



Restaurant Week Dinner Menu \$35

August 12 – 18, 2019

We greatly appreciate if all members of your party would participate in the RW menu
Substitution, changes or splits are not available for RW Menu.

Appetizers

TWO STEAMED BUNS

Crispy sweet breads / bourbon beer BQ / cucumber / cilantro / quinoa
OPTIMAL WIT, Belgian Style Witbier, 4.9% \$9.5

GEBRAISEERD VARKENSBUKJE & OCTOPUS

Slow cooked pork belly / octopus / fried Brussels sprouts / popped wild rice / sour cream / za`atar
Bordeaux, CHATEAU BEL-AIR LACLOTTE, France, 2016 \$12

BOEREN TOMATEN EN PRUIMEN SALADE

Heirloom tomato composition / fresh plum / red onions / ras el hanout / shiso / mint / yogurt / balsamic
Côtes Du Rhône, PRIEURS DE ST. JULIEN, France, 2016 \$12

CHEESE CROQUETTES

Chimay / Gruyère d'Alpage / goat cheese / aged Gouda
BLANCHE DE BRUXELLES, Brasserie Lefebvre, Quenast 4.5% \$9.75

Main Courses

MOULES MARINIÈRE BELGES

Classic steamed mussels / white wine / shallot / garlic / parsley / butter / Belgian frites
Chardonnay Blend, MAS COMTAL, Barcelona, Spain, 2018 \$11

EENDENBORST MET PERZIK

Dry aged duck / spring onion / duck spring roll / grilled peach / cherry reduction sauce
CHEF'S PRESCRIPTION – TO REFRESH, Woodford Reserve bourbon, lime juice, fresh blackberries, mint, soda water \$14

CAVATELLI MET ZOMERGROENTJES

Green cavatelli pasta / grilled rappini / green mousse / parmesan cheese
CHIMAY BLUE, Abbaye de Scourmont, Chimay 8.0% \$16.5

NY STRIP LOIN

Served with BToo Fries / bordelaise sauce
Cabernet Sauvignon, RODNEY STRONG, Alexander Valley, California, 2015 \$18

THE PERFECT STEAK TARTAR

Beef tenderloin / foie gras / Parmesan cheese / grilled toast
Tempranillo, ARTADI, 'Vinas De Gain', Spain 2015 \$15.5

IN THE HOUSE SMOKED COD

Cauliflower custard / sunchoke purée / oven roasted red wine truffle sauce
White Blend, DONA MATILDE, Douro, Portugal, 2017 \$12

Deserts

LE PRÉ-DESSERT

White chocolate caramel cheese mousse / William pear / red wine / red cabbage / red currant sorbet / rhubarb
QUINTA DONA MATILDE, Colhetta, 2010 \$17

FRIED APPLE WAFFLE

Green apple beer gel / bourbon honey crisp apple compote / speculoos cookie ice cream
LeCompte Calvados 5yr \$17

CHOCOLATE EDEN

Coffee sponge cake / chocolate pearl / chocolate mousse
CHAMPAGNE, Taittinger, Brut, Reims, NV \$24

Executive Chef Bart Vandaele / Chef De Cuisine Alexander Flores
Beverages, tax and gratuity not included

