



BRASSERIE - RESTAURANT

MARKTMENU

KRAB

gemarineerde komkommer | granny smith | currymango
of

EEND

gerookt | carpaccio rode biet | geitenkaas
of

WITLOOFSOEP

coquilles | gekarameliseerd witloof | notencrumble
-

ONGLET

seizoensgroenten | béarnaise | handgesneden frieten
of

SKREIFILET

kreeftencoulis | jonge spinazie | polderaardappel
of

STOFPOTJE

linzen | vergeten groenten
-

MOELLEUX AU CHOCOLAT

rood fruit | vanille-ijs
of

TIRAMISSU

Musa Lova met Javakoffie
of

SELECTIE BELGISCHE 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

CRAB

marinated cucumber | granny smith | curry mango topping

or

DUCK

smoked | beetroot carpaccio | goat's cheese

or

BELGIAN ENDIVES SOUP

coquilles | caramelized Belgian endive | nut crumble

-

ONGLET

seasonal vegetables | béarnaise | hand-cut French fries

or

SKREI FILLET

lobster sauce | young spinach | potato

or

STEW

lentil | forgotten vegetables

-

MOELLEUX AU CHOCOLAT

red fruit | vanilla ice cream

or

TIRAMISSU

Musa Lova with Java coffee

or

SELECTION OF BELGIAN CHEESES

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

