

# Three-course menu

## Starters

### Beef pastrami

Pickled cauliflower · puffed quinoa · purslane · garam masala dressing

Allergens: mustard, celery, soy

€ 16,00

### Thinly sliced smoked halibut fillet

Celeriac tartare · apple, chives and frisée lettuce · burnt butter and caper dressing

Allergens: milk

€ 16,00

### Roasted pepper soup (V)

Roasted sunflower seeds · green herb oil · sourdough croutons

Allergens: gluten, lupin, sesame, soy

€ 9,50

## Main courses

### Braised veal chuck

Green herb potato mousseline · roasted chicory · veal jus with star anise

Allergens: milk, celery, sulphite

€ 28,50

### Sea bass, pan-fried on the skin

Orange braised fennel · baby potatoes in smoked butter sauce · samphire

Allergens: fish, milk

€ 28,50

### Tomato risotto (V)

Rocket · Sud'n'Sol tomato · Pecorino Romano · basil oil

Allergens: milk, sulphite, gluten, mustard

€ 22,50

## Desserts

### Chocolade lava cake

Orange curd · blood orange sorbet

Allergens: egg, gluten, milk, nuts, soy

€ 11,00

### Tiramisu

The classic, homemade

Allergens: gluten, egg, milk, nuts

€ 9,50

## All-day menu

- Sourdough bread with dips and pickles (V)** € 8,50  
Allergens: gluten, egg, dairy, mustard, nuts
- Croquettes on bread** € 12,00  
Choice of veal or Cas & Kas croquettes (V) · choice of white, brown or multigrain bread · mustard mayonnaise  
Allergens: gluten, mustard, egg, sulphur dioxide, lupin, soy
- Chestnut mushrooms on sourdough toast (V)** € 12,00  
Fried in herb butter · artisanal sourdough bread · rocket · shallot  
Parmesan · chilli pepper  
Allergens: milk, gluten, mustard
- Multigrain bread with smoked salmon** € 14,00  
Rocket · red onion · capers · gherkin-dill cream  
Allergens: gluten, sulphur dioxide, mustard, milk, fish  
ASC certified
- Multigrain bread with warm farmhouse ham** € 14,00  
Fried mushrooms · onion · honey-mustard dressing  
Allergens: gluten, sulphur dioxide, mustard, milk
- Tomato tartare (V)** € 14,00  
Aged farmhouse cheese · olives · garden cress · dried coeur de boeuf tomato  
olive oil · garlic focaccia  
Allergens: milk, gluten, sesame seeds, sulphur dioxide
- Salad Kontrast (V)** € 16,00  
Butterhead lettuce · baby spinach · pomegranate seeds · chervil root · radish  
burratina · roasted shimeji mushrooms · sourdough croutons · balsamic dressing  
*With smoked salmon + € 3,50*  
Allergens: milk, gluten, nuts, sulphur dioxide, (fish)
- Black Angus burger** € 24,50  
Grilled brioche bun · fried onion · young cheese · tomato · pork belly from Buitengewoon Varken · mini gherkin pickles · tarragon mustard  
served with Steppegras® and Belgian mayonnaise  
Allergens: gluten, mustard, egg, nuts, sulphur dioxide, milk, celery
- Beef tenderloin steak** € 34,00  
Roasted seasonal vegetables · fried baby potatoes · red wine sauce  
Allergens: celery, sulphur dioxide



## Side dishes

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|---|--------|
| Side salade                                 | € 6,00 |
| Steppegras® and Belgian mayonnaise          | € 6,00 |
| Fried baby potatoes with Belgian mayonnaise | € 6,00 |
| Roasted vegetables from the season          | € 6,00 |