

***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***

***Sous vide cooked carrot***

*with quinoa, black garlic, roasted meloесkes-onion, almond crisp, and fresh vinaigrette  
or*

***Fried red mullet***

*with cream cheese filled rolls of cucumber and zucchini, tomato cream, dates and broad beans  
or*

***Slow cooked pork belly***

*topped with cranberry, sweet and sour red onion, Pecorino foam and lollo bianca lettuce  
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*( Extra course + € 3,50: Small cup of homemade onion soup with cheese brioche)*

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***Tempeh***

*with corn cream, beech mushrooms, Brussels sprouts and vegetable gravy  
or*

***Dorade***

*with orzo, basil, cabbage, beetroot cream and truffle sauce  
or*

***Flat iron steak***

*with parsnip cream, peas, 'opperdoezer' (potato) from the oven and red wine gravy  
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***Raspberry blondie***

*with caramelized peach, yoghurt crumble, hazelnut 'kletskep' and prosecco and white peach  
ice cream*

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