

WINTER

MENU 2027 • JANUARY 4 - MARCH 21

Assortment of focaccia, artisanal baguettes and buns

SEASONAL DISHES

WINTER LASAGNE 🍲

Layers of roasted winter vegetables and mushrooms, baked in a rich porcini broth with parmesan

CRISPY CAULIFLOWER

Roasted cauliflower leaves & lentils, salsa verde, sweet grapes & toasted seeds

FENNEL TRAYBAKE 🍲 🌱 🐟

Slow-roasted whole fennel bulbs

FREDDY CASSOULET 🍲 🌱

Slow-cooked with white beans, leeks, carrots, celeriac & mushrooms

PEARL COUSCOUS 🌱 🐟

With sweet pumpkin, pomegranate seeds & lemon yoghurt

BELGIAN ENDIVE

Braised chicory, with potatoes, blue cheese & walnuts

FREDDY MET CURRY 🍲 🌱 🐟

Our signature winter dahl

Can be served **warm**

🍲 +2€

Add **chicken**

🌱 +2€

Add **fish**

🐟 +2,5€

GOURMET BREAD

SMOKY LEEK

Roasted leeks over creamy labneh, rocket & lemon zest

VEGGIE REUBEN

Roasted celeriac, sauerkraut, tangy mustard mayonnaise & pickles

BÁNH MÌ 🌱

Crispy pulled oyster mushrooms, pickled carrot & daikon, coriander

GOAT CHEESE

Beetroot-walnut spread, goat cheese, pear & winter leaves

RIVER FLOW 🐟

Smoked salmon trout with celeriac remoulade, apple, dill & pickled cucumber

FREDDY MET CURRY 🌱

100% plant-based chicken curry

Add **chicken**

🌱 +2€

Add **fish**

🐟 +2,5€



EVERY RECIPE IS VEGGIE BY DEFAULT

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ZAKOUSKIS

SAMOSA 🍲

CELERIAC CROQUETTE 🍲

MUSHROOM ARANCINI 🍲

VELOUTÉ

CHICORY SALAD IN A VERRINE

BETROOT TARTARE IN A VERRINE

DRINKS

HOMEMADE BISSAP

Hibiscus, orange, cinnamon

HOMEMADE ICE-TEA

Black-tea, lemon, mint & rosemary

FLAVOURED WATER

SWEET CORNER

COOKIE

ARTISANAL SNICKERS

SEASONAL TARTLET

BELGIAN CHOCOLATE MOUSSE

TIRAMISU

PEAR TATIN-STYLE

BREAKFAST

VANILLA BODDING

CHOCOLATE-BETROOT CAKE

VIENNOISERIE

