

# Restaurant Week Lunch Menu \$22

January 14 – 18, 2019



## Appetizers

### POMPOEN SOEPJE

Roasted pumpkin soup / chorizo oil / pumpkin seeds

### FOUR CHEESES CROQUETTES PEBBLES

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

### SALADE BETTERAVES ROUGE AU CHEVRE

Oven roasted red beet salad / smoked goat cheese

Greek yogurt/ pistachio crumble / pomegranate vinaigrette

### WAFELTJES MET BUIKSPEK

Slow cooked pork belly / red cabbage / Brioche waffle / grain mustard

## Main Courses

### HOEVEKIP BRABANTSE MET WITLOOF SALADE

Roasted chicken breast / rustique Belgian endive salad / Asian pear  
walnut / balsamic / point Reyes blue cheese / celery / sprouts

### BOUDIN BLANC ET POMME PUREE

Homemade boudin blanc / roasted pumpkin / apples / Pomme purée / chestnut crumble

### BBQ AVOCADO SALADE

Grilled avocado salad / artisan greens / kale / granny smith onion / yogurt dressing

### RED DEVILS MUSSELS

Stewed mussels / white wine / chorizo / chipotle / butter / celery / cream / Belgian frites

## Desserts

### B. B. AND B. BREAD PUDDING

Belgian chocolate bread pudding / banana / bourbon / bacon

### THE AUTHENTIC LIÈGE WAFFLE

Pearl sugar waffle / wine poached pear / speculoos crème brûlée / lavender honey

### BELGIAN CHOCOLATE MOUSSE IN A JAR

Belgian chocolate mousse / chocolate pearl

OUR BOKAAL PROGRAM – Bring B Too glass jar back and receive \$1 off your next purchase!

Be a hero! Save The planet!

No room for a dessert? Ask to get it TO GO

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*

