

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
MAIN DISH DESSERT	26
STARTER MAIN DISH DESSERT	32

TRADITIONAL MEALS

SPAGHETTI IMPRO	14
minced meat paprika mushroom emmentaler	
PANNINI SMOKED SALMON	13
green pesto avocado salad	
COUSCOUS SALAD*	18
beetroot hummus feta scampi	
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

MUSHROOM VELOUTÉ*	12
thyme leek pancetta	
MACKEREL	16
pickled dashi black-radish	
VEAL	17
cheeks vadouvan fennel mustard seeds	
SAVOY CABBAGE*	14
spring-roll bulgur goat's cheese from Rotselaar sweet & sour Brussels sprouts	

MAIN COURSES

VEGGY WOK*	21
cashew nuts seasonable vegetables noodles	
CODFISH	28
lemongrass cream ginger quinoa	
LOMO DUROC	24
butternut small potatoes mushroom	
DUCK	26
Belgian endives salsify sage	
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

RHUBARB	10
cake almond lime	
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	