



RESTAURANT WEEK DINNER MENU

AUGUST 15 - AUGUST 21, 2022
LUNCH \$35++ (Tuesday – Friday)
DINNER \$55++ (Monday – Saturday)



OUR STARTER

BELGA'S RIS DE VEAU BOLLETJES

Croquettes of sweetbreads, cream of grain mustard, short ribs crispy ends

BBQ PORK BELLY STEAMED BUNS

Braised pork belly, breakfast radish, cilantro, crispy quinoa, BBQ bourbon sauce

GAZPACHO DE TOMATE

Cucumber & rustic heirloom tomato gazpacho, crabmeat, bread, lemon balm, tomato sorbet

BIET SALADE MET BBQ PALING

Creation of different beets, warm Korean bbq eel, sour cream, fresh herbs, everything seasoning

ENTRÉE

CHEF'S CARROT CREATION (V)

A creation of heirloom carrots, and cream, Za'atar spices, quinoa salad

GRILLED BRANZINO FILET

Cream of zucchini, fennel flowers, tomato, grilled broccolini, lemon-lime dressing

LAMSFILET MET BOONTJES

Herb butter crusted lamb loin, thyme jus, Virginia market beans, savoy, lemon thyme jus

EENDENBORST MET KERSEN BIER

Roasted duck breast, red cherry cream, husk cherry, Bloomsdale spinach, sweet potato, cherry duck sauce

SIMPLE PASTA AND MUSSELS

Simple tagliatelle pasta, baby tomato, garlic, basil

SWEET TOOTH

PEACH COBBLER

Braised Virginia peaches, multigrain crumble, basil, lemon, vanilla cream

BLUEBERRY CHEESE PIE

Yoghurt, cheese, blueberry compote, speculoos crust, thyme, hibiscus

EXTRA CRAVINGS

(Sides are not included in RW menu)

BRUSSELS SPROUTS 13.00

Deep fried Brussels sprouts, yogurt sauce, sumac

BELGIAN FRITES 9.00

With trio mayonnaise

BUTTERMILK POTATO FOAM 12.50

Brown butter, roasted hazelnuts, crisps

HERB SALAD 9.00

Herb from chef's garden, carrots, breakfast radish, pickled red onions, lemon ginger dressing

Executive Chef Bart Vandaele, Chef de Cuisine Alexander Flores