

passion

TO MUSSELS FROM BELGA

February 23 - March 3, 2009

STARTERS

Pumpkin Soup

Tempura brochette / frisée salad / mussels

Palm

Puff Pastry

Stuffed with crab / mussels / saffron sauce

Corsendonk Pale

Mussels Gratinees

*Creamy garlic / spinach / bacon bits
oven baked poppy*

Duvel

MAIN COURSES

Fresh Tagliatelle / steamed mussels

tomato concassé / cilantro / parmesan cheese

Kwak

The Bouillabaisse

*Salmon / tilapia / scallops / shrimp
mussels / julienne vegetables / lobster broth*

Gouden Carolus Ambrio

BELGIAN MUSSELS POT

The Brussels Mussel

Clams / tomato sauce / peppers / onions / garlic / fresh herbs

Karmeliet Tripel

The Special White Beer Mussel

*Baby grey shrimp / butter / scallions
Brussels sprouts / shitake mushrooms*

La Chouffe

The Dijon Neuse Mussel

Celery / onion / garlic / parsley / cream / Dijon mustard / wine



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