

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

STEAK TARTARE	22
Belgian White Blue homemade handcut French fries mustard seeds	
TORTELLONE	18
sage peas mushroom sauce	
CAESAR SALAD	15
anchovy quail egg grilled chicken	
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

VITELLO TONATO	17
rucola capers tuna sauce	
EGGPLANT	14
canelloni spinach ricotta tomato	
QUINOA SALAD	16
smoked mackerel spirulina herb mayo	
BELLY BACON	16
bulgur artichoke marinated vegetables	
ASPARAGUS	14
Flemish style	

MAIN COURSES

LAMB	25
steak eggplant French turnip cream rosemary potato	
PLAICE FILLET	23
fresh butter sauce leaf beet potato ratatouille	
SEAWOLF FILLET	27
chorizo tomato chutney sundried tomato mash	
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
rhubarb lime	
LEMON	10
cake citrus crumble yoghurt	
STRAWBERRY	10
brownie sorbet mint	
DAME BLANCHE	10
vanilla ice cream chocolate sauce fresh whipped cream	
CHEESE	12
a selection of French-Belgian cheeses	