



BRASSERIE - RESTAURANT

MARKTMENU

COQUILLES

bulgur | pompelmoes | butternut
of

EEND

pâté | perenchutney | vijg | toast
of

PASTINAAK

velouté | knolselder | walnotenolie | curry
-

FAZANTFILET

chutney rode kool | crème van bloemkool | rösti
of

KABELJAUWFILET

schorseneren | spruitjes | ratte aardappel
of

RAVIOLI

boschampignons | aardpeer | parmezaan
-

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

COQUILLES

bulgur | grapefruit | butternut
or

DUCK

pâté | fig | pear chutney | toast
or

PARSNIP

velouté | celeriac | walnut oil | curry
-

PHEASANT FILET

red cabbage chutney | cauliflower cream | rösti
or

CODFISH FILLET

black salsify | Brussels sprout | ratte potato
or

RAVIOLI

forrest mushrooms | Jerusalem artichoke | parmesan
-

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

