

AUTUMN

MENU 2026 · OCTOBER 12 - DECEMBER 24

EVERY RECIPE IS VEGGIE BY DEFAULT

Assortment of focaccia, artisanal
baguettes and buns



SEASONAL DISHES

WHO WANTS TO LEEK FOREVER

Braised leeks with aged cheese, mustard cream & golden breadcrumbs

BRUSSELS SPROUTS 🍲

Roasted sprouts & autumn vegetables with toasted chestnuts

FREEKEH PILAF 🐟🐟

Smoky young wheat with roasted cauliflower, pine nuts & lemon yoghurt

AUTUMN SALAD

Crisp cabbage & apple, mustard vinaigrette & roasted seeds

BOURGUIGNON 🍲🐟

Slow-braised mushroom bourguignon & mashed potatoes

ROASTED PUMPKIN

Roasted pumpkin, hazelnut crumble & whipped goat cheese

FREDDY MET CURRY 🍲🐟🐟

Signature dish made with special creamy curry sauce

DISH OPTIONS

Can be served **warm**



+2€

Add **chicken**



+2€

Add **fish**



+2,5€

GOURMET BREAD

STEAK WARS

Miso-glazed celeriac steak with mustard mayo & crispy onions

HOW I MET YOUR MUSHROOM

Rich mushroom pâté with red onion pickles, rocket & roasted seeds

BARBECUE 🐟

Smoky BBQ mushrooms & creamy aioli coleslaw

SMASHING PUMPKINS

Roasted pumpkin, labneh, crispy sage, toasted hazelnuts & pomegranate

RIVER FLOW 🐟

Smoked salmon trout with herb labneh, celery, apple & dill-pickled cucumber

FREDDY MET CURRY 🐟

100% plant-based chicken curry

SPREADS

AUTHENTIC HUMMUS

CELERIAC-MISO CREAM

BREAD OPTIONS

Add **chicken**



+1€

Add **fish**



+1,5€

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ZAKOUSKIS

SWEET POTATO CROQUETTE 🍷

AUTUMN TASTE IN A VERRINE

MUSHROOM ARANCINI 🍷

POLENTA CROSTINI

With goat cheese & confit cherry

CELERIAC CROQUETTE 🍷

PEARFECTION IN A VERRINE

Pear, hazelnut & whipped mascarpone

DRINKS

HOMEMADE BISSAP

Hibiscus, orange, cinnamon

HOMEMADE ICE TEA

Black tea, lemon, mint & rosemary

FLAVOURED WATER

SWEET CORNER

COOKIE

ARTISANAL SNICKERS

APPLE & BLACK TEA FINANCIER

BELGIAN CHOCOLATE MOUSSE

MONT BLANC

Chestnut purée topped with whipped cream

CLEMENTINE CRUMBLE

Flavoured with Christmas spices & crispy popcorn

BREAKFAST

CRANBERRY & WHITE CHOCOLATE BODDING

PEAR BODDING

POTIMARRON & ORANGE CAKE

VIENNOISERIE



ALLERGENS

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	Gluten	Crustaceans	Eggs	Fish	Peanuts	Soy	Milk	Tree nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
SEASONAL DISHES														
WHO WANTS TO LEEK FOREVER	●						●			●				
BRUSSELS SPROUTS									●					
FREEKEH PILAF	●			○										
AUTUMN SALAD			●							●				
BOURGUIGNON	●						●		●			●		
ROASTED PUMPKIN	●						●	●						
FREDDY MET CURRY				○										
GOURMET BREAD														
STEAK WARS	●					●			●	●				
HOW I MET YOUR MUSHROOM	●						●	●						
BARBECUE	●		●											
SMASHING PUMPKINS	●		●				●	●			●			
RIVER FLOW	●			●			●		●	●				
FREDDY MET CURRY	●					●			●	●	●			
SPREADS														
AUTHENTIC HUMMUS						●					●			
CELERIAC-MISO CREAM	●					●			●					
DRINKS														
HOMEMADE BISSAP														
HOMEMADE ICE TEA														
FLAVOURED WATER														

	Gluten	Crustaceans	Eggs	Fish	Peanuts	Soy	Milk	Tree nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs
ZAKOUSKIS														
SWEET POTATO CROQUETTE	●		●				●							
AUTUMN TASTE IN A VERRINE								●	●					
MUSHROOM ARANCINI	●		●				●							
POLENTA CROSTINI							●	●						
CELERIAC CROQUETTE	●		●				●							
PEARFECTION IN A VERRINE							●	●						
SWEET CORNER														
COOKIE	●		●				●	●						
ARTISANAL SNICKERS					●									
APPLE & BLACK TEA FINANCIER	●		●				●							
BELGIAN CHOCOLATE MOUSSE			●											
MONT BLANC			●											
CLEMENTINE CRUMBLE	●						●							
PARIS-BREST CHOUX	●		●				●	●						
BREAKFAST														
CRANBERRY & WHITE CHOCOLATE BODDING	●		●			●	●	●			●		●	
PEAR BODDING	●		●				●	●			●		●	
POTIMARRON & ORANGE CAKE			●											
VIENNOISERIE	●		●				●							

● contains empty box = does not contain ○ contains if the fish option is selected