

BRASSERIE PAKHUIS

CHOICE MENU 3-course

Home-Made Shrimp Croquettes (2pcs) with Lemon and deep fried Parsley

Or

Lukewarm Goat's Cheese "Crottin de Chavignol", Rucola, caramelized Nuts,
Apple Compote with Raisins

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Grilled Scottish Salmon, skin side down, "à la plancha" seasonal Garnish

Or

Vegetarian Dish as on our Menu of the Day

Or

Grilled Steak with Béarnaise Sauce, Seasonal Salad and French Fries

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Vanilla Ice Cream with hot Chocolate Sauce and whipped Cream

Or

Suggestion from our Pâtissier with seasonal Fruit

Or

Three kinds of Belgian Chocolate Mousse « Callebaut

10 to 20 persons: choice on the spot

from 20 persons: choice 3 days in advance

BEVERAGE PACKAGE included

½ bottle of wine, 1/4 water + 1 coffee or tea

- **WINES to choose from:**
 - **France:** Terroirs Vin de Pays d'Oc
Chenin Blanc – Grenache
 - **Wines of the World:** Aymara Chili – Abadia Spain
Chardonnay – Tempranillo
 - **South-Africa:** Drostdy Hof
Chenin Blanc- Pinotage
 - **Italy:** Poggio Ai Santi
Trebiano - Montepulciano