Atelier B

- BY YVES BAS -

“CARBONNADES A LA FLAMANDES”
Beef stew simmered in Trappist beer
1 kg - 105 Dhs

“CHICONS AU GRATIN” (P)
Endives wrapped in ham,
cheese sauce, mashed potato (P)
6 rolls, 2 pers - 120 Dhs

this weeks special!

LASAGNE “BOLOGNESE” WITH CREAM
1 kg - 100 Dhs

“GELAKTE RUNDSRIBBEN”
Liege syrup and Leffe beer glazed beef ribs,
6 hours braised, coleslaw, roasted potatoes.
2 portion - 120 Dhs

SCAMPI “DIABOLIQUE”
Prawns in a spicy tomato cream, linguine pasta
8 pcs pasta - 80 Dhs

“OMA’S KIPPENSOEP”
Grandmother’s chicken soup with alphabet pasta
1 L - 50 Dhs

chefs suggestion

“KAASKROKETTEN”
Cheese croquettes
4 pcs - 55 Dhs

“VERSE FRIETEN”
Handcut precooked Belgian fries
500 grm - 35 Dhs

“POMMES DUCHESSES”
300 grm - 35 Dhs

“LOTUS SPECULOOS” CHEESECAKE
300 grm, 2 portion - 50 Dhs

Belgian style

SIDE DISHES AND SAUCES

AMERICAN PREPARE	250 GRM	40 Dhs
POTATO CROQUETTES	20 PCS	30 Dhs
REAL LIEGE SYRUP	500 GRM	50 Dhs
BELGIAN MAYONNAISE	500 GRM	30 Dhs
HAM/SAUSAGE MAYO ‘VLEESSLA”	250 GRM	40 Dhs
ROASTED POTATOES	500 GRM	35 Dhs

bon appétit!