



Belgian Restaurant Week *dinner*

Appetizer

Green eggs with caviar & chive cream, sour dough bread sticks

Or Big shrimps with soft curry apples, frisée & beer dressing

Entrée

“Pain de Veau” veal meatloaf with pickle sauce, Belgian endive & vegetable stoemp

Or Poached branzino with chervil sauce, fingerling potatoes & melted spinach

Dessert

Asparagus beignets, green asparagus ice cream, vanilla, marzipan & lavender

Or Buttermilk ice cream with Elixir D’Anvers & poached peaches with roasted almonds

40pp



The Executive Chef – Bart Vandaele