

## 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

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## 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

**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

**Spaghettoni 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

**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

**Roasted venison loin filet** 19.50

Stewed pear, mashed potato, bay leaf jus

## 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

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