



# La Sablière

HOTEL - RESTAURANT

## BANQUET 1

(from 6 persons: 64 euro p.p. / from 12 persons: 61 euro p.p. / from 24 persons: 58 euro p.p.)

### STARTERS

Tartar of fresh and smoked Scottish salmon with pink pepper seeds *or*

Purse of smoked fish with green shoots and a sauce of horseradish *or*

Duo of pâté (*game in season*) with shallot jam and raisin bread toast *or*

Salad of handpeeled Belgian gray shrimps and crayfish (+ 10 euro) *or*

Sautéed scampi with diced apple and curry

### MAIN

With bacon wrapped turkey, tarragon-sherry sauce and croquettes *or*

Roast pork, stroganoff sauce with season vegetables *or*

Baked cod with salmon eggs and a sauce with chives *or*

Fillet of salmon with mousseline and boiled potatoes

### DESSERTS

Personalized anniversary pie *or*

Party ice with inscription and suitable sauce *or*

Fantasy of chocolate creations *or*

Ice soufflé with Grand Marnier and a sauce with red fruit *or*

Ice cream with hot chocolate



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## BANQUET 2

(from 6 persons: 74 euro p.p. / from 12 persons: 71 euro p.p. / from 24 persons: 68 euro p.p.)

### STARTERS

Salad of duck breast and smoked goose liver with apple cubes and pine kernels *or*

Halibut baked in olive oil with fried onion rings resting on a vegetable mix *or*

North Seafood dish on a leek nest perfumed with Pernod *or*

Homemade goose liver with mango and raisin bread toast *or*

Thymus of veal with smoked salmon and curry, perfumed with passion fruit (+ 4 euro) *or*

Asparagus on Flemish manner (*in season*)

### MAIN

Grilled rib beef with sauces of your choice and salad *or*

Emperor perch with chervil and bacon *or*

Duck breast filet or lamb filet with vegetable garniture *or*

Quail in an apple jacket with oyster mushrooms *or*

Veal roast with season vegetables *or*

Deer filet (*season*) with puree of celeriac, cranberry jam and forest mushrooms (+ 4 euro)

### DESSERTS

Puff paste with red fruits, vanilla ice cream with custard *or*

Fantasy of sorbets with season fruits *or*

Moelleux of chocolate, crème anglaise and crumble of speculoos *or*

Warm apple pie, vanilla ice, flambé with calvados *or*

Palette of different delicacies (+ 4 euro)



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## INCLUDED ARE:

*Both in the banquet menu of 64/61/58 euro per person or 74/71/68 euro per person*

Coupe “Méthode Champenoise” (with 3 appetizers), unlimited red and white house wine, beer or water, and the coffee with sweets

## OPPORTUNITY TO THE SAME BANQUET:

Portuguese cream soup or garden cress cream soup: +7 euro per person

Fish soup of the house with Armagnac or

Fennel cream soup with St. Jacobs' scallop: + 13 euro per person

With sorbet, sprinkled with liquor: + 6 euro per person

*example: pear with Poire Williams, passion fruit with gin, raspberry with fraises des bois*

A plate garnished with 3 cheeses: + 9 euro per person

Real Champagne Grand Cru as aperitif: + 4 euro per person

## NOTE:

**It goes without saying that the whole table chooses the same menu**

Extra hot and/or cold toast: + 1,50 euro a piece

The banquet taken without aperitif, wine, beer and coffee, costs 20 euro less per person.

With all thanks in advance,

Familie Desimpel & her crew