

Menu subject to seasonality.

Lowcountry Cornbread, herb butter
\$70

Guldenberg by De Ranke

Provençal Fries, paprika, herbs, citrus
\$72

Saison by Fantome Saison

Scotch Eggs, watercress, horseradish
\$95

XX Bitter by De Ranke

Pate en croute, watercress, spiced fruit relish
\$95

Wit by St. Bernardus

Snow Pea Salad, mint, bacon, Fioretto Sardo
\$125

Fidelis Hefe Hell by Brasserie Brauerie Zoller-Hof

Smoked Salmon, fennel, orange, mizuna
\$135

Gamblers Gold by Hong Kong Beer Co.

Broccoli Steak, granola, lemon
\$135

iO Saison by Jolly Pumpkin

Soft Scrambled Eggs, salmon roe, crème fraîche
\$155

Brise-BonBon by Braisserie Fantome

Duck Confit Burger, fennel, pomegranate, horseradish
\$195

Kriek by Brouwerij de Ranke

Beef Short Ribs, Noir beer glace, slaw
\$295

Embrasse by Brouwerij de Dochter van der Korenaar

Wagyu Hanger Steak, potato, summer greens
\$305

Bruxellensis by Brasserie de la Senne

Milk & Cookies
\$60

Sans Pardon by Brouwerij de Dochter van der Korenaar