

THE PREP KITCHEN
X THE BRICK

SEASONAL FOOD

SHAREABLE – SMALL PLATES

WATERMELON €9
Evo – Oregano – Lime

SLICE OF HOUSE MEATLOAF €8
Red Thai Curry

COEUR DE BOEUF €9
Herb Oil – Maldon

BURRATINA €15
Raspberry – Smoked Olive Oil – Espelette

AVOCADO €8
Furikake – Asian Dressing

SALMON MI-CUIT €10
Fresh Herbs – Sudachi Shoyu

EINKORN BREAD €6
Whipped Butter – Maldon

BUNS – TOAST – FOCACCIA

PREP POTATO BUN €23
Scrambled Eggs – Smoked Salmon –
Habanero Jam – Fresh Spring Onion – Pickle

MEATLOAF FOCACCIA €18
Thai Basil Pistachio Pesto – Endive –
Red Thai Curry

THE RADISH €14
Toasted Einkorn – Heirloom Radish –
Belgian Labneh – Spring Onion – Wild Garlic

SARDINES ON TOAST €17
Les Mouettes d'Arvor Sardines –
Toasted Einkorn – Whipped Butter –
Preserved Lemon – Fresh Herbs

NEIGHBORHOOD BAGEL €15
Dierendonck Roast Beef – Pickled Onion –
Chipotle Cream Cheese – Little Gem

PLATES

THE BRICK BOWL €18
Greens – Roasted Sweet Potato –
Avocado – Turmeric Quinoa – Edamame –
Fresh Herbs – Crispy Vegetables – Hemp Seeds

Choose Your Dressing

Smokey Clementine – Red Thai Curry –
Tahini & Lime

Add Protein

Double Mollet Eggs + €4
Roasted Chicken + €5
Dierendonck Roast Beef + €8
Salmon Mi-Cuit + €8

CAESAR LETTUCE WRAP €14
Romaine – Parmesan – Dressing –
Focaccia Croutons

Add Protein

Double Mollet Eggs + €4
Roasted Chicken + €5
Dierendonck Roast Beef + €8
Salmon Mi-Cuit + €8

GREEN GODDESS €18
Mizuna – Edamame – Little Gem –
Avocado – Pistachio – Cucumber –
Fresh Herb Dressing – Furikake

Add Protein

Double Mollet Eggs + €4
Roasted Chicken + €5
Dierendonck Roast Beef + €8
Salmon Mi-Cuit + €8

We always do our best to support and respect local producers, ensuring the highest quality and freshest ingredients.

ALLERGEN LIST ON REQUEST