

TO SHARE

Mini cheese croquettes (6 pieces) 	€ 14.00
Mini North Sea shrimp croquettes by Vanzegbroeck (6 pieces)	€ 16.00
Plate of air-dried Serrano ham	€ 13.00
Tomato bruschetta 	€ 8.00
Calamari with homemade tartare sauce	€ 12.00
Game croquettes with cranberry compote	€ 15.00

STARTERS / SNACKS

North Sea shrimp croquettes by Vanzegbroeck	€ 21.00
Homemade cheese croquettes 	€ 18.00
Venison carpaccio / truffle mayonnaise / gingerbread	€ 22.00
Crab and lobster salad / apple / avocado / radish	€ 22.00
Vitello tonnato / capers / rocket	€ 22.00
Lobster bisque / small shrimp / focaccia / rouille	€ 17.00
Shrimp trio / shrimp croquette / bisque / cocktail sauce	€ 19.00
Pan-fried scallops / chicory / fresh béarnaise / croutons	€ 24.00
Brioche toast / mushrooms / garlic / parsley 	€ 19.00
Chicken club sandwich / tomato / avocado	€ 18.00
Lobster roll / side salad / fresh fries	€ 22.00
Extra: fries	€ 4.00

SALADS

Salad / tuna tataki / green beans / potato / red onion / olives	€ 27.00
Chicken Caesar salad / green beans / anchovies / egg / Parmesan	€ 25.00
Goat's cheese salad / lettuce / tomato / goat's cheese / honey / apple / bacon	€ 26.00
Salade Folle / lettuce / tomato / king prawns / scampi / calamari	€ 27.00

MAIN COURSES

Spaghetti Bolognese	€ 19.00
Vegetarian lasagna 	€ 22.00
Lobster ravioli / carrot / courgette / lobster jus	€ 29.00
Tomato and shrimp / fresh fries / salad	€ 32.00

Sole rolls à l'Ostendaise / potato / leek	€ 35.00
Sea bass / leek / courgette / white wine sauce / potato	€ 35.00
Lemon sole (3 pieces) / fresh tartare sauce / fresh fries	€ 34.00
Plancha-grilled king prawns with green herbs / garlic / chilli / toasted bread / fresh fries	€ 33.00
Game stew / root vegetables / wild mushrooms / almond croquettes	€ 31.00
Venison / chicory / celeriac / Brussels sprouts / game jus with cranberry / potato waffle	€ 35.00
Hare 'Harlequin' / chicory tarte tatin / celeriac / wild mushrooms / fresh croquettes	€ 36.00
Beef tenderloin (filet pur) with fresh fries	€ 39.00
Pepper cream, mushroom cream, béarnaise, choron or herb butter (supplement)	€ 4.00
Grilled Argentinian sirloin for 2 / 2 sauces of your choice / side salad / fresh fries (per person)	€ 38.00
Beef trio: grilled with béarnaise / tartare / carpaccio	€ 34.00
Farm chicken / risotto / green asparagus / mushrooms / tarragon sauce	€ 30.00
Vegetable curry / red curry / coconut / hand-rolled couscous / nuts 	€ 25.00
Risotto / mushrooms / green asparagus 	€ 26.00
Vegan chicken / broccoli / baby corn / shiitake / basmati rice 	€ 25.00
Extra: mayonnaise or ketchup	€ 1.50

CHILDREN'S DISHES

Spaghetti Bolognese	€ 14.50
Homemade cheese croquette (1 piece)	€ 14.00
Fish fingers / tartare sauce / mashed potato	€ 15.00
Meatballs in tomato sauce / mashed potato	€ 15.00
Mini steak / sauce of your choice / fresh fries	€ 19.00

DESSERTS

Crème brûlée	€ 13.00
Chocolate fondant / homemade vanilla ice cream	€ 13.00
Coupe Negresco / advocaat / three chocolate mousse / bokkenpoot biscuit	€ 13.00
Warm apple tartlet / homemade speculoos ice cream	€ 13.00
Sabayon / homemade vanilla ice cream	€ 13.00
Homemade sorbet / almond crisp / red berries	€ 13.00
Gourmet coffee	€ 12.00

HOMEMADE ICE CREAM

Vanilla sundae	€ 8.50
Mocha sundae	€ 9.00

Dame blanche (vanilla ice cream with chocolate sauce)	€ 12.00
Children's ice cream	€ 6.50

PANCAKES / WAFFLES (2 PM–6 PM)

Sugar, syrup or jam	€ 7.00
Mikado (chocolate sauce and ice cream)	€ 10.00
Normandy-style pancake / Calvados / apple / homemade vanilla ice cream	€ 11.00

Please ask for our allergen menu. Dish ingredients may be subject to change.