

MENU

NIBBLES

Taggiasche olives (12).....	5 €
Toasted macadamia nuts · fleur de sel · smoked pepper · argan oil (8).....	5 €
Assortment of mini belgian sausages (pepper · walnut · classic · parmesan · chorizo) (7)(8)(15).....	5 €
Selection of Belgian cheeses (7).....	5 €

THE CLASSICS

Risotto with seasonal veggies (7).....	20 €
Meagre fish roasted on its skin (4)(7)(8).....	20 €
Sole meunière · parsley · macadamia nut (4)(7)(8)....	21 €
Duckling filet roasted in honey from our hives	21 €
Grilled Belgian beef · with tarragon butter or pepper sauce.....	22 €

TO SHARE... OR NOT

Veggies

Halloumi a la plancha · bell peppers (7)	16 €
Spinach velouté · basil · parmesan · croutons (7)(1)	15 €
Roasted cauliflower with salted butter from polders · sesame cream · beersel cottage cheese smoked with lemon (7)(11)	17 €
Carpaccio of seasonal tomatoes · canola oil · hummus · pumpkin seeds (8)(11)(12)(13)	16 €
Belgian scamorza cheese · fresh tomato coulis · basil · verbena (7)	17 €
Burrata · orange · pomegranate · pesto · olive toast (7)(1)	18 €
The restyled pumpkin.....	15 €
Homemade springrolls with veggies and spices · peanut sauce (2PCS) (5)(6)(11).....	12 €
Meat	
Ardennes ham on the slicer (15)	18 €

Seafood

Grey shrimps · seasonal tomatoes (2)(3)(10)(12)	15 €
Grey shrimps croquettes from the North Sea (1)(2)(3)(7)	17 €
Grilled and marinated octopus · seasonal garnish (11)	17 €
Homemade springrolls · scampis · chicken · crispy veggies · mint · coriander · peanut sauce (2)(5)	14 €

SIDES

6 €

Fresh french fries
Buttermilk mashed potatoes (7)
Butter tagliatelle (1)(7)
Mix of seasonal veggies (7)

39.50 €

Enjoy our selection of seasonal dishes
on our buffet (depending upon availability).