



## RESTAURANT WEEK MMXXV

SELECT 1 FROM EACH COURSE  
PER PERSON · 40 | BEER PAIRINGS · 15

### FIRST COURSE

**BITTERBALLEN** | *crispy fried bruin beer-braised beef, beer mustard*

**CROQUETTES DE FROMAGE** | *gruyère, sovereign sauce*

**BELGIAN MEATBALLS** | *withier mustard cream sauce*

**ONION SOUP GRATINEE** | *beef broth, rustic crouton, gruyère*

**SHAVED BRUSSELS SPROUTS SALAD** | *brussels sprouts, radicchio, feta, apple, walnuts, madras curry vinaigrette*

### SECOND COURSE

**THE SOVEREIGN BURGER** | *ground beef, brown beer onion jam, gruyère mustard fondue, fries*

**MUSSELS (choose one type)** | *served with bread, fries, house aioli*

**BELGIAN** · *shaved shallots, celery, herbed mayonnaise*

**MARINIÈRE** · *white wine, garlic, lemon, butter, parsley*

**SAFFRON** · *smoked sausage, fennel, red pepper, roasted garlic, tomato*

**CURRY** · *madras curry, apple, fennel, red onion, coconut milk*

**COQ AU GUEUZE** | *roasted chicken, celeriac puree, broccolini, mushroom ragoût, gueuze reduction*

**WILD MUSHROOM RISOTTO** | *carnaroli rice, asparagus, tomato, turnips, scallions, wild mushrooms*

**BRAISED PORK CHEEKS** | *stoemp, local peaches, spinach, mustard reduction, crispy parsnips*

**CARBONNADE FLAMANDE** | *bruin beer-braised beef short rib, pearl red onions, pomme puree, rainbow carrots, turnips, beer demi-glace (\$5 supplement)*

### DESSERT

**TRADITIONAL GAUFRE LIEGOISE** | *yeast waffle studded with pearl sugar*

**POT DE CRÈME** | *bittersweet chocolate, chantilly cream*

**GELATO OR SORBET** | *chocolate, vanilla or raspberry*