

Classics

Sashimi

Salmon, tuna, wakame, soysauce, wasabi

Steak tartare (175 gr)

Mild or spicy, French fries

Salade Riche

Beautiful salad with pieces of lobster, pan fried scallops, duckliver curls and lobster mayonnaise

Sole meunière

Spinach, potato, butter jus, lemon

Chateaubriand (2 people)

With pepper sauce, French fries and mushrooms

Oysters

Fines de Claires No 3 a piece

3.75

Gillardeau No 3 a piece

4.95

Burgers

Oriental chicken

Peper, lime, coriander, garlic and French fries

Veal

Lettuce, tomato, gherkin, caramelized onion, tarragonmayonnaise and French fries

Vegetarian

Tomato salsa, crème fraîche, lime and French fries

Vegetarian

Tomato tarte tatin

Goats cheese, arugula, balsamic syrup

Taco's

Fried oyster mushroom, shiitake, sriracha mayonnaise

Nasi "stewed beef"

Seasoned pulled jackfruit, atjar tjampoer

Burrata

Tomato and basilpesto

Melanzane parmigiana

With grilled aubergine

Linguine with truffle

With Parmesan cheese

Sides

Mixed salad

4.75

French fries mayonnaise

5.75

Sweet potato fries with truffelmayonnaise

7.50

In case of allergies, please be so kind to inform the service staff so we can take this into account. All prices are in euros

Cold

Small “steak tartare” 15.00
Brioche toast and truffelmayonnaise

Entrecote tataki 15.00
Pickled cucumber, radish, ginger en a sesame-soy sauce

Duck rilette 15.00
Brioche, confit apple, duckliver mousse and Calvados syrup.

Blini’s with smoked salmon 17.50
Crème fraîche, lemon zest, herring caviar

Tuna carpaccio 17.50
Crispy filo pastry, shrimps fried in panko, wasabi mayonnaise

Krab salad with avocado 17.50
Krab mayonnaise, sweet and sour cauliflower

Pata Negra 18.50
Cornichon, confit tomato and grilled olive bread

Duckliver terrine 18.50
Brioche toast, fig compote

Smoked eel 18.50
Lukewarm potato, green apple, cellery

Burrata with tuna tartare 18.50
With fresh ginger and lime

Warm

Zeeland Oyster No 2 (3 pieces) 15.00
Au gratin with sabayonne, curry and garlic

Luke warm salmon filet 16.50
scrambled egg, chives, bacon dressing

Boneless spareribs 16.50
Sweet & spicy, coleslaw, sambal mayonnaise

Chinese pancakes 17.50
Confit duck, leek, been sprouts, spring onion and hoisin

Spaghettini à la Fruits de Mer 17.50
Mussels, shrimp, scallops, clams, razor shell and lobster sauce

Cod fillet 17.50
Gratinated with cream, garlic, spinach and Parmesan cheese

Venison stew 17.50
Stewed pear, mashed potato, bay leaf jus

Monkfish fillet 18.50
Yellow curry, prawn, lime, red pepper, ginger and coconut

Fried scallops 18.50
Roasted cauliflower, hazelnut, beurre blanc

Crispy fried sweetbread 19.50
Mushroom risotto, creamy morel sauce

Desserts

Scroppino 9.00

Crème Brûlée 10.00

Mascarpone caramel crème 10.50

French toast 11.50
Cinnamon ice cream

Chocolade lavacake 12.50
Raspberry sorbet

Apple strudel 12.50
Warm apple strudel with vanilla sauce
and vanilla ice cream

Cheese platter 15.00
Domestic and foreign cheeses with rye
bread, nut bread and apple syrup

Dessert wines & Specials

Elysium 8.50

Maculan 8.50

Pedro Ximenez Sherry 8.50

Kopke Colheita Port 7.50

Irish Coffee 9.50
Or with any other liquors

Espresso Martini 11.50
Kahlua, vodka, espresso

Treats

Bonbons a piece 2.35
From local chocolatier Smit's Delicious

Macarons a piece 1.75

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Lunch

Provençal fish soup	15.00
Richly filled fish soup with gruyère, rouille and croutons	
Flatbread with goat cheese	15.00
Crème fraîche, garlic, thyme, zucchini, lemon, Parmesan cheese, spicy honey	
Vegetarian loaded fries	17.50
Indonesian seasoned vegetarian stewed "beef"	
Crispy chicken salad	17.50
With deep-fried shrimp and herbmayonaise	
Pita spicy chicken	17.50
Italian pita, spicy chicken, sambal mayonaise	
Omelette with truffle	17.50
Brioche toast and salad	
Oeuf Benedict	19.50
Brioche, avocado, smoked salmon and Hollandaise sauce	
Salad with scalops	21.50
With deep-fried shrimps and curry mayonaise	
Entrecote	27.50
French fries, salad en pepper sauce	

