



BRASSERIE - RESTAURANT

MARKTMENU

POMPOENVELOUTÉ

citroengras | gember | vadouvan
of

MAKREEL

tartaar | salsa verde | opgelegde radijsjes
of

LAMSSCHOUDER

ragout | raapjes | ras el hanout | mosterdzaadjes

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SCHELVIS

venkel | kokos | viskoekjes
of

PARELHOEN

kastanjepuree | knolselder | salie
of

SAVOOIKOOL

spring roll | bulgur | witte van Rotselaar geitenkaas | zoetzure spruitjes

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BROWNIE IMPROVISIO

banaan | Musa Lova | karamel
of

TIRAMISU

speculoos | koffie | zwarte bes
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

PUMPKIN VELOUTÉ

lemongrass | ginger | vadouvan
or

MACKEREL

tartare | salsa verde | marinated radishes
or

LAMB SHOULDER

ragout | French turnip | ras el hanout | mustard seeds
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HADDOCK

fennel | cocos | fish cookies
or

GUINEAFOWL

chestnut puree | celeriac | sage
or

SAVOY CABBAGE

spring roll | bulgur | goat's cheese from Rotselaar | sweet-and-sour Brussels sprouts
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BROWNIE IMPROVISIO

banana | Musa Lova | caramel
or

TIRAMISU

spiced biscuit | coffee | black berry
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

