

PLANT

ANT

n

PLANT_N

PLANT BASED BISTRO

by Bart de Pooter

WELCOME TO PLANTn !

AT PLANTn WE ARE PASSIONATE ABOUT PLANT-BASED FOOD
AROUND THE CLOCK.

You can join us for breakfast, brunch, lunch, or dinner. In this unique and relaxing bistro setting, Michelin-starred chef Bart De Pooter brings together the season's finest ingredients, both from our own farm and from local producers.

Our kitchen team uses preservation techniques such as pickling and fermenting to get the most out of our precious ingredients and to ensure there is as little waste as possible.

All items on the PLANTn menu are 100% plant-based.
Packed with flavor, the menu offers a choice of appetizers to share, healthy dishes, lush burgers, delicious desserts, and our mouthwatering signature pancakes. Enjoy!

PANCAKES € 24.00

OUR SIGNATURE? THE BEST PLANT-BASED PANCAKES

At PLANTn, we hold the secret to the best plant-based pancakes.
Packed with flavor, light on the inside, and crispy on the outside.

fennel - celeriac € 24.00
*roasted - coriander - lemon - chives -
rucola*

chicoree € 24.00
walnut - chestnut - apple - leek - parsley

roots € 24.00
carrot - parsnip - cabbage - seeds

mushroom € 24.00
shiitake 'bacon' - nutmeg - spinach

WELCOME BITES

| | | | |
|--|--------|---|--------|
| marinated olives <i>lemon - herbs</i> | € 4.50 | cauliflower croquettes <i>romesco (3 pcs)</i> | € 6.50 |
| padron peppers <i>smoked sea salt</i> | € 6.50 | corn ribs <i>chili - coriander (6 pcs)</i> | € 8.00 |
| aubergine caviar <i>potato chips</i> | € 6.50 | pumpkin mushroom tempura <i>black garlic mayonnaise (4 pcs)</i> | € 8.00 |
| smoked courgette dip <i>crudités - coriander</i> | € 6.50 | home made vegetable crisps | € 4.50 |

TO START

| | | | |
|---|---------|--|---------|
| little gem <i>baked - cucumber - radish - dill - nuts</i> | € 12.00 | savoy taco <i>cashew - apple - lingonberry</i> | € 14.00 |
| onion broth <i>shallot - spring onion</i> | € 8.50 | pumpkin soup <i>roasted garlic</i> | € 8.50 |

FROM THE OVEN

| | | | |
|---|---------|---|---------|
| ratatouille <i>tomato - bell pepper - onion grains - smoked corn - nuts - raisins</i> | € 24.00 | pumpkin risotto <i>calasparra rice - pepper - onion garlic - brussels sprouts - lemon</i> | € 28.00 |
|---|---------|---|---------|

BURGERS

| | | | |
|--|---------|--|---------|
| celeriac <i>coleslaw - mustard mayonnaise - rucola - shiitake - oyster mushroom - roasted garlic</i> | € 18.00 | carrot rösti <i>carrot ketchup - chipotle mayonnaise - lettuce - pickles</i> | € 18.00 |
|--|---------|--|---------|

BELGIUM FRIES

| | | | |
|---|--------|--|--------|
| belgium fries <i>chef's secret sauce - mayonnaise</i> | € 6.50 | loaded fries <i>salsa brava - aioli - chimichurri - spring onion - oyster mushroom</i> | € 9.50 |
|---|--------|--|--------|

DESSERTS

| | | | |
|---|---------|--|---------|
| crème brûlée with hibiscus <i>pistachio</i> | € 14.00 | poached tangerine <i>vanilla - pear - nuts - almond sorbet</i> | € 14.00 |
| chocolate cake - lukewarm <i>chocolate sorbet - berry compote - vanilla creme</i> | € 14.00 | | |

FROM GARDEN TO PLATE MENU

Aperitive

*a glass of Belgium bubbles
or
a mocktail of choice*

-

cauliflower croquettes

romesco (3pcs)

-

little gem

baked - cucumber - radish - dill - nuts

-

pumpkin risotto

*calasparra rice - pepper - onion
garlic - brussels sprouts - lemon*

-

chocolate cake

chocolate sorbet - berry compote - vanilla creme

-

4 courses, € 65.00

wine pairing extra per person, € 32.00

TO SHARE

SIGNATURE PLATTER

€ 29.00 per platter

serves two, and includes all dips and crisps:

DIPS

romesco

bell pepper - nuts

pistachio dukkah

sesame - mint

smoked courgette dip

coriander - puffed garlic

aubergine caviar

oaxaca - olive oil

CRISPS

homemade flatbread

olive oil - garlic - sea salt

bread sticks

sesame

crostini

crispy, thin baguette - rosemary

papadum

madras curry

Customize your platter: € 8.00 per dip/crisp combo

