



BRASSERIE - RESTAURANT

MARKTMENU

CHAMPIGNONVELOUTÉ

tijm | prei | pancetta
of

MAKREEL

gepekeld | dashi | rammenas
of

KALF

wangen | mosterzaadjes | vadouvan | venkel

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SKREI

crème van citroengras | gember | quinoa
of

EEND

witloof | schorseneren | appel
of

QUINOA

crème van citroengras | seizoensgroenten | waterkers

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RABARBER

taartje | amandelen | limoen
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
bierarrangement | € 15,5 pp
*champagne + € 5,5





BRASSERIE - RESTAURANT

MARKET MENU

MUSHROOM VELOUTÉ

thyme | leek | pancetta

or

MACKEREL

pickeld | dashi | black-radish

or

VEAL

cheeks | mustard seeds | vadouvan | fennel

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SKREI FILLET

ginger | quinoa | lemongrass cream

or

DUCK

Belgian endives | salsify | apple

or

QUINOA

lemongrass cream | seasonable vegetables | watercress

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RHUBARB

cake | almond | lime

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

beer experience arrangement | € 15,50 pp

*champagne + € 5,50 pp

