

## 6 May 2026 Prof. Bowman Dinner, Menu at Restaurant De Feierwon,

	ENTRÉE
Entrée 1	Trout rillettes. Pumpkin bread, mustard greens sprouts, pickled vegetables
Entrée 2	Poached eggs, traditional meurette. Bacon lardons, mushrooms, pearl onions, red wine sauce
	PLAT PRINCIPALE
Plat 1	Gourmet Bouchée à la Reine. Poultry strips in a flaky pastry crust, served with a creamy sauce, homemade beef dripping fries and a side salad
Plat 2	Sea bass fillet. Artichoke pepper, pilaf ricer and vinaigrette sauce
Plat 3	Locally sourced cauliflower, golden-roasted to the core, served with a plant-based cream. Parsnip purée seasonal vegetables, aromatic sauce
	DESSERT
Dessert 1	Homemade cheesecake, crème brûlée style
Dessert 2	The unforgettable French toast. Elevated with salted butter caramel and homemade gingerbread ice cream