

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

SPAGHETTI IMPRO	14
minced meat paprika mushroom emmentaler	
SMOKED SALMON SALAD	19
herb cheese avocado pomegranate	
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

PUMPKIN VELOUTÉ	12
lemon gras ginger vadouvan	
MACKEREL	15
smoked tartare salsa verde marinated radishes	
LAMB SHOULDER	15
ragout French turnip ras el hanout mustard seeds	
VITELLO TONATO	16
saddle of pork tuna sauce crispy parmesan cookie	

MAIN COURSES

SAVOY CABBAGE*	21
spring-roll bulgur goat's cheese from Rotselaar sweet & sour Brussels sprouts	
HADDOCK	28
fennel coco fish cookie	
FILLET OF PORK	23
seasonal vegetables cake parsnip cream thyme sauce	
CONCHIGLIONE PASTA*	19
stuffed pasta shells tofu mascarpone	
GUINEA-FOWL	25
chestnut puree seleriac sage	
WOK*	20
seasonable vegetables quinoa cashew nuts spirulina	
PUFF-PASTE PATTY	19
Belgian first quality chicken from Mechelen mousseline sauce almond croquettes	
HYBRIDE BURGER	18
butternut mushroom nut mix spirulina hand-cut French fries	
STEAK Bleu Blanc Belge +/-250 g	25
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

BROWNIE IMPROVISIO	10
banana Musa Lova caramel	
TIRAMISU	10
spiced biscuit coffee black berry	
DAME BLANCHE	10
vanilla ice cream chocolate sauce fresh whipped cream	
CHEESE	12
a selection of French-Belgian cheeses	