

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

Brunel 3-course menu at € 36.50

☐ ***Variations of beetroot*** (vegetarian)
tartare, foam, sweet and sour and beetroot powder with a mayonnaise of miso and sesame
or
Red mullet
with lobster broth, cooked pumpkin, a fresh lime mayonnaise and pickled onion
or
Tataki of beef tenderloin
with a Mexican salad, crème fraiche, tajin dressing and a nacho crispy

Extra course + € 3.50: Small cup of broccoli zucchini soup with curry cream (vegetarian)

☐ ***Mushroom tart*** (vegetarian)
with a cream of parsnip, thyme sauce and balsamic vinegar
or
Fillet of sea bream
with mashed potatoes, roasted leeks and a sauce of coconut and lemongrass
or
Dutch steak
with potato mousseline, haricots verts, red wine gravy and a crumble of bacon

☐ ***Hazelnut panna cotta***
with cream of cinnamon, chocolate-chip cookie and pistachio ice cream

For the enthusiast: bowl of Flemish Fries with mayonnaise € 5.00