

## TRADITIONAL & LOCAL & HEALTHY

For groups of 5 persons or more, there is a limited choice of dishes.  
Please ask for more information regarding allergens if necessary.  
The composition of our dishes can sometimes change.

### TODAY'S LUNCHMENU

(from 12h00 till 14h00)

<b>MAIN DISH</b>	€ 18
<b>STARTER   MAIN DISH</b>	€ 26
<b>STARTER   MAIN DISH   DESSERT</b>	€ 32

### TRADITIONAL MEALS

<b>GOAT'S CHEESE</b>	€ 18
salad   goat's cheese from Rotselaar   honey from Leuven   apple   bacon	
<b>SALMON ( HIB label )</b>	€ 19
smoked   lime   toast	
<b>WRAP</b>	€ 12,5
chicken   curry topping   grilled vegetables	
<b>QUICHE</b>	€ 16
courgette   feta   carrot	
<b>DUROC HAM</b>	€ 17
beech mushroom   parsley   toast	
<b>CHEESE CROQUETTE 2 pcs / 3 pcs</b>	€ 9,5 / € 12,5
salad   lime   parsley   celery salt	
<b>SHRIMP CROQUETTE 2 pcs / 3 pcs</b>	€ 14,5 / € 17,9
salad   lime   parsley   cocktail	

### STARTERS

<b>Belgian White Blue BEEF CARPACCIO</b>	€ 14
capers   parmesan   rucola	
<b>SALMON (HIB label)</b>	€ 17
smoked   carpaccio   lime	
<b>MUSSELS</b>	€ 14
soup   fennel   coco	
<b>BEETROOT</b>	€ 16
tartare   fresh cheese   hummus   avocado	
<b>VEAL</b>	€ 17
cheeks   mint   raz el hanout	

**MAIN COURSES**

<b>LOMO DUROC</b>	€ 26
butternut   potato cake   red onion	
<b>LINGUINI</b>	€ 20
beech mushroom   Duroc ham   ratatouille	
<b>STUFFED AVOCADO</b>	€ 18
bulgur   marinated vegetables   sour cream	
<b>PUFF-PASTE PATTY</b>	€ 19
Belgian first quality chicken from Mechelen   mousseline sauce   almond croquettes	
<b>HADDOCK</b>	€ 28
classic stew   black pudding   spinach	
<b>HAMBURGER Bleu Blanc Belge</b>	€ 17
cooked onion   green salad   hand-cut French fries	
<b>STEAK Bleu Blanc Belge +/-250 g</b>	€ 23,5
seasonable salad   hand-cut French fries	
pepper - mushroom - garlic butter- béarnaise	
<b>ENTRECOTE Bleu Blanc Belge +/-270 g</b>	€ 27
seasonable salad   hand-cut French fries	
pepper - mushroom - garlic butter- béarnaise	

*Our Belgian White Blue beef comes from a farm butchery.  
It is served with hand-cut French fries & homemade mayonnaise.*

**KID'S MENU**

<b>KID'S MENU (&lt; 10 years)</b>	€ 14
main cours   1 drink   1 scoop ice cream	

**DESSERT**

<b>APPLE</b>	€ 10
crumble   cinamon   vanilla ice cream	
<b>BROWNIE</b>	€ 10
vanilla ice-cream   orange mousse	
<b>KIWI</b>	€ 11
panna cotta   fresh sorbet   redberries	
<b>STRAWBERRY</b>	€ 11
sabayon   Musa Lova   pompelmoes	
<b>DAME BLANCHE</b>	€ 10
vanilla ice cream   chocolate sauce   fresh whipped cream	
<b>CHEESE</b>	€ 11
a selection of French-Belgian cheeses	