

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

ASPARAGUS RAVIOLI	18
mint mascarpone manchego	
PANNINI SMOKED SALMON	13
green pesto avocado salad	
CAESAR SALAD	18
chicken Romaine salad anchovy	
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

ASPARAGUS VELOUTÉ*	13
fennel curry nut crumble	
MACKEREL	15
smoked watercress radish	
CARPACCIO	15
Belgian Whiteblue beef field salad green pesto	
VEGETARIAN SALAD	14
avocado pomegranate feta	

MAIN COURSES

ASPARAGUS Flemish style	22
egg mousseline cauliflower cream	
HADDOCK	28
spinach yellow carrot mash with sundried tomatoes	
LOMO DUROC	24
butternut small potatoes beech mushroom	
LAMB STEAK	28
seasonable vegetables port sauce beans	
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	
THE BEYOND BURGER	18
vegetable peas beetroot 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

PANNA COTTA	10
lemon white chocolate mousse 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	