

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

Smoked Oosterschelde
Eel
Brioche - Sour Cream
€22

Charcuterie
'Belgian Selection'
€19

Cauliflower & Radish
Fresh Cheese - Chili
Green Herbs
€15

Farm Chicken Fricassée
White Asparaguses - Morel
Mushrooms
€28

Catch of the Day
'En Papillotte'
Hand Peeled Grey Shrimps
Broccoli - Courgette
€30

MAINS TO SHARE

BITES TO SHARE

Roast Beef
Lettuce - Capers
Anchovies - Basil
€25

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

Shorecrab & Mussels
Orecchiette - Fennel
Shiitake
€36

Lamb Shoulder
Snow Peas - Potato Gratin
with Wild Garlic
€36

Sourdough Bread by Tursen &
Farm Butter
€5

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.

