



BRASSERIE - RESTAURANT

## MARKTMENU

### HERTENCARPACCIO

notenvinaigrette | mesclun | parmezaan  
of

### KOOLVIS

brandade | pastinaak | aardappelcrème | veldsla  
of

### WINTERSALADE

noten | truffel | appel | druiven | knolselder

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### WILDRAGOUT

hert | knolselder | wortel | pompoen | amandelkroketten  
of

### ZALMFILET

knolselderpuree | seizoensgroenten | béarnaise  
of

### VEGETARISCHE LASAGNE

aubergine | parmezan | tomatencoulis

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### TARTE TATIN

fruit | kaneelijs  
of

### CHOCOLADE TAARTJE

gedroogde vruchten | gekonfijte appelsien  
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

### DEER CARPACCIO

nuts vinegar | mesclun | Parmesan  
or

### COAL FISH

brandade | parsnip | potato cream | field salad  
or

### WINTER SALAD

nuts | truffle | apple | grapes | celeriac  
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### GAME RAGOUT

deer | celeriac | carrot | pumpkin | almond croquettes  
or

### SALMON FILLET

celeriac mash | seasonable vegetables | béarnaise  
or

### VEGETARIAN LASAGNE

egg plant | Parmesan | tomato coulis  
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### TARTE TATIN

fruit | cinnamon ice cream  
or

### CHOCOLATE CAKE

dried fruit | candied orange  
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

