

HillFest Lunch Menu

\$20.69

(Saturday, Sep 10th – Saturday, Sep 24th)

Starters (choose 1)

Baby Carrot and Ginger Soup with orange foam

Heirloom Tomato Salad purple basil & balsamic dressing

Mains (choose 1)

Belga's All-Natural Beef Burger on brioche bun
Passendale cheese, cherry tomatoes, mushrooms

Big Crab Cake Burger on whole wheat
avocado, pickled vegetables, romaine salad

Spicy Chicken Burger on grilled bun
crisp bacon, cheese, curry mayo

Blue Cheese Beef Burger on whole wheat
with spicy salad and roasted tomato

Dessert

Cinnamon Apple Tart Tatin
roasted pumpkin ice cream



The Executive Chef – Bart Vandaele

HillFest Dinner Menu

\$36.69

(Saturday, Sep 10th – Saturday, Sep 24th)

Starters (choose 1)

Creamy Lobster Bisque with cognac

Suggested beer: DC Brau

Roasted Red Beet Salad

warm cheese foam & endive salad

Suggested beer: Allagash White

Mains (choose 1)

Autumn Vegetable Tagliatelle

Roasted red bell pepper sauce & spicy herb salad

Suggested beer: Rochefort 6

Mussels Bouillabaisse

Maine lobster with tomato, fennel, anise, garlic toast & shellfish broth

Suggested beer: Gouden Carolus Ambrio

Grilled Salmon Filet with lemon oil

Dupuy lentils & vegetable brunoise & parsley coulis

Suggested beer: Troubadour Blond

Slow-cooked Leg of Rabbit

mustard seed, cauliflower - onion purée, baby corn & baby bok choy

Suggested beer: Affligem Blond

Dessert (choose 1)

Baked Apples with brown sugar

cranberry-orange sauce, vanilla ice cream

Suggested beer: Delirium Nocturnum

Fried banana split

with Belgian chocolate & crème fraiche

Suggested beer: Ommegang Chocolate Indulgence