



July 15 – 21, 2011

# Belgian Restaurant Week

## *lunch*

### Appetizer

Cool asparagus soup with curry cream

**Or** Terrine of broccoli with smoked eel & green herb sauce

### Entrée

**“BROODJE KIP CURRY”** Baguette with chicken curry salad, endive

**Or BELGA DELUXE CHEESE BURGER** with Chimay cheese “a la biere”

**Or MUSSELS “AGRUMES”** with cumquats, orange, grapefruit, lemon, cardamom, carrots, cured ham

### Dessert

Cornet with chocolate ice cream and hazelnuts

**Or** Éclair with coffee cream & dark chocolate

**25pp**



**BELGA CAFÉ**

BELGIAN RESTAURANT

*The Executive Chef – Bart Vandaele*