



BRASSERIE - RESTAURANT

MARKTMENU

KOOLVIS

brandade | waterkers | radijs
of

FAZANT

terrine | chutney van witloof | vijg | toast
of

POMPOEN

velouté | geitenkaas | walnotenolie
-

STOFPOTJE VAN WILD

schorseneren | witloof | rösti
of

SCHELVISFILET

erwt | citronella-jus | quinoa
of

HERFSTQUICHE

herfstgroenten | witte van Rotselaar
-

APPEL

taartje | kaneel
of

PANNA COTTA

speculoos ijs | Musa Lova
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

COAL FISH

brandade | watercress | radish

or

TUREEN OF GAME

fig | Brussels endive chutney | toast

or

PUMPKIN

velouté | goat's cheese | walnut oil

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GAME STEW

Brussels endive | black salsify | rösti

or

HADDOCK FILLET

pea | citronella-jus | quinoa

or

QUICHE

autumn vegetables | goat's cheese of Rotselaar

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APPLE

tartlet | cinamon

or

PANNA COTTA

spiced biscuit | Musa Lova

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

