

## 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)

|                                      |    |
|--------------------------------------|----|
| <b>MAIN DISH</b>                     | 18 |
| <b>STARTER   MAIN DISH</b>           | 26 |
| <b>STARTER   MAIN DISH   DESSERT</b> | 32 |

### TRADITIONAL MEALS

|  |             |
|--|-------------|
| <b>RAVIOLI</b>                               | 17          |
| goat's cheese espuma   spinach   nut crumble |             |
| <b>PASTA SCAMPI</b>                          | 18          |
| curry   vegetables                           |             |
| <b>QUICHE</b>                                | 15          |
| spring vegetables   parsley cheese           |             |
| <b>CHEESE CROQUETTE 2 pcs / 3 pcs</b>        | 9,5 / 12,5  |
| salad   lime   parsley   celery salt         |             |
| <b>SHRIMP CROQUETTE 2 pcs / 3 pcs</b>        | 14,5 / 17,9 |
| salad   lime   parsley   cocktail            |             |

### STARTERS

|  |      |
|--|------|
| <b>SALMON</b>  | 16,5 |
| cucumber   salsa verde   sour cream                  |      |
| <b>QUAIL</b>   | 17   |
| fillet   taboulé   ras el hanout   summer vegetables |      |
| <b>GAZPACHO</b>                                      | 12   |
| smoked mackerel                                      |      |
| <b>RAVIOLI</b>                                       | 14,5 |
| goat's cheese espuma   spinach   nut crumble         |      |
| <b>ASPARAGUS</b>                                     | 15   |
| Flemish style  |      |

**MAIN COURSES**

|  |    |
|--|----|
| <b>BLACK LEG CHICKEN</b>   | 22 |
| suprême   mushroom   dragon   rösti  |    |
| <b>MAY FISH</b>  | 23 |
| nage   palourde   tomato   basil   asparagus   zucchini                                |    |
| <b>TABOULÉ</b>   | 20 |
| asparagus   mint   grilled vegetables  |    |
| <b>SCAMPI</b>  | 21 |
| salad   fruit   honey-mustard topping  |    |
| <b>PUFF-PASTE PATTY</b>  | 19 |
| Belgian first quality chicken from Mechelen   mousseline sauce   almond croquettes     |    |
| <b>HAMBURGER Belgian White Blue</b>  | 17 |
| cooked onion   green salad   hand-cut French fries                                     |    |
| <b>STEAK Bleu Blanc Belge +/-250 g</b>   | 24 |
| seasonal salad   hand-cut French fries<br>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**

|  |      |
|--|------|
| <b>KID'S MENU (&lt; 10 years)</b>        | € 14 |
| main cours   1 drink   1 scoop ice cream |      |

**DESSERT**

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