

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)

MAIN DISH	€ 18
STARTER MAIN DISH	€ 26
STARTER MAIN DISH DESSERT	€ 32

TRADITIONAL MEALS

EGG-PLANT ROLL	€ 16
mimolette apple candied Belgian endives pine-nuts	
PASTA SALAD	€ 15
caponata artichoke dried tomatoes parmesan cheese	
QUICHE	€ 15
winter vegetables parsley cheese	
CHEESE CROQUETTE 2 pcs / 3 pcs	€ 9,5 / € 12,5
salad lime parsley celery salt	
SHRIMP CROQUETTE 2 pcs / 3 pcs	€ 14,5 / € 17,9
salad lime parsley cocktail	

STARTERS

GRAVLAX SALAD	€ 16
spirulina granulated tapioca	
TOFU	€ 14
marinated and baked ayurveda rice pudding	
MINISTRONE	€ 13,5
Modern Style parmesan chips	
BEEF	€ 16,5
Terriyaki and Belgian White Blue tartare quail egg	
GRILLED VEGETABLE SALAD	€ 17
scampi rucola crispy muesli	

MAIN COURSES

RABBIT FILLET	€ 23
cooked liver crostini apple-rosemary skewer	
RISOTTO CROQUETTE	€ 20
tartufata vegetables basil	
SKREI FILLET	€ 24,5
baked potato salad bacon princess beans	
COQUILLES	€ 25
chicken wings chorizo Hollandaise	
PUFF-PASTE PATTY	€ 19
Belgian first quality chicken from Mechelen mousseline sauce almond croquettes	
HAMBURGER Bleu Blanc Belge	€ 17
cooked onion green salad hand-cut French fries	
STEAK Bleu Blanc Belge +/-250 g	€ 23,5
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

KID'S MENU (< 10 years)	€ 14
main cours 1 drink 1 scoop ice cream	

DESSERT

CRÈME BRÛLÉE	€ 9
vanilla cream flan sugar-candy burnt	
CHOCOLATE MARQUISE	€ 9
passion fruit gel	
CARAMEL RICE PUDDING	€ 9
Musa Lova sorbet	
DAME BLANCHE	€ 10
vanilla ice cream chocolate sauce fresh whipped cream	
CHEESE	€ 11
a selection of French-Belgian cheeses	