

OUR SET MENUS

CHOOSE FROM THE DAILY MENU

Only available at lunch time from Monday to Friday

2-Courses set menu (starter + dishe or dishe + dessert)	25€
3-Courses set menu (starter + dishe + dessert)	31€

OUR APPETIZER BOARDS

TO SHARE TO "TAZONER"

Mixed board	25€
Ocean board	25€

OUR STARTERS

Red kuri squash crumble, green curry broth	9€
Mushroom carpaccio, smoked duck breast, goat cheese petals	10€
Marinated salmon, leche de mango	10€
Cauliflower steak, greek yoghurt and green pesto	9€

FRESH AND HEALTHY OPTIONS

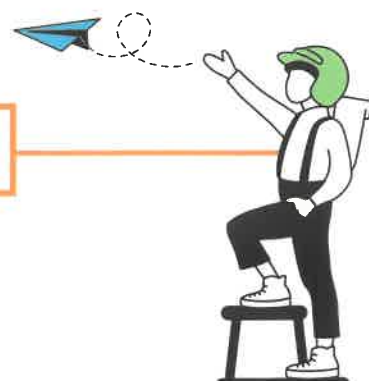


The famous Caesar salad	17€
Tazon salad	17€
Poke Bowl (salmon, falafel or chicken)	17€

ALMOST GROWN UP

CHILDREN'S MENU

Meal, dessert & drink
11€



OUR DISHES

FROM THE LAND

Lamb shank with thyme, bulgur with dried apricots	22€
Veal stir-fry with oriental flavour, rosemary potatoes	21€
300g Ribeye steak and tartar sauce	25€
Beef tartar, prepared or unprepared, french fries and salad	19€

FROM THE SEA

Vietnamese salmon, tzatziki, wasabi	19 €
Cod with coconut milk and paprika, Thai rice	21 €
Pike-perch fillet, mashed potato	19 €

« The "Tazon" is a person who like to take his time. »

DISHES TO SHARE...

OR NOT !

Creamy rigatonis with truffles	25 €
Tuna steak « tigre qui pleure », 650g, basmati rice (lemon, lemongrass, coriander, soy sauce, oyster sauce, mint)	56 €

OUR CHEESES AND DESSERTS

Trio of regional cheeses	11€
Smashed apples from our orchards, almond biscuit	9€
Chia pudding, piña colada	9€
Gluten-free chocolate half-baked, caramel ice cream	9€
Cottage cheese, crumble speculoos with kiwi coulis	9€
The crepes to share (sugar, chocolate, jam, whipped cream)	16€



OUR ALCOOLS

CHAMPAGNES

	12,5cl	37,5cl	75cl
Tsarine Premium Brut Champagne	9€		46€
Laurent Perrier Brut Millésimé - 12%			82€
Laurent Perrier La Cuvée Brut - 12%	12€	36€	59€

APPETIZERS

Porto Graham's Fine Tawny - 19% 6cl	6,50€
Ricard - 45%, Pastis 51 - 45% 2cl	4,90€
Martini bianco or rosso - 14,4% 6cl	5,40€
Campari - 25% 6cl	5,40€

FRENCH APPETIZERS

Kir with white burgundy wine and its Burgundy blackcurrant cream Cartron, blackberry, raspberry or peach 12,5cl	7€
Lillet Tonic 17% 15cl	8,50€

CIDERS

Organic cider «SASSY» from Normandy (organic) - 4% 33cl	6,50€
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OUR BEERS

DRAFT BEERS

	15cl	25cl	50cl
Heineken - 5%	3,50€	4,60€	7,60€
The beer of the moment		5,60€	8,60€

BEERS BOTTLES

Amber Grimbergen abbey beer, taste & sweet - 6,5% 33cl	5,50€
Desperados original, tequila flavoured with notes of citrus - 5,9% 33cl	5,50€
Virgin Desperados o.o, citrus and lemon notes 0% 33cl	5,50€
Blond Grimbergen, abbey beer citrus and spicy notes 6,7% 33cl	5,60€
Brown Pelforth - caramelized with character 6,5% 33cl	5,60€
Chouffe lager, rich & fruity - 8% 33cl	6,50€
Lagunitas IPA, bitter with spicy notes 6,2% 35,5cl	6,50€
"Mort Subite" White Lambic, refreshing and tangy 4,2% 33cl	6,50€
Blond Brooklyn, floral and hoppy 5,2% 33cl	6,50€
Craft beer «Brasserie Bos» Blond, white beer, IPA 33cl	7€

