



Restaurant Week Lunch Menu \$22

August 12 – 16, 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

CHEESE CROQUETTES

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

BRABANTSE WITLOOF SALADE

Rustique Belgian endive salad / Asian pear / walnut / balsamic
Point Reyes blue cheese / celery / sprouts

SOUP DU JOUR

Chilled Cucumber Gazpacho

Main Courses

MOULES MARINIÈRE BELGES

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

SLAATJE VAN GEBAKKEN HOEVEKIP

Roasted chicken breast / artisan greens / apples / grains / pecorino / walnuts / cabernet vinaigrette

TARTARE VAN ZALM

Salmon Tartare / Furikake / Betsy garden herbs / avocado ice
Yuzu dressing / salmon eggs / pomegranate/petite salade

ASPERGES NOT SO FLAMANDE

Green asparagus / green peas / soft poached eggs / parsley mousse / bread crumbs

Deserts

LE DAME BLANCHE

Homemade vanilla ice cream, chocolate crisp / vanilla whipped cream / meringue sticks
Belgian chocolate sauce

B. B. AND B. BREAD PUDDING

Banana / Bourbon / bacon / Belgian chocolate bread pudding

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