

Restaurant Week Dinner Menu \$35

January 14 – 20, 2019



Appetizers

WITTE WORST "BOUDIN BLANC" MET KAAS

Homemade Cheddar cheese boudin blanc / roasted pumpkin / spicy air puffs / pumpkin seeds / chestnut crumble

GEBRAISEERD VARKENSBUKJE & OCTOPUS

Slow cooked pork belly / octopus / fried Brussels sprouts / popped wild rice / sour cream / za`atar

WILDE CHAMPIGNON WAFEL

Wild mushroom waffle / porcini / shiitake / beech mushroom / Parmesan crème / mushroom sauce

FOUR CHEESES CROQUETTES PEBBLES

Cheese croquettes / Chimay / Gruyère d'Alpage / goat cheese / aged Gouda

Main Courses

MOULES MARINIÈRE BELGES

Classic steamed mussels / white wine / shallot / garlic / parsley / butter

VARKENSKOTELET MET RODE KOOL EN APPEL

Smoked heritage pork chop / cabbage à la rouge / pancetta / mashed potato / popcorn / spiced apples

AGNOLOTTI MET KNOLSELDER EN TRUFFEL

House made agnolotti / fire roasted celery root / winter truffles / parmesan cheese met erwtes

BIEFSTUKJE MET DIKKE FRIETEN

NY Strip loin / big B Too Fries / winter vegetables / smoked mayo / Bordelaise sauce

THE PERFECT STEAK TARTAR

Beef tenderloin tartare / foie gras / winter truffles / Parmesan cheese / grilled toast

GEROOKTE KABEL JAUW MET BLOEMKOOL

In house smoked Cod / cauliflower custard / sunchoke purée / oven roasted red wine truffle sauce

Desserts

LE PRÉ-DESSERT

White chocolate caramel cheese mousse / William pear / red wine / red cabbage / red currant sorbet / pomegranate

APPELBEIGNET WAFFLE

Applebeignet waffle / green apple beer gel / bourbon honey crisp apple compote / speculoos cookie ice cream

DAME BLANCHE

Vanilla ice cream / meringue / chocolate crisps / whipped cream / meringue stick / Belgian chocolate sauce

Substitution, changes or splits are not available for RW Menu
Beverages, tax and gratuity not included.

Executive Chef Bari Vandaele / Chef De Cuisine Alexander Flores

