



## Dinner

**35.11** per person | Wow! What a price !!!

### APPETIZER

**Rosted chestnut soup** / coffee foam

**Multi color beets salad**

orange and grapefruit / bull's blood salade  
Wynedale cheese mousse

**Fried baby back ribs**

onion rings / home-made beer BBQ sauce / smoked mashed  
potatoes

### ENTRÉE

**Slow cooked veal belly**

Brussels' sprout stoemp / trappist beer sauce

**Lobster raviolis**

pan seared scallops / parsnip puree with orange / lobster sauce

**Belgian mussel chowder**

onion / leeks / celery / purple potatoes

### DESSERT

**Double chocolate beignets**

Apricot sauce

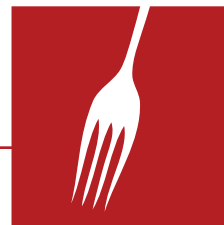
**Belgian beer doughnuts**

double chocolate milk / cherry jam

**January 17<sup>th</sup> – 22<sup>nd</sup>**

Executive Chef – Bart Vandaele

20% service charge can be added to parties of six or more



**Restaurant Week**