



BRASSERIE - RESTAURANT

## MARKTMENU

### WITLOOFSOEP

gerookte makreel | notencrumble  
of

### KOOLVIS

tartaar van rode biet | crème van raap | crumble van bloedworst  
of

### WILDPATÉ

rode ajuin | gel van kriekbier | toast

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### WILDRAGOUT

wintergroenten | amandelkroket  
of

### LENGFILET

crème van spruiten | spinazie | violet aardappelen  
of

### QUICHE

courgette | feta | wortel

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### PANNA COTTA

matcha | witte chocolade | granny smith  
of

### BROWNIE

sorbet van gepocheerde peer | Musa Lova  
of

### SELECTIE KAZEN

suppl € 6

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

3-gangenmenu | € 47,5

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





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## MARKET MENU

### BELGIAN ENDIVES SOUP

smoked mackerel | nut crumble

or

### HAKE

beetroot tartare | French turnip cream | black pudding crumble

or

### GAME PATÉ

red onion | cherry beer gel | toast

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### GAME RAGOUT

winter vegetables | almond croquettes

or

### LING FILET

sprout cream | spinach | violet potatoes

or

### QUICHE

gourd | feta | carrot

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### PANNA COTTA

matcha | white chocolate | granny smith

or

### BROWNIE

poached pear sorbet | Musa Lova

or

### SELECTION OF CHEESE

suppl € 6

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

3 courses menu | € 47,5

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

