



PRIX-FIXE BRUNCH MENU

Saturday, August 29th – Sunday, August 30th 2026

Three courses \$35++pp



STARTERS

(Please select one)

FRESH GARDEN SALAD

Farm mixed greens, croutons, red beets, French dressing

KROKETTEN VAN ZWEZERIK & CHAMPIGNONS

Sweetbread–mushroom croquettes, parsley, tarragon tartare sauce

BRUSSELSE WAFEL MET GEPOCHEERDE PERZIK

Brussel waffle, VA farm poached peach, whipped cream, pink merengues, peach sauce

EGG MEURIETTE

Petite casserole of poached eggs, mushrooms, red wine onion sauce, bacon, grilled toast

ENTRÉES

(Please select one)

BROODJE KIP CURRY

Chicken curry served on pita bread, celery, apple, raisins, tomato – cucumber salad

KROKANTE BRIOCHETOAST MET BBQ-RIBBETJES

Belgian Crunchy brioche toast, Capital City Mambo sauce, BBQ baby back ribs, spicy butter

TOAST OP PROVENÇAALSE WIJZE

Sour dough toast Provençale, veggies, Boursin cream, green herb cream

ASPERGES MET GEPOCHEERD EI EN HOLLANDAISESAUS

Poached egg, green asparagus, Hollandaise, salmon caviar, chives

DESSERTS

BOULE DE BERLIN

Fresh-baked boules de Berlin, speculoos crumble, crème diplomate

Substitutions, changes, and splits are not available for RW menu.

A 3% wellness fee will be added to each check to help us pay the base wages and benefits of staff.

Please note this fee is not a tip.

Executive Chef Bart Vandaele, Chef de Cuisine Alexander Flores, General Manager Rinata Gafarova