

– 't wycker –

# CABINET

## GROEPSMENU DINER

3 gangen € 47.5

### VOORGERECHTEN

#### ASPERGES VERTES GRILLÉES

*Gegrilde groene asperges, truffel pecorino, rucola, extra vierge olijfolie, pistache crumble*

#### ESCARGOTS À LA BOURGUIGNONNE FLAMBÉ

*Wijngaardslakken, kruidenboter, met/zonder absint*

#### SCAMPI "51"

*Scampi, Pastis 51, room, knoflook, peterselie.*

#### PETIT STEAK TARTARE PRÉPARÉ

*Versgemalen rauwe biefstuk van Blanc Bleu Belge-rund, kappertjes, ansjovis, cornichons, rauwe eidooier, crostini*

### HOOFGERECHTEN

#### RAVIOLI "CAPRESE"

*Zongedroogde pomodori, pistache, mini-mozzarella, tomaat-basilicumsaus*

#### CANETTE À L'ORANGE

*Tamme eendenborstfilet, sinaasappelsaus, seizoensgroenten, Pommes Duchesse*

#### FILET DE BAR "CROÛTE AUX HERBES ET CHORIZO"

*Zeebaarsfilet met Chorizo, kruidenkorst, verse linguine "Provençal", olijf, tomaat*

#### ENTRECÔTE DE VEAU (220 GR.)

*Kalfsentrecôte, sjalotten-rozemarijnsaus, seizoensgroenten, Pommes Duchesse (+€4)*

#### PASTA ALLO SCOGLIO (2P.)

*Verse linguine, zeebaars, Moules de Bouchot, scampi, vongole, olijf, tomaat, knoflook*

### NAGERECHTEN

#### DAME BLANCHE

*Vanille-ijs, slagroom, chocoladesaus, maraschinokers*

#### CRÈME BRÛLÉE FLAMBÉ

*Vanillecustarderème, suiker, met/zonder Grand Marnier*

#### HEMELSE MODDER

*Huisgemaakte chocolade mousse, bramencompote, chocosticks*

#### PETITE ASSIETTE DE FROMAGE

*Lokale kwaliteitskazen, vijgen notenbrood, appelstroop (+€3)*

Glutenvrije & vegan opties beschikbaar

 = Vegetarisch

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# CABINET

## GROUP MENU DINNER

3 courses € 47.5

### STARTERS

#### ASPERGES VERTES GRILLÉES

*Grilled green asparagus, truffle pecorino, arugula, extra virgin olive oil, pistachio crumble*

#### ESCARGOTS À LA BOURGUIGNONNE FLAMBÉ

*Snails in herb butter, with/without absinthe*

#### SCAMPI “51”

*Scampi, Pastis 51, cream, garlic, parsley*

#### PETIT STEAK TARTARE PRÉPARÉ

*Freshly minced raw beef from Blanc Bleu Belge cattle, capers, anchovies, cornichons, raw egg yolk, crostini*

### MAIN COURSES

#### RAVIOLI “CAPRESE”

*Sun-dried pomodori, pistachio, mini mozzarella, tomato-basil sauce*

#### CANETTE À L'ORANGE

*Farm-raised duck breast, orange sauce, seasonal vegetables, Pommes Duchesse*

#### FILET DE BAR “CROÛTE AUX HERBES ET CHORIZO”

*Seabass fillet with chorizo, herb crust, fresh linguine “Provençal”, olives, tomato*

#### ENTRECÔTE DE VEAU (220 GR.)

*Veal entrecôte, shallot-rosemary sauce, seasonal vegetables, Pommes Duchesse (+€4)*

#### PASTA ALLO SCOGLIO (2P.)

*Fresh linguine, sea bass, Bouchot mussels, scampi, vongole, olive, tomato, garlic*

### DESSERTS

#### DAME BLANCHE

*Vanilla ice cream, whipped cream, chocolate sauce, maraschino cherry*

#### CRÈME BRÛLÉE FLAMBÉ

*Vanilla custard cream, caramelized sugar, with/without Grand Marnier*

#### “HEMELSE MODDER”

*Homemade chocolate mousse, blackberry compote, chocosticks*

#### PETITE ASSIETTE DE FROMAGE

*Local quality cheeses, fig and nut bread, apple syrup (+€3)*

Gluten-free & vegan options available

 = Vegetarian