



## RESTAURANT WEEK LUNCH MENU

January 27th – February 1st  
(Tuesday – Friday)

THREE COURSE LUNCH \$35++



### OUR STARTER

*(please select one)*

#### PREI-AARDAPPEL SOEP

*Leek potato soup, crème fraîche, leek dust*

#### BUIKSPEK EN OCTOPUS

*Pan seared pork belly and octopus, fried Brussels sprouts, sour cream, Bourbon BBQ sauce*

#### FILET AMERICAIN PREPARE AKA STEAK TARTARE

*Wagyu beef tartare Belgian style, Parmesan snow, sun dried tomato butter, grilled sourdough bread*

#### WARME SPINAZIESALADE MET FEUILLE DE BRICK

*Warm goat cheese salad, feuille de brick pickled onions, tomato, balsamic dressing*

#### RUNDEVLEESKROKETTEN

*Beef croquettes, mustard mayonnaise, pickled vegetables, fried kale*

### ENTRÉE

*(please select one)*

#### GEGRILDE FOREL MET COUSCOUS

*Israel couscous, carrots, green peas, roasted almond butter*

#### IN DE PAN GEBAKKEN NEW YORK STRIP

*pomme purée, melted spinach, pepper sauce*

#### STOVERIJ MET FRIETJES EN RODE KOOL

*Belgian beef stew, Chimay beer, Belgian frites, mayonnaise, red cabbage, grain mustard*

#### CAVATELLI MET KNOLSELDER

*Homemade spinach cavatelli, celery root, truffle, Parmesan cheese foam, crisps*

#### DUIVELSE MOSSELEN

*Mussels Diablo, white wine, onions, chipotle sauce, spicy chorizo, Belgian frites, mayo*

### SWEET TOOTH

#### VANILLE CRÈME BRÛLÉE

*Vanilla crème brûlée, sweet chestnut cream, burned sugar crust, chestnut crisps*

*Substitutions, changes, and splits are not available for RW menu.*

*A 3% wellness fee will be added to each check to help us pay the base wages and benefits of staff. Please note this fee is not a tip.*

*Executive Chef Bart Vandaele, Chef de Cuisine Alexander Flores*