## **XIMDERIMG**

13.5	
	starters
	<ul> <li>Hummus made from Dutch lupin beans with a salad of roasted autumn vegetables plant based</li> <li>Two crayfish croquettes with lemon mayonnaise and toast</li> <li>Two pancakes with roasted duck breast, five spice, cucumber, spring onion, and hoisin sauce</li> </ul>
9.5	soup
	¬ Mulligatawny soup with leek, celery, lentils, curry, yogurt, served with a papadam plant based option available
24.5	main courses
	<ul> <li>Brussels sprout, walnut, and chestnut tarte tatin with parsnip, grapes, and pickled red onion</li> <li>Grilled whiting fillet with beurre blanc, Sicilian fregola pasta, tomato, eggplant, and oregano</li> <li>Grilled veal cutlet gratin with goat cheese, endive, veal jus, and celeriac mousseline</li> </ul>
15.5	risotto
	- Risotto with robiola tre latti, salted lemon, and smoked paprika
37.5	special
	<ul> <li>Grilled rib-eye from Simmental beef with Bordelaise sauce, green beans wrapped in bacon, and seasonal mushrooms, served with fresh fries from De Goey- Koot and Flemish mayonnaise</li> </ul>
6	extras
	- Mixed salad with seasonal greens and herb dressing
	<ul> <li>Fresh fries from De Goey-Koot with Flemish mayonnaise</li> </ul>
10.5	desserts
	<ul> <li>X - Chocolate mousse with roasted hazelnut and damson compote plant based</li> <li>X - Caramelized bread and butter pudding with cranberry, Pedro Ximénez, and vanilla ice cream</li> <li>X - Selection of four cheeses with freshly baked bread and fig jam supplement 5 euro</li> <li>X - Friandises with coffee   tea   cappuccino</li> </ul>
33   39	theatremenu: two courses, three courses
	- Mulligatawny soup with leek, celery, lentils, curry,



- Mulligatawny soup with leek, celery, lentils, curry, yogurt, served with a papadam plant based option available
- Brussels sprout, walnut, and chestnut tarte tatin with parsnip, grapes, and pickled red onion
- Chocolate mousse with roasted hazelnut and damson compote plant based
- ∑ Dinner package: choose from main courses and desserts. Do you have an allergy or dietary preferences? Of course, the kitchen will take it into account. We are happy to assist with a suitable wine.

  Wine Pairing: € 6.5 per glass. Extra bread € 2