

onthaast

vertraag

ontzie

ontjaag

bevrijd

de tijd

van dwang

en druk

en vind

jezelf

in

klein geluk

The sequel to Sans Cravate? B&B La Suite, right opposite the restaurant.

Our bed and breakfast is the ideal base for a weekend in Bruges.

*We pamper you with a home-made breakfast full of local products and a room
that feels like home.*

LA SUITE SAnS
CRAVATE

—
TAFEL EN BED

Wine is very important to us but we know only too well that this is very personal.

We prefer wines from the cooler regions with high acidity and freshness in every area.

Wines with a lot of oak you will unfortunately rarely or never get with us.

We want to convince you of our taste and that can even be with wines from warm regions.

You will see ...

Wine pairing

5 courses / €59

extra glass + €13

Non-alcoholic

Artisan juices /€42

Menu / €145

**Cheese instead of dessert / +€16*

Cheese and dessert / +€22

Seasonal appetizers to start

VEAL TARTARE

hand chopped veal tartare, smoked sardines
green bean and pea salad
pea purée and coulis with mint and spring onion

ARTICHOKE

artichoke “à la barigouille”
beurre blanc with almond milk and Oscietra caviar
artichoke cream with lemon zest, fresh almonds
gently poached sole

RABBIT & OLD KRIEK

glazed rabbit ravioli
pickled cherries, girolle mushrooms
sabayon made with old Kriek

LAM “Lozère”

stuffed saddle of lamb roasted on our spit
galette with aubergine, onion and wild garlic
aubergine and olive cream

STRAWBERRY

Gariguettes strawberries in their own juice
“tartine Russe” with lime and green tea
mascarpone sorbet

OR / AND

Assortiment cheeses

by Cheesmasters Callebaut & Van Tricht

Please report any allergies to the person in