

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

RAVIOLI	17
goat's cheese espuma spinach nut crumble	
PASTA SCAMPI	18
curry vegetables	
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

SALMON	16,5
cucumber salsa verde sour cream	
BEEF	16
tataki marinated vegetables beetroot	
ASPARAGUS	14
velouté trout nut crumble	
RAVIOLI	14,5
goat's cheese espuma spinach nut crumble	
STUFFED ZUCCHINI	15
red onion pear smoked mackerel	

MAIN COURSES

JEWISH STEW	23
beef French turnip cream carrot cauliflower	
RED LINTILS	20
pumpkin parmesan carrot	
LINGFISH FILLET	24
spinach brandade bulgur	
SCAMPI	21
salad fruit honey-mustard topping	
PUFF-PASTE PATTY	19
Belgian first quality chicken from Mechelen mousseline sauce almond croquettes	
HAMBURGER Belgian White Blue	17
cooked onion green salad hand-cut French fries	
STEAK Bleu Blanc Belge +/-250 g	24
seasonal 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

PANNA COTTA	10
strawberry	
APPLE	10
cake cinnamon crumble	
SABAYON	11
Musa Lova	
DAME BLANCHE	10
vanilla ice cream chocolate sauce fresh whipped cream	
CHEESE	12
a selection of French-Belgian cheeses	