



BRASSERIE - RESTAURANT

MARKTMENU

ASPERGEVELOUTÉ

venkel | curry | notencrumble
of

MAKREEL

gerookt | waterkers | radijs
of

CARPACCIO

Belgisch Witblauw Hoeveslagerij Ten Halve | kappers | veldsla | groene pesto

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SCHELVIS

spinazie | gele wortel | puree met zongedroogde tomaten
of

LAM

seizoensgroenten | boontjes | portosaus
of

ASPERGES OP ZIJN VLAAMS

ei | mousseline | crème van bloemkool

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PANNA COTTA

witte chocomousse | karamel
of

TIRAMISU

speculoos | koffie | zwarte bes | 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
bierarrangement | € 15,5 pp
*champagne + € 5,5





BRASSERIE - RESTAURANT

MARKET MENU

ASPARAGUS VELOUTÉ

fennel | curry | nut crumble
or

MACKEREL

smoked | watercress | radish
or

CARPACCIO

Belgian White Blue 'Hoeveslagerij Ten Halve' | capers | field salad | green pesto

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HADDOCK

spinach | yellow carrot | mash with sundried tomatoes
or

LAMB

seasonable vegetables | beans | port sauce
or

ASPARAGUS FLEMISH STYLE

egg | mousseline | cauliflower cream

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PANNA COTTA

white chocomousse | caramel
or

TIRAMISU

spiced biscuit | coffee | black berry | 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

beer experience arrangement | € 15,50 pp

*champagne + € 5,50 pp