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Snacks

Green olives 5.00
From Andalusia

Oma Bobs bitterballs 7.50
Veal bitterballs with dijon mustard

Crispy chicken 9.50
With chili sauce

Yakitori 9.50
Japanese style chicken skewers

Mini springrolls 8.75
Vegetarian springrolls ketjap sesame sauce

Crispy shrimps 12.00
With chili sauce

**Holtkamp shrimpcroquetes
a piece** 4.25
With curry mayonaise

Snackmix 20.50
Combination of different snacks

Pata Negra 18.50
Cornichons, confit tomato and grilled
olive bread

Oysters

Fines de Claires No 3 a piece 3.75

Gillardeau No 3 a piece 4.95

Cocktails

Starting from 8.50

Frozen pornstar martini (summer)
Espresso Martini
Limoncello Spritz
Aperol Spritz

Non alcoholic

Starting from 3.95

Verdejo 0,0%
Bubbels 0,0%
Gin & Tonic 0,0%
Heineken 0.0%
Affligem Blond 0.0%
Texels Skuumkoppe 0.0%
Radler 0.0%

Gin & Tonics

Starting from 10.50

Hendricks
Bombay

Draft beer

Starting from 3.75

Heineken
Affligem Blond
Texels skuumkoppe
Change draft

Bottled beer

Starting from 6.25

Brouwerij 't IJ wit
AffligemTtrippel

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Sparkling

	Glass	Bottle
Prosecco, Prapian Presa n3 - Italy	7.50	37.50
Cava, Fanatic Brut Imperial Reserva, Spain	7.50	37.50
Ruinart Brut - France, Champagne		110.00

White

	Glass	Bottle
Sauvignon blanc/Verdejo, Marius - Spain, Almansa	5.50	27.50
Chardonnay, Khipu - Chile, Central Valley	5.50	27.50
Pinot Grigio, Ponte - Italy, Venezië DOC	7.00	35.00
Sauvignon Blanc, Villa Blanche - France, Pays d'Oc	7.50	37.50
Chardonnay, Réserve Du Petit Bois - France, Pays d'Oc	7.50	38.50
Verdejo, Bodegas Copaboca Gorgorito - Spain, Rueda		37.50
Viognier, Zolo - Argentina, Mendoza		41.50
Albariño, Martin Codax Rías Baixas - Spain, Galicia		41.50
Pecorino, Passofino Bizantini - Italy, Abruzzes		42.50
Grüner Veltliner, Gobelsburg - Austria, Kamptal		43.50
Chardonnay, Francis Ford Coppola - USA, California		48.50
Pouilly-Fumé, Domaine Francis Blanchet - France, Loire		49.50
Saint Veran, Domaine Corsin - France, Bourgogne		49.75
Sancerre, Matthias et Emile Roblin - France, Loire		50.75
Chablis, Dom. du Chardonnay Premier Cru - France, Bourgogne		57.50

Rosé

	Glass	Bottle
Octerra Rosé - France, Pays d'Oc	6.00	30.00
Domaine la Rouvière - France, Côtes de Provence	7.90	39.50
Chateau Miraval - France, Côtes de Provence	0.75 L 1.50 L	48.50 97.00

Red

	Glass	Bottle
Tempranillo, De haan Altes Bio Organico - Spain, Castilië	5.50	27.50
Merlot, Quartaut - France, Languedoc - Rousillon	5.50	27.50
Primitivo, Mocavero - Italy, Puglia	7.50	37.50
Pinot Noir, Saint jacques - France, Pays d'Oc	7.50	37.50
Tempranillo, Jaros Sembro - Spain, Ribera del Duero		37.50
Malbec, Catena - Argentina, Mendoza		39.50
Spätburgunder, Weingut Manz - Germany, Rheinhessen		40.50
Shiraz, MWC Wines "Don't tell Gary" - Australia, Victoria		44.75
Zinfandel, Francis Ford Coppola - USA, California		45.00
Valpolicella Ripasso, Tedeschi San Roco - Italy, Veneto		44.50
Sancerre Rouge, J.P. Ballande - France, Loire		48.75
Saint-Émilion Grand Cru, Dom. du Peyrelongue - France, Bordeaux		49.50
Lalande de Pomerol, Château Moncets - France, Bordeaux		57.75
Cabernet Sauvignon, Château Musar - Lebanon, Bekaa Valley		69.50

All years and stock subject to change, price in euros
Looking for something different? Ask the staff about our little black booklet