

LOCAL

DE BLAUWE SPIE - LO-RENINGE
vegetables & herbs

DE KEIBOL - POPERINGE
dairy

POP-EI - KROMBEKE
eggs

OUR OWN GARDEN
herbs

TAPAS

TAPAS FOR 2 PERSONS

IBERICO BELLOTA 22

race: Pata Negra iberico

36 months aged

CECINA 17

race: Rubia Gallega

20 months aged

HOME SMOKED SALMON 17

toast - smoked yoghurt

CROQUETTE OF PORK 9

aioli

MENU

RAVIOLI cèpe - parmesan

or

PULLED BEEF bun - cabbage

SCALLOP dashi - butternut^{ooo}

DUCK beetroot - cantharel - french fries

or

HADDOCK celeriac - topinambur - mashed potatoes

TANGERINE vanilla - chocolate

or

BELGIAN CHEESES - supplement 7

MENU

4 COURSES^{ooo} - 53

starter - entremets - main course - dessert

MATCHING WINES 28

3 COURSES - 43

starter - main course - dessert

MATCHING WINES 22

2 COURSES - 38

starter - main course

MATCHING WINES 17

STARTER

RAVIOLI 16
cèpe - parmesan

PULLED BEEF 16
bun - cabbage

SCALLOP 19
dashi - butternut

MAIN COURSE

COTE A L'OS HOLSTEIN 6 weeks aged 34
lettuce - french fries - béarnaise or herb butter
for 2 persons / price per person
only rare or medium rare baked

RIB EYE SIMMENTAL 6 weeks aged 33
lettuce - french fries - béarnaise or herb butter
only rare or medium rare baked

SQUID 28
fideua - bell pepper - tomato

DUCK 27
beetroot - cantharel - french fries

HADDOCK 27
celeriac - topinambur - mashed potatoes

VEGGIE 25
fideua - bell pepper - tomato

DESSERT

TANGERINE	8
vanilla - chocolate	
PASTEIS DE NATA	8
pastry portugal	
DAME BLANCHE	8
vanilla ice cream - chocolate sauce	
BELGIAN CHEESES	13
bread - chutney	
KIDS ICE CREAM	5
2 scoops vanilla ice cream	
KIDS DAME BLANCHE	6
2 scoops vanilla ice cream - chocolate sauce	

KIDS

MAIN COURSE - 13

MAIN COURSE

FRIED FISH french fries - lettuce

or

MEATBALLS IN TOMATO SAUCE french fries