

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 TO SHARE

Catch of the Day
Tempura - Herb
Mayonaise
€17

Charcuterie
'Belgian Selection'
€19

Cauliflower & Radish
Fresh Cheese - Chili
Green Herbs
€15

Scallops of Dieppe
Jerusalem Artichoke
Dill - Whey
€29

Potato Pancake
Grey Shrimps
Sour Cream - Cauliflower
€26

MAINS TO SHARE

Shorecrab & Mussels
Orecchiette - Fennel
Shiitake
€36

Veal Ribeye
Organic Carrot - Tarragon
Black Garlic
€36

Sourdough Bread by Tursen &
Farm Butter
€4

BITES TO SHARE

Chicken Oyster
Pumpkin - Apple
Watercress
Cheese Oud Brugge
€23

Green Asparagus
Smoked - Feta Goat
Cheese 'Reigershof'
€24

WE ONLY CONSIDER LIFE THREATENING ALLERGIES

NUTS, SHELLFISH

KITCHEN OPEN 12:00 - 20:30 RESTAURANT CLOSED 23:00



Marianne Vandebussche

This is the place to come for contemporary, quirky ceramics and porcelain. Every piece here is unique and has a story to tell.

Marianne works with both clay and porcelain in her business who is also her studio and has the "Handmade in Bruges" label. Her robust ceramics are turned on the wheel, her white porcelain objects are meticulously built by hand and refer to an underwater world with corals and sea anemones.

JOIN US!!!

ON INSTAGRAM, LOCAL_BY_KOKAVIN OR SCAN HERE.

