



TASTE OF BELGIUM

\$26, Lunch & Dinner

FIRST COURSE

Choice of one-

Cheese Croquettes

2 Cheese Croquettes filled with Swiss & Gruyère Cheese served over a Bed of Arugula tossed in Lemon Vinaigrette

Tuna Crudo

Raw, Diced Tuna mixed with Chives, Avocado, Shallots, Olive Oil, Lemon Juice, Tomato & Serrano
Served Over a Bed of Arugula

Brussels Sprouts

Quartered and flash fried tossed with Pancetta in a Mustard and Capers infused Sherry Vinaigrette

SECOND COURSE

Choice of one-

Birria Waffle

Our Traditional Waffle topped with House Made Birria, Fresh Chopped Cilantro & Red Onion

Liège Burger

All natural 7 oz Beef Patty, Roasted Apples and Shallots Blend, locally sourced Urbanstead Farmer's cheese and Bacon on a Brioche Bun. *Beyond Burger available.*

Mussels à la Chouffe

P.E.I. Mussels steamed in La Chouffe Beer with Carrots, Onions & Celery

THIRD COURSE

Choice of one-

Crème Brûlée

Orange-scented Crème Brûlée topped with Orange Marmalade

Key Lime Cheesecake

Graham Cracker Crust topped with velvety Key Lime Custard and Whipped Cream

DRINK SPECIAL

Manneken Manhattan \$14

Maker's Mark, Goslings Black Seal Rum, Sweet Vermouth, Simple Syrup, Tiki Bitters



SCAN ME

DINE OUT. WIN PRIZES.
DOWNLOAD THE OFFICIAL APP AT
WWW.GCRWEEK.COM



SPONSORED BY:

BENEFITTING:

