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 €15

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

Smoked Salmon Cucumber - Sour Cream Dill €20

Garlic Butter Toast Eggplant - Artichoke Zucchini €20

Organic Carrot Peas - Yogurt Chamomile €20 Crispy Chicken Organic Salad - Daikon Cheese 'Oud Brugge' €20

Pasta 'Grandi' Tomato - North Sea Shrimps - Burrata €25

Red Gurnard & Mussels Broccoli - Fennel Lamb's Lettuce €30

Pork Rib Cauliflower - Sweet Pepper - Sherry €30

Extra Sourdough Bread by Tursen & Farm Butter €3,50



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