

Genever Dinner

hosted by **Véronique Beittel** of **Diep 9**
Thursday, January 19th, 6-30 PM

Upon arrival

An aperitif cocktail: **The Belgian Sunrise**
made from **Diep 9 Passion & Peach Genever**

First Course

Chicken Liver Mousse with country bread
served with **The Rood Kopstoot**
made with **Diep 9 Red Currant Genever** & **Kriek Bier**

Main Course

Pork Loin with potatoes, apples and green cabbage, juniper berry sauce
served with **Diep 9 Jonge & Oud Genever**,
& **Apple Genever Hot Toddy**

Dessert

Milk & Cookies served with **Diep 9 Vanilla Genever "Milk"**
& **Chocolate Genever**

\$39 per person



Executive Chef- Bart Vandaele