



restaurant
January 11th - 18th **Week**
lunch



20.10

APPETIZERS

Creamy pumpkin soup

Mussels / crab stick

Smoked salmon

Yogurt-oyster sauce

apple and arugula salad

ENTRÉE

Spicy Lamb Burger

*Lamb / chorizo / spinach / garlic sauce
multi-grain bun / baby salad / Belgian fries*

Mussels “Marinière”

Mussels / white wine / shallots / garlic / Belgian Fries

Belgian Beef Stew

Endive salad / Belgian fries

DESSERT

Dame Blanche

*Homemade vanilla ice cream
hot chocolate sauce / whipped cream*

Vanilla Waffle

Homemade ice cream / raspberry sauce

Restaurant Week Lunch menu will NOT be available during Saturday & Sunday Brunch

Executive Chef – Bart Vandaele

20% service charge added to parties of six or more.