

€38.5

# Comfort 3 COURSE MENU

## STARTER

- Crispy pork belly** 13  
Soy sauce and ponzu glaze, Thai salad, red curry prawn crackers
- Smoked beet carpaccio**  13  
goat's cheese cream, fig compote, balsamic glaze
- Parsnip soup**  10  
truffle cream, shaved almonds

## MAIN COURSE

*Served with fresh farmhouse fries and seasonal vegetables*

- Various pumpkin preparations**  21.5  
cream, roasted pumpkin, gratinated with Dutch gorgonzola
- Poké bowl tuna or chicken** 21  
avocado, soybeans, mango, ginger, cucumber, seaweed, radish
- Brasserie Burger from the BGE** 20  
100% beef burger prepared on the Big Green Egg, cheddar, lettuce, caramelised onions, bacon, pickles, barbecue sauce

## DESSERT

- Dame blanche** 8.5  
vanilla ice cream, chocolate sauce, meringue
- White chocolate mousse tartelette** 8.5  
passionfruit parfait, mango compote
- Park's coffee** 9.5  
coffee served with amaretto, blondie, macaron, mini cheesecake



### ALLERGENS?

Scan the QR code or  
ask our staff.

 = Veggie

€42.5

Enjoy

## 3 COURSE MENU

### STARTER

- Carpaccio** 13.5  
aged cheese, pumpkin seeds, rocket, truffle mayonnaise
- Crayfish and smoked salmon tartlet** 14.5  
lobster mayonnaise, torpedo prawn
- Burrata**  14  
caramelised pumpkin, black lentils, hazelnut crumble

### MAIN COURSE

*Served with fresh farmhouse fries and seasonal vegetables*

- Veal chuck** 24.5  
shallot jus, crispy potato cracklings
- Salmon fillet** 24.5  
sun-dried tomato crumble, antiboise sauce, fried basil
- Wild mushroom strudel**  22.5  
parsnip mousseline, parsley-walnut oil

### DESSERT

- Dame blanche** 8.5  
vanilla ice cream, chocolate sauce, meringue
- White chocolate mousse tartelette** 8.5  
passionfruit parfait, mango compote
- Park's coffee** 9.5  
coffee served with amaretto, blondie, macaron, mini cheesecake

### SIDES

- Seasonal vegetables** 5
- Fresh farmhouse fries** 5

€46.5

# All out 3 COURSE MENU

## STARTER

<b>Scalops made from kingbolete</b> Celery root cream and crisp, truffle dressing, balsamic syrup	14.5
<b>Tuna tataki</b> avocado and wasabi cream, yuzu dressing, crispy rice paper	14.5
<b>Steak tartare</b> prepared in the classic style	15.5

## MAIN COURSE

*Served with fresh farmhouse fries and seasonal vegetables*

<b>Duck breast fillet</b> Duck croquette, tarragon and wholegrain mustard sauce	27.5
<b>Entrecôte 225 gram</b> pepper sauce, grilled king bolete mushroom	26.5
<b>Cod fillet</b> vadouvan beurre blanc, carrot chips, capers	24

## DESSERTS

<b>Grand dessert</b> Chef's surprise	11.5
<b>Dame blanche</b> vanilla ice cream, chocolate sauce, meringue	8.5
<b>White chocolatemousse tartelette</b> passionfruit parfait, mango compote	8.5
<b>Park's coffee</b> coffee served with amaretto, blondie, macaron, mini cheesecake	9.5

## ADDITIONAL COURSE

Complete your menu with an extra course  
*Only available in combination with one of our 3 course menus*

<b>Soup of the day</b> Ask our staff	6
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