

THE PREP KITCHEN  
X THE BRICK

# SEASONAL FOOD

## SHAREABLE – SMALL PLATES

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WATERMELON €9  
Evo – Oregano – Lime

SLICE OF HOUSE MEATLOAF €8  
Red Thai Curry

COEUR DE BOEUF €9  
Herb Oil – Maldon

AVOCADO €8  
Furikake – Asian Dressing

SALMON MI-CUIT €10  
Fresh Herbs – Sudachi Shoyu

EINKORN BREAD €6  
Whipped Butter – Maldon

## BUNS – TOAST – FOCACCIA

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

MEATLOAF FOCACCIA €19  
Thai Basil Pistachio Pesto – Endive –  
Red Thai Curry

THE RADISH €16,5  
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

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ALLERGEN LIST ON REQUEST

## PLATES

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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 + €6  
Dierendonck Roast Beef + €8  
House Meatloaf + €6  
Salmon Mi-Cuit + €8

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CLASSIC CAESAR SALAD €14  
Romaine Lettuce – Caesar Dressing –  
Parmesan – Croutons

### *Add Protein*

Double Mollet Eggs + €4  
Roasted Chicken + €6  
Dierendonck Roast Beef + €8  
House Meatloaf + €6  
Salmon Mi-Cuit + €8

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

### *Add Protein*

Double Mollet Eggs + €4  
Roasted Chicken + €6  
Dierendonck Roast Beef + €8  
House Meatloaf + €6  
Salmon Mi-Cuit + €8

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