

## **Starters (sharing per table)**

### **Grey shrimp croquettes**

Fried parsley – lemon

### **Toast fillet Américain**

Classic Belgian recipe – baguette toast – white onion

### **Frikandel speciale**

Curry ketchup – mayonnaise – white onion – onion crumble

### **Endive salad**

Green beans – apple – goat cheese – rocket lettuce – sourdough croutons

## **Mains (choose one option)**

### **Chicon gratin (P)**

Braised endives – pork ham – cheese sauce – mashed potatoes

### **Vol au vent**

Puff pastry – cornfed chicken – veal meatballs – mushrooms – Belgian fries

### **Ostend fish casserole (A)**

Cod – prawns – mussels – salmon – seafood sauce – buttered boiled potato

### **Belgian beef stew (A)**

Leffe Brun – Witloof salad – sourdough toast – Belgian fries

## **Vegetarian Options :**

### **Mushroom Vol au vent (V)**

Puff pastry – mixed mushrooms – vegetable velouté – Belgian fries

### **Green risotto with Goat cheese (GF, V)**

Arborio rice - green herbs – asparagus – green peas – zucchini – Grana Padano PDO – cherry tomatoes

### **Aubergine Schnitzel (V)**

Crispy fried eggplant - Sauce verte – capsicum coulis – fried capers – lemon

## **Dessert**

### **Belgian themed celebration cake**