

TAPAS MENU 'SABOR' 85 €
5 CREATIES / CREATIONS *
TAPAS MENU 'GRAN SABOR' 105 €
7 CREATIES / CREATIONS

TAPAS 1

MAKREEL – MAQUEREAU – MACKEREL

venkel – oester – duindoorn - algen
 fenouil – huîtres – argousier – algues
 fennel – oyster – sea buckthorn - algues

TAPAS 2

COPPA *

focaccia – truffel – aubergine – Oud Brugge
 focaccia – truffe – aubergine – Vieux Bruges
 focaccia – truffle – eggplant – Old Bruges

TAPAS 3

COQUILLE *

aardpeer – den - morieljes
 topinambour – pin – morilles
 Jerusalem artichoke – pine – jus morels

TAPAS 4

GRIET – BARBUE - BRILL

Schorseneren - arroz negro – zeekat - olijf
 salsifis - arroz negro – calmar – olive
 salsify – arroz negro – calamar - olive

DUIF 'BBQ' – PIGEON 'BBQ' *

groene kool – thaise groene curry – gerookte amandel – groene linzen
 chou vert – curry vert thaïlandais – amandes fumées – lentilles vertes
 green cabbage – green oriental curry – smoked almonds – green lentils

SELECTIE KAAS – SELECTION FROMAGE – SELECTION CHEESE (suppl. 13 € / 24 €)

PINDA – CACAHUETE - PEANUTS *

banaan – kaffir – bruine rum – gezouten karamel
 banane – kaffir – rhum brun – caramel salé
 banana – kaffir – black rum – salty caramel

ANANAS - PINEAPPLE

yoghurt – kalamansi – sansho peper – ginger beer
 yaourt – kalamansi – poivre de sansho – ginger beer
 yogurt – kalamansi – sansho pepper - curry

LUNCH	50€
3 gerechten – 3 plats – 3 dishes	
LUNCH 'ALL IN'	62€
3 gerechten – 3 plats – 3 dishes	
2 glazen wijn, koffie – 2 verres de vin, café – 2 glasses of wine, coffee	
TAPAS MENU 'SABOR' 5 creaties	85€
Aangepaste wijnen – vins adaptées - winepairing	41€
Aangepaste sappen – jus adaptées - juicepairing	29€
TAPAS MENU 'GRAN SABOR' 7 creaties	105€
Aangepaste wijnen – vins adaptées - winepairing	50€
Aangepaste sappen – jus adaptées – juicepairing	36€