

MARKET MENU

(only on Wednesdays, Thursdays and Friday afternoons)

We change our chef's lunch on a weekly basis.
Your server will inform you of the starter and main course of the week.

35*

* Water is provided at no charge



MONTHLY MENU

13 October - 14 November 2021

(only on Wednesdays, Thursdays and Friday afternoons and Sundays)

3 courses 55

* 4 courses 65

** 5 courses 74

Smoked eel/Chibouste of green herbs/apple sorbet and dashi

*Beef tongue/tomato/madeira/mushroom

** Ham/chicory/Lokeren-style goat's cheese from the Eikenhof

Malines chicken/sweetbreads/potato/fine champagne/savoy cabbage

Rice porridge/"Aerts speculaas"/grated coconut/puffed rice/curry



Wine pairings for this menu (starter-starter-entremets-main)

3 courses 21 / 4 courses 28 / 5 courses 35

Dessert wine: 6.5

À LA CARTE
13 October - 14 November 2021
(only on Wednesday, Thursday and Friday afternoons and Sunday)

Smoked eel/Chibouste of green herbs/apple sorbet and dashi 24

Beef tongue/tomato/madeira/mushroom 21

Ham/chicory/Lokeren-style goat's cheese from the Eikenhof 19



Malines chicken/sweetbreads/potato/fine champagne/savoy cabbage 48

Sole Meunière /hand-cut French fries /salad 64

Venison steak/parsley root/black autumn truffle /chanterelles /pommes Anna 62



Rice porridge/"Aerts speculaas"/grated coconut/puffed rice/curry 19

Chocolate brownie /hazelnut /prunes/champagne-infused raisins 16

Dame Blanche De Koolputten 16

"Belgian cheeses from Van Tricht" 16

WEEKEND GASTRONOMIC MENU
13 October - 14 November 2021
(Only on Friday and Saturday evenings)

*4 courses 65

** 5 courses 74

***6 courses 83

(***a glass of champagne on the house)

Smoked eel/Chibouste of green herbs/apple sorbet and dashi

*Beef tongue/tomato/madeira/mushroom

** Ham/chicory/Lokeren-style goat's cheese from the Eikenhof

*** Terinne of rabbit /prunes/"Vicaris Generaal" /onion

Malines chicken/sweetbreads/potato/fine champagne/savoy cabbage

Rice porridge/"Aerts speculaas"/grated coconut/puffed rice/curry



Wine pairings for this menu (starter-starter-entremets-main)

4 courses 28 /5 and 6 courses 35

Dessert wine: 6.5