



BRASSERIE - RESTAURANT

## MARKTMENU

### VARKENSWANGEN

knolselder | raz el hanout | venkel  
of

### KOOLVIS

brandade | waterkers | avocado  
of

### QUINOA

spirulina | gerookte makreel | kruidenmayo

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### LOMO DUROC

butternut | rode ui | champignon  
of

### WIJTINGFILET

prei | spinaziepuree | bisque sausje  
of

### COURGETTE

canelloni | spinazie | ricotta | tomaat

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### CHOCOLADETAART

peer | Musa Lova

of

### PANNA COTTA

speculoos | witte chocolade

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

### PORC CHEEKS

celeriac | raz el hanout | fennel

or

### COAL FISH

brandade | watercress | avocado

or

### QUINOA

spirulina | smoked mackerel | herb mayo

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### LOMO DUROC

butternut | red onion | mushroom

or

### WITHING FILLET

leek | spinach mash | bisque sauce

or

### GOURD

canelloni | spinach | ricotta | tomato

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### CHOCOLATE CAKE

pear | Musa Lova

or

### PANNA COTTA

spiced biscuit | white chocolate

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

