

**Luncheon menu € 27,50**

Daily changing two-course luncheon menu.

We offer you the opportunity to complete your luncheon within 60 minutes.

We would like to draw your attention to our selection of wines that can be served by the glass

**Starters/ Entremets**

**Salmon**

Home-made gravlax with a goat's cheese crème, marinated cluster tomatoes and crusty whole-wheat bread

**Codfish**

Salad of fried codfish with a "brandade" of haddock served with a vanilla and roasted paprika chutney

**Veal**

Veal pastrami, crispy shallots and a parsley-root crème

**Quail**

Winter salad with slow-cooked quail, fried afterwards on the "Big Green Egg" together with a smoked rib eye steak

**Aubergine**

Flan of lightly smoked and roasted aubergine on a tomato jelly, warm foam of Brie de Meaux and potatoes  
with crispy Taggian olives

**Garlic**

Creamy soup of roasted garlic with neck veal glazed within five spices and a garden herb cream

**Tom Yam**

Clear Thai shrimp broth with lobster, spinach and Granny Smith apple

**Main courses**

**Curry**

Thai curry of giant prawns with stir-fried bokchoi, finely shredded Spring onion, coriander and pandan rice

**Sea bream**

Unskinned, fried sea bream with stewed artichokes a la Barigoule with a frothy basil and butter sauce

**Pork**

Various preparations of Baambrug pork: Crispy pork belly, braised pork cheek and pink roasted fillet of pork together with a caramelized fig and a white Aceto Balsamico jus

**Veal rib-eye**

Veal rib-eye "Bordelaise New Style", fried within a crust of portobello and marrow served with a full red wine vinegar sauce

**Pumpkin**

Risotto of roasted St. Marne pumpkin with a chimed hazelnut and lime pesto served with stir fried young butter lettuce hearts