



BRASSERIE - RESTAURANT

MARKTMENU

RUND

tataki | opgelegde groenten | gembermayonaise | rode biet
of

ZALM

komkommer | salsa verde | zure room
of

ASPERGES

velouté | makreel | notencrumble

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DIAMANTHAAS

crème van raap | wortel | bloemkool
of

LENGFILET

spinazie | brandade | bulgur
of

RODE LINZEN

pompoen | parmezaanse kaas | wortel

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PANNA COTTA

aardbei

of

APPEL

taartje | kaneel | crumble

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





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MARKET MENU

BEEF

tataki | marinated vegetables | ginger mayonnaise | beetroot
or

SALMON

cucumber | salsa verde | sour cream
or

ASPARAGUS

velouté | mackerel | nut crumble

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JEWISH FILLET

French turnip cream | carrot | cauliflower
or

LINGFISH FILLET

spinach | brandade | bulgur
or

RED LENTILS

pumpkin | parmesan | carrot

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PANNA COTTA

strawberry
or

APPLE

cake | cinnamon | crumble
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

