



Lunch

20.11 per person | Wow! What a price !!!

APPETIZER

Wild winter mushroom soup
Gouden Carolus Christmas beer

Arugula salad,
cream of Passendale cheese / grilled onions / sweet pecans

ENTRÉE

Belgian American fried chicken
celery stuffed waffle / beer-onion gravy

Belgian Sheppard's pie from Anderlecht
ground beef / leeks / truffle sauce / mashed potatoes

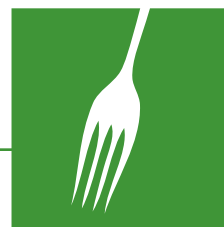
DESSERT

Belgian rice pudding
brown sugar / crispy rice

Aunt's Marlene's yogurt tart
pineapple and speculoos cookie crumble

January 17th – 22nd

Executive Chef – Bart Vandaele
20% service charge can be added to parties of six or more



Restaurant Week