



Your contact : Huberte

Our adres :

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To the attention of: .....

Telephone number: .....

Faxnumber: .....

E-mail: .....

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Dear,

Following your request , « La Maison du Peket » and its restaurant « Amon Nanesse » can you propose our various menus and rates :

Date of the event : ..... Time: .....

Number of coverts : ..... On the occassion of : .....

Our offer:

- All prices are «included VAT».
- You can make a choice of fries, roast potatoes or baked potatoes in all main dishes
- Choose from a vegetarian dish is available for every course .
- Availability (on request) of a hall (+/- 45 people) on a separate floor of our restaurant.
- Our menus is available for groups from 12 people.

Our terms:

A provisional booking is made, from the moment of sending the quote. The reservation will be confirmed upon confirmation from your side :

- Over the phone (for groups smaller than 15 people) .
- Upon receipt of a deposit of 20 % on our account 001-7008707-48 IBAN: BE11001700870748 / CODE BIC: GEBABEBB ( for groups higher than 15 people)

To allow us to organize and serve you better, the restaurant also request you to kindly inform:

- One week prior to the date of event, choose from the menus ( 1 or 2)
- Four days before the date of event, your specific choice of all guests ( for starters , main courses and dessert), and the final number of guests.



## MENU 1:

### Choice of starters:

1. Soup of the day
2. Toast Charlemagne (Flaky bun covered in a sauce of onions, thick bacon and mushrooms)
3. Nanesse toast (served with Herve cheese and Liège syrup)

### Choice of main courses :

1. The queens bite (flaky bun covered in a cream of mushroom and chicken sauce)
2. Liège meatballs (ground beef, veal and pork served in a traditional sauce of beer, liege syrup and raisins)
3. Chicken breast in aubel sauce (liege syrup, raisins, garlic)

### Choice of desserts

1. The real coffee from Liège (whipped mocha ice cream, natural Juniper, whipped cream)
2. Chocolate mousse

### Our price:

**Formule 1:** main courses-dessert: EUR 27,00

**Formule 2:** Starters-main courses-dessert: EUR 34,00

Supplement drinks included, half bottle of wine per person + 1/4 bottle of water

**Formule 1+ :** 2 services + suppl. drinks : EUR 42,00

**Formule 2+ :** 3 services + suppl. drinks : EUR 49,00

*The coffee at the end of the meal : € 3.50 per person per formula*



## MENU 2:

### Choice of starters:

1. Ardennes croquettes
2. Boar terrine with a seasonal salad
3. Curly endive salad served with thick cut bacon

### Choice of main courses :

1. Beef steak in green peppercorn sauce flambeed in Peket
2. Mullet filets of Nanesse

### Choice of desserts

1. Belgian chocolate and speculos cookies
2. Palette of sorbet (chef's choice)
3. House dessert (Fresh strawberries, strawberry juniper, vanilla ice cream and whipped cream)

### Our price:

**Formule 1:** Starters-main courses OR main courses-dessert: EUR 40,00

**Formule 2:** Starters-main courses-dessert: EUR 50,00

Supplement drinks included, half bottle of wine per person + 1/4 bottle of water

**Formule 1+ :** 2 services + suppl. drinks : EUR 55,00

**Formule 2+ :** 3 services + suppl. drinks : EUR 65,00

*The coffee at the end of the meal : € 3.50 per person per formula*