



♥ VALENTINE'S DAY MENU ♥

SELECT 1 FROM EACH COURSE | PER PERSON • 55

BEER PAIRINGS • 20

| AMUSE BOUCHE |

DEVILED EGG | *smoked paprika, salmon roe, chives*

BEER | THIRIEZ • LA PETITE PRINCESS

| FIRST COURSE |

STEAK TARTARE | *hand cut ny strip, fried capers, worcestershire emulsion, brioche*

BEER | BLAUGIES • LA MONEUSE

WINTER KALE SALAD | *frisée, feta, walnut, pomegranate, blood orange, winter radish, citrus vinaigrette*

BEER | DE RANKE • SAISON DE DOTTIGNIES

LOBSTER BISQUE | *main lobster, brandy, brioche croutons*

BEER | HILL FARMESTEAD • ARTHUR

| SECOND COURSE |

FILET MIGNON | *baby spinach, mixed mushrooms, truffled potato puree, red wine sauce*

BEER | CANTILLON • SAINT LAMVINUS | 2022

WILD STRIPED BASS | *celeriac puree, brocolini, roasted tomato, white wine saffron cream*

BEER | DE DOLLE • OERBIER

KRIEK BRAISED RABBIT | *farro, bacon lardons, roasted carrots, pearl onions, sour cherries*

BEER | OXBOW • DOUBLE FPA

| THIRD COURSE |

VALENTINE'S DAY GAUFRE LIEGOISE | *yeast waffle, nutella, strawberries*

BEER | STRUISE • ROBERT THE GREAT

CRÈME BRÛLÉE | *vanilla custard, orange blossom, burnt sugar*

BEER | ALLAGASH • CURIEUX

KRIEK-POACHED PEAR | *vanilla ice cream, caramel sauce, candied pistachios*

BEER | DRIE FONTEINEN • SCHAARBECKSE KRIEK OOGST | 2020/2021