

Spring Summer

MAYABEE

Brusselsesteenweg 333D

1785 Brussegem

02/460 02 91

www.mayabee.be

MENU 1

Solerolls with scampi, broccoli mousse and lobster sauce

Guineafowl fillet with mascarpone and sage, asparagus and new potatoes

Tulip with fresh fruit,

vanilla ice cream and raspberry coulis

€48

MENU 2

Puff smoked salmon with roquette lettuce, shrimps,

jonagold and dill dressing

Pack of turbot with champagne sabayon

and ratatouille of vegetables

Flange with flambé strawberries

and vanilla ice cream

€49

MENU 3

Pallet of shrimps, mousse of salmon,

tomato jelly and wasabi cream

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Medallion of calf in a crust of black pepper

and seasonal vegetables

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Puff pastry with forest fruits and their coulis

with foam of white and dark chocolate

€49

MENU 4

Timbale of spice puree, baked

redfish, green asparagus, saffron sauce and quail egg

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Cod fillet, scampi pies, chive sauce

and fine vegetables

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Tarte tatin of flambéed apples

and speculoos icecream

€49

MENU 5

Asparagus in a Flemish way

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Grilled filet mignon, Provençal herbs accompanied by
seasonal vegetables and a reduction of shallots and red wine

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Warm chocolate cakes with vanilla ice cream

€49

MENU 6

All sorts of Asparagus

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Veal tenderloin with early vegetables, potatoes in the
oven, sauce of old port and coriander

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Dessert plate of Mayabee

€49

MENU 7

Cappuccino of watercress, smoked eel,

Sint Jakobsnoten and fine croutons

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Baked lamb fillet with asparagus,
green vegetables, lamb gravy and gremolata

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Pallet of fresh fruit and sorbet

€49

