



BRASSERIE - RESTAURANT

## MARKTMENU

### KALF

wangetjes | venkel | munt  
of

### AVOCADO

pompelmoes | bulgur | radijs  
of

### MAKREEL

koolrabi | zeekraal | granny smith

-

### EEND

bloemkool | paddenstoel | zoete aardappel  
of

### ROODBAARS

lamsoor | linzen | rode curry  
of

### ASPERGES

op zijn Vlaams | erwt | berloumi kaas

-

### RABARBER

vanille | witte chocolade | coulis  
of

### AARDBEI

limoen | gember | verse aardbeisorbet  
of

### SELECTIE KAZEN

suppl € 6

**Menu's worden enkel per tafel geserveerd. Gelieve vóór 20u30 uw bestelling te plaatsen.**

3-gangenmenu | € 45  
huiswijn + water | € 20 pp  
all inclusive met huiswijn | aperitief\* + koffie | € 27 pp  
suggestiewijn + water | € 25 pp  
all inclusive met suggestiewijnen | aperitief\* + koffie | € 32 pp  
bierarrangement | € 15,5 pp  
\*champagne + € 5,5





BRASSERIE - RESTAURANT

## MARKET MENU

### VEAL

cheek | fennel | mint

or

### AVOCADO

grapefruit | bulgur | radish

or

### MACKEREL

kohlrabi | saltwort | granny smith

-

### DUCK

cauliflower | mushroom | sweat potato

or

### REDFISH

sea lavender | lentil | red curry

or

### ASPARAGUS

Flemmish style | pea | berloumi cheese

-

### RHUBARB

vanilla | white chocolate | coulis

or

### STRAWBERRY

lime | ginger | fresh strawberry sorbet

or

### SELECTION OF CHEESE

suppl € 6

**Menus are only served by table. Please order before 20h30.**

3 courses menu | € 45

house wine + water | € 20 pp

all inclusive with house wine | aperitif\* + coffee included | € 27 pp

suggestion wine + water | € 25 pp

all inclusive with suggestion wine | aperitif\* + coffee included | € 32 pp

beer experience arrangement | € 15,50 pp

\*champagne + € 5,50 pp

