



La Sablière

HOTEL - RESTAURANT

BANQUET 1

(from 6 persons: 70 euro p.p. / from 12 persons: 68 euro p.p. / from 24 persons: 66 euro p.p.)

STARTERS

Tartar of fresh salmon, smoked Scottish salmon, wasabi sauce *or*

Creation of smoked fish, green shoots, horseradish *or*

Duo of pâté (*game in season*), shallots jam, mango cubes, raisin bread toast *or*

Nile perch, broccoli, Parmesan biscuit *or*

Sautéed scampi, diced apple, curry

MAIN

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

Roast pork Stroganoff, seasonal vegetables, fries *or*

Baked cod fillet, leek, chive sauce, baby potatoes *or*

Fillet of salmon with mousseline, spinach, boiled potatoes

DESSERTS

Personalized anniversary pie *or*

Party ice cream with inscription and suitable sauce *or*

Chocolate bar, hazelnut cream, caramel, pistachio ice cream *or*

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

Vanilla ice cream with hot chocolate



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BANQUET 2

(from 6 persons: 80 euro p.p. / from 12 persons: 78 euro p.p. / from 24 persons: 76 euro p.p.)

STARTERS

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

Halibut fillet baked in olive oil, fried onion rings, Provencal vegetable mix *or*

North Seafood dish, julienne of leek, Pernod *or*

Homemade goose liver, mango, raisin bread toast *or*

Veal sweetbreads, smoked salmon, curry, passion fruit (+ 5 euro) *or*

Asparagus on Flemish manner *(in season)*

MAIN

Grilled ribbeef with sauces of your choice, salad *or*

Deep sea perch fillet, basil cream sauce *or*

Duck breast or lamb fillet with seasonal vegetables *or*

Guinea fowl with oyster mushroom sauce *or*

Calf roast, archiduc, vegetable wreath *or*

Deer fillet *(season)*, puree of celeriac, cranberry compote, shiitake (+ 5 euro)

DESSERTS

Puff pastry with red fruits, vanilla ice cream with crème anglaise *or*

Fantasy of sorbets with seasonal fruits *or*

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

Nougat ice cream, carpaccio of strawberry, mint and lime *or*

Palette of different delicacies (+ 5 euro)



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INCLUDED ARE:

Both in the banquet menu of 70/68/66 euro per person or 80/78/76 euro per person

Coupe "Méthode Champenoise" (with 3 appetizers), red and white house wine, beer and water, and the coffee with sweets

OPPORTUNITY TO THE SAME BANQUET:

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

Homemade fish soup with Armagnac or

Fennel cream soup with walnut St. Jacques: + 13 euro per person

Sorbet, sprinkled with liquor: + 7 euro per person

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

A plate garnished with 3 cheeses: + 10 euro per person

Champagne Grand Cru as aperitif: + 5 euro per person

Extra hot and/or cold appetizer: + 2,50 euro a piece

NOTE:

It goes without saying that for the entire table the same dishes must be chosen

The banquet taken without aperitif, wine, beer and coffee, costs 22 euro less per person.

With all thanks in advance,

Nadine, Ive and crew