



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





BRASSERIE - RESTAURANT

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

