

devotion

TO MUSSELS FROM BELGA

December 9 - December 15, 2009

STARTERS

*Frisee salade with croutons and steamed **mussels** with Tierenteyn mustard sauce 8.95*

Dupont Foret organic blond ale 10.95

*Risotto with red beets, **mussels** in yellow saffron, and velvet black squid ink sauce 12.95*

Alternatief Piet-Agoras Amber ale 11.25

***Mussels** on the half shell gratinée with Belgian endives and Champagne cream sauce 12.50*

Karmeliet Triple 9.00

*Double baked potato with **mussels**, baby grey shrimp, sour cream and peppergrass 12.50*

Corsendonk Blond 8.95

MAIN COURSES

*Fresh egg Tagliatelle with steamed **mussels**, green asparagus and mussels broth 22.00*

De Graal Toria Blond ale 10.95

*Blanquette of sea bass with **mussels**, winter vegetables and "Sauce Ostendese" 24.00*

Lindemans Cuvee Renee 375ml 12.50

BELGIAN MUSSELS POT 19.00

"Mussels Provençale"

Tomatoes, onion, green, red and yellow peppers and white wine

Glazen Toren Ondineke triple 750ml 28.00

"Mussels Anise"

Fennel, white onion, Italian parsley, chives, yellow saffron and rosé wine

Potteloerke Pattenbakkebiere 9.95

"Mussels Bourgogne"

Bacon, celery root, mushrooms and red wine

'T Gaverhopke Extra 11.75



***** *All mussels are served with real Belgian fries and real Belgian mayonnaise!*