

Winter Beer week

November 23rd – 30th

Lunch

Appetizer

Crab salad 11.50

With avocado, tomato, red onion, radish, baby spicy cress salad, lemon dressing
750ML STELLA ARTOIS "LIMITED EDITION" | Stella Artois Brewery, Belgium 5.2% 19.00

Beer-potato buttermilk soup 9

With baby grey shrimp & quail egg
PÈRE NOËL | Brewery De Ranke, Wevelgem, Belgium 7.0% 9.95

Entrée

Slow cooked lamb shank 24.95

With lentil cassoulet, carrots, celery, leeks, turnips, chives, parsley & bacon
DELIRIUM TREMENS NOËL | Huyghe Brewery, Melle/Ghent 10.0% 11.50

Beef cheeks 23.95

With gratin of salsify & celery root, green beans, black trumpet mushrooms, Petrus beer sauce
CORSENDONK CHRISTMAS ALE | DuBocq Brewery, Oud-Turnhout 8.5 % 9.75

Dessert

Trio of ice cream 10.00

Cinnamon, strawberry & caramel ice cream, with roasted pineapple & caramelized walnuts
BLACK CHOCOLATE STOUT | Brooklyn Brewery, Utica N.Y. 10.0% 8.50

Grilled figs 9.00

With coconut & yogurt ice cream
GOUDEN CAROLUS NOËL | Het Anker Brewery, Mechelen 10.0% 11.00

3 course menu
for \$35pp

or choose dishes
for provided price