



BRASSERIE - RESTAURANT

## MARKTMENU

### ASPERGES

op Vlaamse wijze

of

### VITELLO TONATO

kalfsvlees | rucola | kappertjes | tonijnsaus

of

### QUINOA

spirulina | gerookte makreel | kruidenmayo

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### LAMSSTEAK

aubergine | crème van raap | rozemarijn aardappel

of

### SCHOLFILET

frisse botersaus | warmoes | aardappel ratatouille

of

### AUBERGINE

canelloni | spinazie | ricotta | tomaat

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### AARDBEI

brownie | sorbet | munt

of

### CITROEN

taartje | citruscrumble | yoghurt

of

### SELECTIE BELGISCHE KAZEN

suppl € 6

**Menu's worden enkel per tafel geserveerd. Gelieve vóór 20u30 uw bestelling te plaatsen.**

3-gangenmenu | € 48 pp

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

### ASPARAGUS

Flemish style

or

### VITELLO TONATO

veal | rucola | capers | tuna sauce

or

### COUSCOUS

spirulina | smoked mackerel | herb mayo

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### LAMB STEAK

eggplant | French turnip cream | rosemary potato

or

### PLAICE FILLET

fresh buttersauce | leaf beet | potato ratatouille

or

### EGGPLANT

canelloni | spinach | ricotta | tomato

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### STRAWBERRY

brownie | sorbet | mint

or

### LEMON

cake | citrus crumble | yoghurt

or

### SELECTION OF BELGIAN CHEESES

suppl € 6

**Menus are only served by table. Please order before 20h30.**

3 courses menu | € 48 pp

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

