



Belgian Menu

Starters

Mussel Bisque with Vanilla & Saffron
Beggars Purse with Chicken & Mushrooms

Made with Buckwheat crepes

Salad of Endives with Pear & Bleu Cheese

Cranberry Vinaigrette

Salade <<Ontbijt>> (Breakfast Salad)

Bacon & Potatoes over Frisée Lettuce topped with a Poached Egg

Mussels

(served with Belgian Fries & Bourbon Dipping Sauce)

Vin Blanc

Shallots, garlic, white wine & tarragon

Bleu

Garlic, shallots, blond ale, cream, bleu cheese & green onion

Provençal

Tomato, basil, garlic, shallots, capers & dry vermouth

Thai

red curry, scallions, pilsner beer, cilantro & coconut milk

Brussels

Leeks, shallots, white wine, cream, and fresh herbs

(We will gladly make a vegetarian version of any mussel dish with tofu.)

Main Courses

Horseradish-Crusted Pork Tenderloin with Cherries

over Braised Cabbage & Apples

Seafood Waterzooi

Seafood Stew with Vegetables, Cream & Herbs

Abbey-Style Beef Filet with Stoemp

Grilled Beef Tenderloin with Abbey-Ale Sauce over Spinach-Potato Puree

Pan Roasted Chicken with Lavender, Honey-Thyme Glaze

Chicken Breast with served over Braised Endive

Tian of Roasted Spring Vegetables and Toasted Quinoa

with Carrot-Orange Air

Desserts • Sweets

Chocolate Salt Caramel

Flemish Apple Cake

Turkish Coffee Pots de Creme

Ice Cream du Jour

Fruit Tart

\$25.00 prix fixe

Dinner includes one choice from each course and iced tea

