



# End of the year menu

## APPETIZERS

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*Gingerbread with foie gras and onion jam*

*Panna cotta from green peas with a crisp of serrano ham*

*Crayfish cocktail with avocado and homemade tartare sauce*

## FIRST COURSE

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*Beef carpaccio with truffle, parmesan and roquette*

## MAIN COURSE

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*Lamb with pommes d'auphinois, caramelized chicory, green beans with bacon, tomato with rosemary and parmesan in the oven*

## DESSERT

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*Tarte tatin of pear with a crumble of pistachio and homemade vanilla ice cream*

**70 euro pp** (minimum of 2 persons)

Delivery fee included (in Brussels)

Possibility to order between **22nd of December** 2018 and the **2nd of January** 2019

Order via email minimum **4 days before delivery** - [info@mauricebrussels.be](mailto:info@mauricebrussels.be)