



BRASSERIE - RESTAURANT

MARKTMENU

VARKENSWANGEN

knolselder | wortel | pompoen
of

KOOLVIS

brandade | waterkers | avocado | gekonfijte tomaat
of

QUINOA

bloemkool | gegrilde berloumi | spirulinavinaigrette

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LOMO DUROC

varkensfilet | pompoenpuree | blackwell saus | romanesco
of

WIJTINGFILET

knolselder | spinaziepuree | witte wijn saus
of

VEGETARISCHE PASTA

verse pasta | seizoensgroenten | tomatencoulis

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TIRAMISU

speculoos | Musa Lova
of

KAASTAART

Philadelphia | coulis van framboos
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





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MARKET MENU

PORC CHEEKS

celeriac | carrot | pumpkin
or

COAL FISH

brandade | watercress | avocado
or

QUINOA

spirulina vinaigrette | grilled berloumi | cauliflower
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LOMO DUROC

porc | pumpkin mash | blackwell sauce | romanesco
or

WITHING FILLET

celeriac | spinach mash | white wine sauce
or

VEGETARIAN PASTA

fresh pasta | seasonal vegetables | coulis of tomato
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TIRAMISU

spiced biscuit | Musa Lova
or

CHEESE CAKE

Philadelphia | coulis of raspberry
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

