Beforehand:

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

Brunel 3 course Choice menu at € 35,00

☐ Marinated watermelon

with mozzarella, tomberry, pistachio and curd with mint

or

Salmon sashimi

marinated in grapefruit with sesame mayonnaise, ponzu, wakamé, wonton crispy and a spring roll with kohlrabi, bean sprouts and cucumber

or

Steak tartare Brunel

with an egg cream, sweet and sour shallots, truffle mayonnaise and a cracker

□ Extra course + € 3.50: Small cup of homemade paprika-carrot soup with cumin and a spice crème fraîche

□ Halloumi

with duxelle puree, lime sauce and baby bok choy

or

Plaice fillet

with a white bean puree, string beans, tomato gel and a beurre blanc sauce

or

Veal escalope

and potato mousseline with aged Gouda cheese, creased zucchini and a mild pepper sauce

□ Grilled pineapple

Filled with almond paste, coconut ice cream, passion fruit angel and a brandy snap

]For the connoisseur: bowl of Flemish fries with mayonnaise $\in 4.50$