

Beforehand:

*Start your dinner with a platter of delicious warm sourdough bread,
butter, sea salt and tomato salsa € 5,00*

Brunel 3 course Menu à € 35,00

Celeriac bavarois

*with gazpacho, carrot-mayonnaise, basil oil and pecan crumble
or*

Salmon tartare

*with a quail egg, chive-mayonnaise and green asparagus
or*

Old cheese tartelette

*with serrano ham, fig panna cotta, watermelon and spinach cream

(Extra course + € 3,50: Small cup of homemade zucchini soup with curry cream)

Vegetable gratin

*with pea cream, zucchini spaghetti, fried oyster mushroom and a sauce of
grilled tomato*

or

Red perch fillet

with polenta, snow peas and smoked butter sauce

or

Striploin steak

with chimichurri, garlic-potato mousseline, runner beans and gravy of Za'tar

Marinated strawberries

with tarragon, sponge cake, crumble, vanilla ice cream and yoghurt powder

For the enthusiast: bowl of Flemish Fries with mayonnaise € 4.50