



The Parlour

HUMMUS AND GRILLED TOAST (V) € 8

OULD BRUGGE CHEESE & MUSTARD € 9

PALETA IBERICO € 22

Starters

SOUP OF THE DAY € 12

SMOKED SALMON € 23

Brioche * horseradish* celeriac

HOMEMADE SHRIMP CROQUETTES € 28

Hand-peeled shrimps * lemon * parsley

Main Courses

SALAD OF SOIL GROWN BRUSSELS WITLOF (V) € 21

Red beet * pear * gorgonzola dolce

BOUCHÉE À LA REINE € 35

Mechelen cuckoo * sweetbread * puffed pastry

FLEMISH STEW € 29

Crispy salad * French fries

Supplement Side Dish

Bread and salted butter € 5

Green salad € 5

Belgian Fries and Mayonnaise € 10

Desserts

BELGIUM FARM CHEESE REFINED BY “VAN TRICHT” (V) € 20

Nut bread * Brugse Toast * Liège syrup

DAME BLANCHE € 18

Vanilla ice cream * Chocolate Van Dender * Chantilly

CAFE GOURMAND € 19

Selection of five different home-made pastry

Kitchen open until 9 p.m.45.
(V) = Vegetarian