



BRASSERIE - RESTAURANT

## MARKTMENU

### GAZPACHO

paprika | tomaat | komkommer | croutons  
of

### VITELLO TONNATO

kalfsvlees | rucola | kappers | saus van tonijn & ansjovis  
of

### VEGETARISCHE SALADE

quinoa | maïs | kikkererwt | rode paprika | avocado | spirulina  
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### SCHELVIS uit de oven

marktgroenten | witte wijnsaus | puree  
of

### LA BELLE FLAMANDE

rollade van kip | spinazie | gehakt | kippebouillon  
of

### WOK

shiitakes | spirulina pesto | rode paprika | hoisinsaus | rijst  
-

### CRÈME BRULÉE

op klassieke wijze  
of

### ZANDTAARTJE

meringue | citroen  
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

### GAZPACHO

paprika | tomato | cucumber | croutons

or

### VITELLO TONNATO

veal | rucola | capers | tuna and anchovy sauce

or

### VEGETARIAN SALAD

quinoa | maize | chickpea | red paprika | avocado | spirulina

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### HADDOCK oven backed

seasonable vegetables | white wine sauce | mashed potatoes

or

### LA BELLE FLAMANDE

chicken roulade | spinach | minced meat | chicken bouillon

or

### WOK

shiitakes | spirulina pesto | red paprika | hoisin sauce | rice

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### CRÈME BRULÉE

classic style

or

### SAND CAKE

meringue | lemon

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

