

Beer Tasting.

BELGA CAFÉ 5 YEAR ANNIVERSARY

Thursday, October 22nd, 2009
6:30pm

Aperitif

GRIMBERGEN DUBBEL

Menu

GEROOSTERDE BIETJES MET VERSE KAAS

Fresh BelGioiso cheese with multi-color roasted beets, arugula and lemon dressing

Lindemans Cuvèe Reneè

BELGISHE RISSOTTO MET MOSSELEN

Red risotto with beets, saffron, yellow mussels and velvet black squid ink sauce

Hik Blond

Ons Varkentje van kop tot Staart

Niman Ranch Pork braised, grilled & pulled, purple potato, carrots with sage mushroom sauce and turnips

Potteloerke Pattenbakkerbier

Belga's chocolate mousse

Scaldis Referement

With love from Belgium

\$59 pp (tax and tip not included)

* Executive Chef – Bart Vandaele · General Manager - Jens Piferoen
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.