

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

TARBOT - TURBOT

krab – wakame – spinazie – vlierbloesem – jus becasse
 crabe – wakame – épinards – fleur de sureau – jus becasse
 crab – wakame – spinache – elderflower – jus becasse

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 €)

BLOEDSINAAS – ORANGE SANGUINE - BLOODORANGE *

bergamot – cranberrythee - roosgeranium
 bergamote – thé de canneberges – géranium rose
 bergamot – cranberry tea – rose geranium

ANANAS - PINEAPPLE

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

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| 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€ |