



VOORGERECHTEN

FOREL CRUDO – RAMMENAS – RODE CURRY – THAISE BASILICUM – FORELEITJES €14
TROUT CRUDO – DAIKON – RED CURRY – THAI BASIL – TROUT EGGS

ROODLOF – CITRUS – CRÈMEUX DE BOURGOGNE – MOSTERDZAAD – CHILI (V) €13
RED CHICORY – CITRUS – CRÈMEUX DE BOURGOGNE – MUSTARD SEED – CHILLI (V)

RUNDERTARTAAR “BLONDE AQUITAINE” – MADAME JEANETTE PICCALILLY –
BOEREN OPLEGKAAS €14
BEEF TARTARE “BLONDE AQUITAINE” - MADAME JEANETTE PICCALILLY – MATURED ARTISANAL CHEESE

TERRINE KONIJN & EENDENLEVER – DADEL-WHISKY COMPOTE – BRIOCHE TOAST €22
RABBIT & DUCK LIVER TERRINE – DATE-WHISKEY COMPOTE – BRIOCHE TOAST

TUSSENGERECHT

KALFSZWEZERIK – CASSOULET BONEN – CÈPES BOUILLON €23
VEAL SWEETBREAD – CASSOULET BEANS – PORCINI BROTH

HOOFDGERECHTEN

VIS VAN HET SEIZOEN € DAGPRIJS
FISH OF THE SEASON

GEPOFTE KNOLSELDERIJ – BUFFELRICOTTA – CANTHAREL – MADEIRASAUS (V) €22
ROASTED CELERIAC – BUFFALO RICOTTA – CHANTERELLE – MADEIRA SAUCE (V)

RUNDERSUKADE “ROSÉ” – HUISGEMAAKTE BLOEDWORST – UIENCOMPOTE –
CAVALLO NERO – PORTJUS €24
BLADE STEAK “ROSÉ” – HOME MADE BLACK PUDDING – ONION COMPOTE – CAVALLO NERO – PORT GRAVY

BAAMBRUGSE VARKENSNEK (2 PERSONEN) – FRIET VAN FRIETBOUTIQUE – KROPSLA €55
PORK NECK FROM BAAMBRUGGE (FOR 2) – FRIES FROM FRIETBOUTIQUE – LETTUCE

SIDES

FRIET VAN FRIETBOUTIQUE – MAYONAISE €5
FRIES FROM FRIETBOUTIQUE – MAYONNAISE

KROPSLA – MOSTERDVINAIGRETTE – WALNOTEN €5
LETTUCE – MUSTARD VINAIGRETTE – WALNUTS

DESSERTS

KAAS VAN KEF – 4 ST. – CRACKERS – APPELSTROOP €15
CHEESE FROM FROMAGERIE KEF – 4 PCS. – CRACKERS – APPLE SYRUP

MOKKA PANNA COTTA – BISCOTTI – YOGHURTIJS – ESPRESSO MARTINI SCHUIM €9
MOCHA PANNA COTTA – BISCOTTI – YOGURT ICE CREAM – ESPRESSO MARTINI FOAM

PEER – TONKA BOON – WITTE CHOCOLADE – SPEKKOEK - PERENSORBET €9
PEAR – TONKA BEAN – WHITE CHOCOLATE – INDONESIAN LAYER CAKE – PEAR SORBET

CRÈME BRULÉE – KARDAMOM €7
CRÈME BRULÉE - CARDAMOM