

Restaurant Week

Appetizer

Herbed Couscous Waffle
with Foie Gras terrine & Liège syrup
or

Carpaccio Of Salmon
with fennel & heirloom tomatoes, chive cream

Entrée

Baby Cheese Raviolis
with zucchini spaghetti, green celery broth
or

Chicken Breast & Drumstick Croquettes
with Belgian endive, Faro Lambic sauce
or

Grilled Beef Tenderloin
with champignon sauce & Belgian frites (add \$7)

DINNER

\$35.11

Desserts

Fresh Strawberries With Sweet Tomato Compote and basil ice cream
or

Genever "Red Currant" Ice Cream with pistachio-cranberry waffle



The Executive Chef – Bart Vandaele