

Restaurant week dinner menu Jan 2008

A 100% Belgian food and beer menu @ \$ 30.08
for D.C. Winter restaurant week.

This is or Menu with suggested beer pairing**

Belgian salade frisée with beer batter onion rings, bacon,
gizzards topped with poached egg and big leaf parsley
(Belga White "A blanchke")

Or

Maine Lobster with herb salad, Duvel beer sorbet and a
creamy apricot beer dressing (add \$6)
(Affligem blond)

Beef tenderloin with orange braised endives, fingerling
potatoes and brown beer béarnaise and beef juice (add \$7)
(Corsendonk brown ale)

Or

Salmon filet with buttermilk potatoes stampers baby gray
shrimp's sautéed spinach and brown butter sauce
(karmeliet triple)

Crème brûlée of sweet chestnuts with Armagnac ice cream
and beer soaked prunes and macaroon (add \$3)
(Gouden Carolus)

Or

Belgian rice pudding tart with whipped cream
(Redbach)

** (BEER NOT INCLUDED IN THE MENU PRICE)