


Menu


3 COURSES STARTER OR SOUP, MAIN COURSE OR SALAD AND DESSERT 32,50

4 COURSES STARTER, SOUP, MAIN COURSE OR SALAD AND DESSERT 35

Starters


- BEEF CARPACCIO 10
SERVED WITH TRUFFLE MAYONNAISE
WINE OR BEER PAIRING SUGGESTION:
CHENIN BLANC OR LA TRAPPE ISID'OR
- VITELLO TONATO 10
SERVED WITH CREAM OF TUNA
WINE OR BEER PAIRING SUGGESTION:
PINOT GRIGIO (ROSÉ) OR LEFFE BLOND
- TARTARE OF BEETROOT  9
SERVED WITH FETA CHEESE AND APPLE
WINE OR BEER PAIRING SUGGESTION:
VERDEJO OR AMSTEL RADLER

Soups

- BEEF BROTH 5
SERVED WITH VEGETABLES AND
PULLED BEEF
- ZUCCHINI SOUP  5
SERVED WITH RINGS OF LEEK
- TOMATO SOUP  5
SERVED WITH CRÈME FRAÎCHE

Main courses

ALL OUR MAIN COURSES ARE SERVED MEDIUM
UNLESS REQUESTED OTHERWISE.

- RIBEYE 21
WINE OR BEER PAIRING SUGGESTION:
NERO D'AVOLA OR AFFLIGEM DUBBEL
- RED BREAM 18
SERVED WITH HERB CRUST
WINE OR BEER PAIRING SUGGESTION:
VERDEJO OR JOPEN MOOIE NEL IPA
- SPAGHETTI  17
SERVED WITH GOAT CHEESE -
CRÈME FRAÎCHE SAUCE AND MUSHROOMS
WINE OR BEER PAIRING SUGGESTION:
CHARDONNAY OR BRAND WEIZEN

Desserts

- PARFAIT OF RASPBERRY 9
SERVED WITH MOUSSE OF WHITE CHOCOLATE
BEER PAIRING SUGGESTION: MORT SUBITE KRIEK
- CRÈME BRÛLÉE CAMIEL 10
SERVED WITH CHOCOLATE STRAWBERRIES
WINE OR BEER PAIRING SUGGESTION:
MOSCADEL OR TRIPEL KARMELIET
- APPLE PIE WITH WHIPPED CREAM 3,90
- BELGIAN WAFFLE 5,50
WITH CHERRIES, VANILLA ICE-CREAM
AND WHIPPED CREAM