



Banquet

Menu for groups and banquets from 20 to 60 people

Formule n°1 : Main Course + Dessert	26 €
Formule n°2 : Starter + Main Course	28 €
Formule n°3 : Starter + Main Course + Dessert	36 €

Starters (Formule n°2 and n°3)

Patei gemokt mi krikskes confeteur van Aubel

Homemade Paté with Cherries, served with Onions Marmelade and Maredsous Beer

Carpaccio van osse vlies mi stukskes Parmesan

Thinly sliced Raw Beef with Parmesan Shavings

Crokette mi keis

Homemade Cheese Fondus

Crokette mi crevette, ook hee gemokt

Homemade Shrimps Croquettes

Main Courses Formule n°1, n°2 and n°3

Américain van de chef op é minutje

Minced Raw Beef, Belgian Style, with French Fries

Ballekes mi tomatosaus

Veal and Pork Meatballs with Tomato Sauce

Keek gelak van ons Boma mi ballekes en kampernoel

Chickenbreast in Puff Pastry with French Fries, Small Meatballs and Mushrooms

Stauf kabernaai mi Gheuis gelak in den haaven taaid

Classic Belgian Beef Stew with Geuze Beer

Pain de Viande Veau & Porc

*with French Fries, Little Salad and Sauce (one choice for all the group : green pepper cream sauce
or mushrooms sauce)*

Moules-Frites "Prins & Dingemanse" 1,100 Kg

69 sorts to choose (extra fee + 6€pp)

Lasagne Végétarienne ou Vegan aux Légumes

Vegetarian or Vegan Vegetables Lasagne

Desserts des Formules n°1 et n°3

Nougat glacé

Homemade Organic Dark Chocolate Mousse

Tiramisu with Speculoos Cookies

Set Drinks n°1 (10€)

1 glass of House Wine (12,5cl) or 1 Classic Beer (25cl)

Jupiler, Camille or Blanche

Still or Sparkling Water

served til end of Main

1 Coffee

Set Drinks n°2 (12€)

1/4 House Wine (25cl) or 2 Classic Beers (25cl)

Jupiler, Camille or Blanche

Still or Sparkling Water

served til end of Main

1 Coffee

Set Drinks n°3 (17€)

Glass of Cava or Organic Apple Juice from Aubel

House Wine or Classic Beers

Jupiler, Camille or Blanche

all you can drink til end of main

Still or Sparkling Water

served til end of Main

1 Coffee + 1 House Pousse Café (2,5cl)

Conditions :

The group dining room is located in the new wing of the restaurant and you will share the dining room with other guests of the restaurant.

Private use of the dining area is possible under conditions :

- Private use for weekday lunch : minimum spending € 800 required
- Private use for weekday evening or Sunday lunch : minimum spending € 1.500 required
- Private use for Friday night or Saturday night : minimum spending € 2.500 required

The Set Menu and Set Drinks must be identical for the whole party, with a maximum of 2 different mains + mussels and vegetarian dish.

The exact number of guests and their choices must be given at least 48 hours prior to the event.

No more changes will be allowed within the last 24 hours prior to the event. All changes made within the last 24 hours before the event will be charged.

In case of no-shows, only the chosen Set Menu shall be billed, not the Set Drinks.

Please provide a list with guest names and choices. It is common people will forget what they chose a few weeks ago and last minute changes unfortunately are not possible.

Payment:

In cash or by credit card (Visa, Mastercard, American Express) at the end of meal.

Private and Secured Parking

Every evening from 19:00 and Sunday lunch, we provide car park at the secured and private parking space of Smatch Supermarket located at 38, rue Lambiotte 250m. from the restaurant.

FEE : € 5 per car, advance booking is mandatory.