

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

Pizette  
Tomato & Zucchini  
Goatcheese Oudlander  
€14

White Pudding  
Chimmichuri  
€12

**BITES TO SHARE**

Roast Beef  
Lettuce - Capers  
Anchovies - Basil  
€25

Organic Eggplant  
Fresh Cheese - Radish  
€22

Zeeland Razor Clams  
Garlic - Lime - Coriander  
€22

Farm Chicken Fricassée  
White Asparaguses - Morel  
Mushrooms  
€28

**MAINS TO SHARE**

Catch of the Day  
Turnip - Fennel - Cucumber  
Whey sauce  
€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.**

