



André Goossens, chef at the Bécassine.

Jan Zira

## From harvest beds to table

### Information

For information about Oostduinkerke, get in touch with the Dienst Voor Toerisme Koksijde, Gemeentehuis, Koksijde, Belgium 8460; telephone 51.63.41. The office publishes tide schedules indicating when the shrimp fishermen on horseback will wade out and drag their nets.

### Dining

**Restaurant Bécassine**, 20 Rozenlaan, Oostduinkerke 8458; 51.20.13. Fixed-price meals (from four to six courses) range from about \$25 to \$35 a person.

Among the restaurants in Brussels worth a visit for shrimp are these:

**Scheltema**, 7 Rue des Dominicains; 512.20.84. Fixed-price lunches are about \$20. A la carte at lunch and dinner, appetizers range from \$6 to \$19, entrees from about \$17 to \$24. Bel-

gium's choicest gray shrimp are on the menu year round, often among the appetizers.

**Méditerranée**, 44 Rue des Chartroux; 512.73.06. Don't hesitate to choose a fixed-price menu here. On weekends, the cost is about \$20 to \$35 for three or four courses. On weekdays it is about \$15.

**Taverne du Passage**, 30 Galerie de la Reine. This 61-year-old restaurant, a Brussels institution, is in the Galeries St.-Hubert near the Grand-Place and contiguous with the Ilot Sacré. It is frequented by students, landed gentry and tourists.

Appetizers range from about \$5 to \$18; gray shrimp are among the appetizers. Also noted for excellent sauerkraut dishes, ranging from about \$11 to \$13. Main courses are about \$7 to \$18, with Belgian specialties like waterzooie with poultry, a stew, about \$10.

A. S. D.