

# SÜGGESTIONS

..... *summer* .....

## MUSSELS

*Fresh Fries included!*

PORTION: ±1,2 KG

MUSSELS NATURAL	29,50
MUSSELS GARLIC CREAM	32,00
MUSSELS WHITE WINE	32,00
MUSSELS RED CURRY	32,00
MUSSELS BRAGOÛT — Grimbergen Blond	32,00

## TO SHARE

EDAMAME SEA SALT / SPICY	VEGGY — 9,50
NACHO BRAGOÛT	VEGGY — 22,50
— nachos   spicy tomato sauce   cheddar   jalapeño   sour cream   guacamole	
<i>supplement:</i> pulled chicken	+ 4,00
TAPAS BRAGOÛT	29,50
— Italian chacuterie   manchego   hot meatballs	
crispy bread   mustard   grape   honey   nut	
BLINIS SMOKED SALMON	21,00
— dill   sour cream   herring caviar	

## SUMMER SUGGESTIONS

FETA WATERMELON SALAD	25,50
— mint   watermelon   feta   pijnboompitten	
SOLE ROLLS OSTENDAISE	28,50
— grey shrimps   mussels   tomato   white wine	
VEAL STEAK TARTARE BRAGOÛT	31,50
— hand-cut veal tartare   rocket   truffle   parmesan	
mustard mayo   capers   fresh fries	

## DESSERT

CAFÉ GLACÉ	14,50
— with foam from Hasselt Coffee	
STRAWBERRY ROMANOFF	16,50
TIRAMISU	18,00
— orange and passion fruit	

# SÜGGESTIONS

## summer

### APÉRO TIME

VIRGIN STRAWBERRY MOJITO	0.0% ALCOHOL — 12,50
— lime juice   mint   strawberry   sparkling water	
MOJITO	14,50
— rum   lime juice   cane sugar   sparkling water	
PIÑA COLADA	15,50
— rum   pineapple   coconut	

### WHITE SUGGESTED WINE

	glass	bottle
MARKUS — MOLITOR	9,60	49,00
— Mosel — Riesling		
SANCERRE — LA CROIX AU GARDE — BIO	9,80	49,00
— Sauvignon Blanc		
CHABLIS — DOMAINE DE L'ENCLOS	12,00	59,00
— Bourgogne — Chardonnay		

#### *Suggested wine to go with mussels*

LADYBIRD 'SUR LIE'	7,00	35,00
— Simonsberg-Stellenbosch — Chenin Blanc		

### RED SUGGESTED WINE

	glass	bottle
BROUILLY — DOMAINE R. ROTTIERS	7,80	39,00
— Beaujolais — Gamay		
VACQUEYRAS — DOMAINE LA BOUÏSSIÈRE	9,80	49,00
— Rhône — Grenache   Syrah   Mourvèdre		
VALE DA MATA TINTO RESERVA — H. DO ROCIM	13,00	65,00
— Lisboa — Tinta Roriz   Touriga Nacional		
PURAMUN 'RESERVA' MALBEC — PURAMUN	9,00	45,00
— Mendoza — Malbec		

### OYSTERS

	3 oysters	6 oysters
RAW OYSTERS	14,00	23,00
OYSTERS ORIENTAL	17,00	26,00
— with oriental vinaigrette and lime		
OYSTERS GRATIN	19,00	28,00
— with champagne sauce		