

EXPERIENCE LOCALE

I want  
to eat  
all  
day  
with  
you!

Our bites to share  
are made with local  
products that do  
justice to their  
origin.

All dishes are for  
sharing and come to  
the rhythm of the  
kitchen in the middle  
of the table.

*Per person we recommend 2  
snacks & bites to share.*

SNACKS & BITES TO  
SHARE

Tempura 'Catch of the  
Day'  
Tartar Sauce - Lemon  
€14

Selection of  
Charcuterie 'Suino  
Nero'  
Coppa / Mortadella  
Salsiccia  
€16

Smoked Salmon  
Cucumber - Sour Cream  
Dill  
€20

Garlic Butter Toast  
Eggplant - Artichoke  
Zucchini  
€20

Endive  
Leguminous - Yoghurt  
Cecina di Buey ham  
€20

Green Asparagus  
Muhamarra - Fresh  
Cheese - Green Herbs  
€20

Fregola Pasta Salad  
Cuttlefish Squid - Kale  
Pesto - Broccoli  
€20

Red Gurnard & Mussels  
White Asparagus  
Fennel  
Lamb's Lettuce  
€30

Veal Ribeye  
Morel Mushroom - Broad  
Bean  
Mashed Organic Potatoes  
€32

Extra Sourdough Bread  
by Tursen & Farm Butter  
€3



Bio farm Koolmees is a mixed  
small-scale agricultural  
company in Ichtegem. 4  
hectares small, but big in  
producing sustainable and  
local vegetables, fruit, dairy  
and meat. We work in a natural  
way, with agroforestry as a  
starting point. About 160  
fruit-bearing trees overlook  
the underlying crops: small  
fruit, pasture and free-range  
land (for dairy goats and  
pigs) and a large garden with  
vegetables and herbs.

LUNCH 3 BITES €30PP / 4 BITES €38PP

A SELECTION OF BITES TO SHARE CHOSEN BY THE CHEF

WED - THU - FRI (NOON-3PM)

WE ONLY CONSIDER LIFE THREATENING ALLERGIES

NUTS, SHELLFISH

KITCHEN OPEN 12:00 - 20:30

RESTAURANT CLOSED 23:00