




Menu in English


TO SHARE

Game croquettes with cranberry confit	€ 13.00
Mini cheese croquettes	€ 12.00
Plate of dried Serrano ham	€ 13.00
Bruschetta with tomatoes 	€ 7.00
Calamari with home-made tartare	€ 12.00
Taco with beef, sweet potato and avocado (2pcs)	€ 10.00


STARTERS / APPETISERS

Shrimp croquettes by Maison Vanzegbroeck (2pc)	€ 19.50
Cheese croquettes by Maison Coosemans  (2pc)	€ 17.00
Pumpkin soup / croutons / pancetta crumble	€ 10.00
Venison carpaccio / arugula / parmesan cheese / croutons / truffle mayonnaise	€ 20.00
Duo game pâté / onion confit / nut bread	€ 18.00
Focaccia with beef tartare, quail egg and rocket salad	€ 18.00
Grilled ham and cheese sandwich with mixed salad	€ 14.00
Italian Toast: grilled Ganda ham and mozzarella sandwich with rocket salad	€ 17.00
Burrata on tomato carpaccio, basil and balsamic 	€ 18.00
Scampi with Garlic butter or Devil Sauce	€ 19.00
Fried scallops / black tripe croquette / apple	€ 21.00

Salads



Caesar salad: Romaine salad - chicken - anchovies - egg - Parmesan - croutons	€ 21.50
Goat cheese salad: green salad - tomato - goat cheese - honey - caramelized apple - bacon	€ 22.00
Shrimps salad : green salad - tomato - shrimps - beans - red onion	€ 23.00
Greek salad  : green salad - beans - olives - feta - red onion - pepper	€ 21.00

PASTA

Vegetarian lasagna 	€ 20.50
Spaghetti Bolognese	€ 17.00
Penne with chicken tomato coulis, parmesan and pine nuts	€ 22.50

Menu in English

MAIN DISHES

Tomato filled with North Sea shrimps / French fries / green salad	€ 29.50
Cod fillet / leeks stew / shrimps / white wine / tomato	€ 34.00
Scampi with Sweet curry and coconut milk, peppers, herb salad and basmati rice	€ 24.50
Fish and chips with salad and homemade tartar	€ 23.00
Back of hare grand veneur / forest mushrooms / stew of pointed cabbage	€ 34.00
Venison steak / red wine sauce / candied chicory / butternut puree	€ 32.00
Game ragout / gingerbread / wild mushroom / chicory / almond croquettes	€ 28.00
Steak with homemade French fries, green salad and sauce of your choice	€ 28.50
Homemade beef tartare with French fries and green salad	€ 26.00
Ribeye Holstein with homemade French fries, green salad and sauce of your choice: pepper-cream / mushrooms / béarnaise / herbed butter	€ 37.00
Malinois cuckoo (poultry) with ratatouille, roasted potatoes and thyme	€ 27.50
Vol-au-vent with homemade French fries and green salad	€ 21.00
Beef stew "Flemish-art" with season salad and homemade French fries	€ 22.00
Burrata on tomato carpaccio, basil and balsamic 	€ 24.00
Ravioloni porcini/ sage/ wild mushrooms/ parmesan 	€ 23.00
Supplement mayonnaise sauce / ketchup	€ 1.00

CHILDREN'S MENU (-12 YEARS)

Spaghetti Bolognese	€ 12.00
Vol-au-vent - homemade French fries and green salad	€ 13.00
Beef stew "Flemish-art" with season salad and homemade French fries	€ 13.00
Fried chicken breast with apple compote and homemade French fries	€ 13.00
Meatballs with tomato sauce and mashed potatoes	€ 13.00

DESSERTS

Crème brûlée	€ 12.00
Forest fruit soup / pistachio/ meringue/ home-made vanilla ice cream	€ 12.00
Burnt banana with chocolate and home-made praline ice cream	€ 12.00
Moelleux au chocolat with homemade vanilla ice cream	€ 12.00
Sorbet of the day (homemade)	€ 9.00
Gourmet coffee Deluxe	€ 10.00

HOMEMADE ICE CREAM

Vanilla sundae	€ 7.50
Mokka sundae	€ 8.00
Sundae "White Lady "	€ 9.50
Children's ice cream	€ 5.50

PANCAKES / WAFFLES

between 2 pm and 6 pm

Sugar/syrup/jam	€ 6.50
Mikado	€ 9.50