

# SÜGGESTIONS

## spring

### TO SHARE

EDAMAME SEA SALT / SPICY	VEGGY — 9,50
VEGGY NACHO BRAGOÛT	18,50
— nachos   spicy tomato sauce   cheddar   jalapeño   sour cream   guacamole	
<i>supplement:</i> pulled chicken	+ 4,00
ARROSTICINI (LAMB) — 6 pieces	22,00
— yoghurt dip   mint   hummus   flatbread	
TAPAS BRAGOÛT	26,00
— Italian chacuterie   manchego   hot meatballs	
crispy bread   mustard   grape   honey   nut	

### SPRING SUGGESTIONS

ASPARAGUS À LA FLAMANDE	23,50
— Belgian asparagus   crushed egg   butter sauce   parsley	
CREAM OF ASPARAGUS	13,50
— creamy asparagus soup   bacon   tarragon   croutons of miller's bread	
SALAD BRAGOÛT	26,50
— white/green asparagus   lettuce hearts   goat cheese   Serrano ham	
marinated fennel   honey mustard dressing   pistachio	
ASPARAGUS IN THE WOK	26,50
— duo of white & green asparagus in the wok   parmesan	
SALMON	29,50
— Belgian asparagus   salmon on the grill   béarnaise   wakamé	
crunch of wasabi   prawn crackers   oven potato	
LAMB	35,50
— fillet of lamb on the grill   Belgian asparagus   shallot   thyme	
black pepper gravy   spice potato	
TARTARE VEAL BRAGOÛT	28,50
— hand-cut veal tartare   rocket   truffle   parmesan	
mustard mayo   capers   fresh fries	

### DESSERT

HOMEMADE LEMON PIE	13,00
— lemon   white chocolate   meringue   strawberry	
CHEESECAKE 'SNICKERS'	14,00
— cheese   caramel   peanut   vanilla	

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### APÉRO TIME

- STRAWBERRY MOCKTAIL** 0.0% ALCOHOL — 6,60  
— green tea | tonic | strawberry
- G.O.D. — GOOD OLD DAYS** 0.0% ALCOHOL — 6,60  
— An aromatic non-alcoholic beer of Limburg origin. It is a mix of fruity, spicy, vanilla, hops, malt and yeast aromas. In the mouth you taste hoppy and sweet flavors.
- LE TRIBUTE GIN & TONIC** 15,00  
— Le Tribute is a fresh, dry gin full of botanicals: lemongrass, citrus, orange, kumquat, mandarin, lime and three types of grapefruit.

### WHITE SUGGESTED WINE

	glass	bottle
<b>TERRES DE L'AUMONIER</b> — Touraine (Loire) — Sauvignon Blanc	6,50	35,00
<b>GAVI OTTOSOLDI</b> — Piemonte — Cortese	7,50	39,00
<b>ALAIN CHAVY</b> — Bourgogne AOC — Chardonnay	9,00	47,00
<b>JERMANN</b> — Venezia Giulia — Pinot Grigio	11,00	61,00

### RED SUGGESTED WINE

	glass	bottle
<b>MARC KREIDENWEISS 'LES GRIMAUDES'</b> — Costières de Nîmes — Grenache	7,00	37,00
<b>CHÂTEAU DES BARDES</b> — Saint-Émilion Grand Cru — Merlot   Cabernet Sauvignon	7,50	39,00
<b>PELASSA</b> — Piemonte — Barbera d'Alba Superiore	9,00	47,00
<b>ALBA DE DOMUS</b> — Maipu Valley — Cabernet Sauvignon	11,00	61,00

### OYSTERS

	3 oysters	6 oysters
<b>RAW OYSTERS</b>	12,00	19,00
<b>OYSTERS ORIENTAL</b> — with oriental vinaigrette and lime	14,00	21,00
<b>OYSTERS GRATIN</b> — with champagne sauce	16,00	23,00