

BELGIAN NATIONAL DAY - DUBAI 2022

Starters (sharing)

Steak tartare

Classic Belgian recipe – sourdough toast

North sea shrimp croquettes (S)

Grey shrimp – tartare sauce – fried parsley - lemon

Gravad lax

Cured salmon – citrus dressing

Vitello tonnato

Veal – tuna dressing – capers

Mains (choose one)

Corn fed chicken (A)

Braised endive – gratin dauphinois – Hoegaarden sauce

Cod fillet (S)

Panfried skin on – buttery mashed potato – bouillabaisse sauce – fennel – clams

Belgian beef stew (A)

Lefe Brun – Witloof salad – sourdough toast – Belgian fries

Porcini mushroom risotto (V)

Arborio rice – porcini stock – portobello – mascarpone – grana Padano

Desserts (sharing)

Lemon tart

Lemon curd – sugar dough – meringue

Tiramisu

Mascarpone – coffee – biscuit

Chocolate mousse

Belgian chocolate – chocolate crumble

Profiterolles

Choux pastry – pastry cream – Belgian chocolate