

GÎTE DE LA TOUR ____* * * _____ DINANT EVASION

Self cooking & Chef cooking Make your choice !

Call us and book 0491 37 19 39

tonight, tosuttoyou!

GET DELIVERED, WARM UP, TASTE & ENJOY !

elf cooking formula To book **before** your stay

Breakfast basket

Croissant, pain au chocolat, yoghurt, fruit juice 8,00 €

Gourmet breakfast basket

Croissant, pain au chocolat, raisins pastry, cake, fruit juice, fruit, yoghurt, assorted delicatessen, cheese platter, French baguette, artisan spread and jam.

15,00 €

Sandwiches & wraps

Assortment of sandwiches and filled wraps

19,50 €

Plate of local specialties

Selection of delicatessen and cheeses

20,00 €

Delicatessen plate

White ham, Italian ham, meatloaf, country pâté, sausage, Coppa, pork roast, potato salad, mayonnaise and assortment of raw vegetables, bread and butter

21,50 €

Sea plate

Smoked salmon, Bellevue salmon, smoked trout, prawn salad, king prawns, pasta salad, tartar sauce and assorted raw vegetables

24,00 €

Land and sea plate

Smoked salmon, Bellevue salmon, king prawns, country pâté, Italian ham, white ham, roast pork, potato salad, tabbouleh, assorted raw vegetables, mayonnaise, bread and butter

26,50 €

Daily specials

Finely minced raw beef with Belgian seasoning, chips, raw vegetables	17,50€
Salmon fillet with baby vegetables, croquettes	17,50€
Witloof and Orval beer meatballs, mashed potatoes	17,50€

tonight, tosutous!

JUST SIT DOWN & ENJOY !

hef cooking formula To book **before** your stay

Paëlla

Saffron rice, prawns, mussels, squid, chicken, chorizo brunoise, peas, onions, peppers 26,50 €

3 meats barbecue

Country sausage, kefta and poultry skewer, barbecue, aioli, mayonnaise and andalusia sauces, baked potatoes, pasta salad with homemade pesto, tabbouleh, assorted raw vegetables, bread and butter

27,50 €

«De la Tour» Menu

Cold scampi and mango salad OR Country terrine, salad of young shoots on garlic toast

Chicken fillet with Sambre et Meuse sauce**, braised chicory and carrots, potato pancake OR Grilled salmon fillet with white wine sauce, pan-fried seasonal vegetables, tarragon purée

Lemon meringue pie

(**)Halal : turkey bacon

2 courses - 25,50 € 3 courses - 30,50 €

Prestige menu

4 appetisers (hot & cold)

Foie gras terrine with jam and brioche bread OR Grilled king prawns, pea cream, green asparagus

Fillet of veal cooked at low temperature, rosemary sauce, seasonal vegetables and truffle puree OR Roast fillet of sea bass with limoncello sauce, wild rice and zucchini tagliatelle

> lced red fruit parfait OR Elderflower panna cotta with melon sauce

2 courses - 42,00 € 3 courses - 47,00 € 4 courses (avec mise en bouche) - 52,00 €

Please let us know if you have any allergies



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LET YOUR TASTE BUDS ENJOY!

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