

THE BISTRO

LUNCH UNTIL 17.00

Croque Monsieur curry side salad	9,50
Country omelet scallions parsley tomato sourdough bread	9,50
Smoked salmon asparagus tomato ravigotte sourdough bread	11,50
Pulled pork white cabbage teriyaki crispy onions sourdough bread	9,50

TASTY CUISINE
IN A CLASSICAL
ATMOSPHERE



CHEF'S MENU

Three-course menu 29,50 p.p.

Alternating chefs menu

STARTERS

Bread plate tomato chutney olive oil aioli	6,50
Alternating vega soup scallions parsley	7,00
Bisque shrimps	9,50
Beetroot salad local goat cheese pine nuts	11,50
Steak tartar egg yolk cream garlic mayonnaise pickles	13,50
Smoked salmon lentils horseradish cream radish beetroot	13,50

SALADS

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Caesar salad marinated chicken bacon Parmezan anchovy pesto croutons tomato	11,50 15,50
Sjevrooje goat cheese little gems lettuce stroop sauce poached pear cashew nuts	11,50 15,50

MAIN COURSES

Bell pepper risotto paprika asparagus Parmezan	19,00
Beefsteak salsa verde mushroom sweet pepper fries & salad	23,50
Pork rack marinated & grilled oven baked potatoes asparagus port sauce	24,50
Lukewarm smoked whole trout lentils peas beans citrus cream almonds parsley	21,50
Asparagus flamande asparagus potatoes ham egg Hollandaise sauce parsley	21,50
Pike potatoes mini fennel asparagus sweet pepper vadouvan sauce	23,00

DESSERTS

Cheesecake lemon curd sorbet ice cream	8,50
Buchette exotique yoghurt ice cream	9,50
Cheese platter local cheeses raisins/fennel-bread stroop	12,50
Daily alternating vlaai from local Patisserie Lemmens	4,00

Allergic or rather no? Let us know!

FOR THE LITTLE ONES

Pasta bolognese	Penne bolognese sauce side salad	6,50
Fries with snack	Fries deepfried snack side salad	6,50
Kids icecream	Vanilla icecream	3,50