

Restaurant week lunch menu Jan 2008

A 100% Belgian food and beer menu @ \$ 20.08
for D.C. Winter restaurant week.

This is or menu with suggested beer pairing**

Chef's childhood **tomato soup** with small meatballs
(Belga White "A blanchke")

Or

Terrine of mouse **foie gras** with rilette of **duck confit**,
Corsendonk beer gelée and grilled brioche bread (add \$5)
(Duchesse de Bourgogne)

Mussels with **Rodenbach** red ale, asparagus, bacon, celery
and cream served with Belgian fries and mayonaise
(Rodenbach on draft)

Or

Flemish hutsepot: a winter **vegetable stew** with al the best
of the **pork** and strong mustard
(Duvel golden ale)

The classic **nougat glacé** dome with cassis beer sorbet and
almond progrè cake (add \$3)
(Premium St. Louis cassis beer)

Or

Madagascar Vanilla **crème brûlée** with molasses sugar
(Kasteel Rouge)

** (beer not included in the menu price)