



BRASSERIE - RESTAURANT

MARKTMENU

AARDPEER

velouté | gerookte forel | geitenkaas
of

GRAVLAX

spirulina | tapioca korrels
of

GEGRILDE GROENTEN

berlouni kaas | kaviaar van mosterdzaad en spirulina
-

PARELHOEN

boterraap | amandelkroket | portosaus
of

KOOLVISFILET

koolrabi | gratin van schorseneren | salsa verde
of

STOFPOTJE

seitan | wintergroenten | chips van schorseneren
-

BANAAN

cake | Musa Lova | chocolade
of

KARAMEL RIJSTPAP

Musa Lova sorbet
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





BRASSERIE - RESTAURANT

MARKET MENU

JERUSALEM ARTICHOKE

velouté | smoked trout | goat's cheese

or

GRAVLAX

spirulina | granulated tapioca

or

GRILLED VEGETABLES

berlouni cheese | mustardseed & spirulina caviar

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GUINEAFOWL

butter turnip | almond croquette | porto sauce

or

COAL FISH FILLET

kohlrabi | salsify gratin | salsa verde

or

STEW

seitan | winter vegetables | salsify chips

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BANANA

cake | Musa Lova | chocolate

or

CARAMEL RICE PUDDING

Musa Lova sorbet

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

