



RESTAURANT WEEK LUNCH MENU

January 28th – January 31st
(Tuesday – Friday)

THREE COURSE LUNCH \$35++



OUR STARTER

(please select one)

PREI-AARDAPPEL SOEP

Leek potato soup, crème fraîche, leek dust

THE BRUSSELS SPROUTS

Sweet and sour fried pork belly, fried kale, curry, chili

FILET AMERICAIN PREPARE AKA STEAK TARTARE

Wagyu beef tartare Belgian style, Parmesan snow, sun dried tomato butter, grilled sourdough bread

WARM SPINAZIESALADE MET FEUILLE DE BRICK

Warm goat cheese salad in feuille de brick, onion compote, spinach salad, balsamic dressing

RUNDVLEESKROKETTEN

Beef croquettes, mustard mayonnaise, pickled vegetables, fried kale

ENTRÉE

(please select one)

GEGRILDE FOREL MET COUSCOUS

Grilled trout, Israel couscous, carrots, green peas, roasted almond butter

IN DE PAN GEBAKKEN NEW YORK STRIP

New York strip, pomme purée, melted spinach, pepper sauce

STOVERIJ MET FRIETJES EN RODE KOOL

Belgian beef stew, Chimay beer, Belgian frites, mayonnaise, red cabbage, grain mustard

CAVATELLI MET KNOLSELDER

Homemade spinach cavatelli, celery root, truffle, Parmesan cheese foam, crisps

DUIVELSE MOSSELEN

Mussels Diablo, white wine, onions, chipotle sauce, spicy chorizo, Belgian frites, mayo

SWEET TOOTH

VANILLE CRÈME BRÛLÉE

Vanilla crème brûlée, sweet chestnut cream, burned sugar crust, chestnut crisps

TO SHARE:

FRENCH BAGUETTE AND TWO BUTTERS 7.50

Sun-dried tomato butter, lard and bacon-bits butter

SLOW ROASTED HEIRLOOM CARROTS 15.00

Poppy seeds, ginger, confit lemon, butter, labneh, curry

THE BELGIAN FRITES 9.25

The world's original fries! A trio of homemade mayonnaise

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