main course only (incl. water)	€30
→ <b>Formula 2</b>	Main course + dessert (incl. water)	€35
→ <b>Formula 3</b>	3-course Menu (incl. water)	€43

\*Children aged 0–3 are not included in the headcount. If there are children aged 3–12 in your group, **please inquire about the available options when booking.**

## Additional information

- Offer valid for groups of **15 adults or more**
- One formula is chosen per group
- Please confirm the following **at least one week in advance**:
  - Number of meat / fish / vegetarian main dishes
  - Choice of Dame blanche or fruit tart (if choosing Formula 2 or 3)
  - Any special dietary requirements
- Payment is handled through your reservation