

## Oysters

Fines de Claires No 3 a piece	3.75
Gillardeau No 3 a piece	4.95

## Specialties

<b>Sashimi</b>	18.50
Salmon, tuna, wakame, soysauce, wasabi	
<b>Steak tartare (175 gr)</b>	24.50
Mild or spicy, French fries	
<b>Salade Riche</b>	27.50
Beautiful salad with pieces of lobster, pan fried scallops, duckliver curls and lobster mayonnaise	
<b>Foodplanking (min. 2 people)</b>	p.p 32.50
Combination of cold and warm dishes	
<b>Sole meunière</b>	42.50
Spinach, potato, butter jus, lemon	
<b>Chateaubriand (for 2 people)</b>	69.50
With pepper sauce, French fries and mushrooms	

## Burgers

<b>Oriental chicken</b>	21.50
Peper, lime, coriander, garlic and French fries	
<b>Veal</b>	21.50
Lettuce, tomato, gherkin, caramelized onion, tarragonmayonnaise and French fries	
<b>Vegetarian</b>	21.50
Tomato salsa, crème fraîche, lime and French fries	

## Vegetarian

<b>Tomato tarte tatin</b>	15.00
Goats cheese, arugula, balsamic syrup	
<b>Nasi “stewed beef”</b>	15.00
Seasoned pulled jackfruit, atjar tjampoer	
<b>Taco’s</b>	15.00
Fried oyster mushroom, shiitake, sriracha mayonnaise	
<b>Burrata</b>	15.00
Tomato and basilpesto	
<b>Melanzane parmigiana</b>	15.00
With grilled aubergine	
<b>Linguine with truffle</b>	17.50
With Parmesan cheese	

## Sides

<b>Mixed salad</b>	4.75
<b>French fries mayonnaise</b>	5.75
<b>Sweet potato fries with truffelmayonnaise</b>	7.50

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## Cold

### Small "steak tartare"

Brioche toast and truffelmayonnaise

15.00

### Entrecote tataki

Pickled cucumber, radish, ginger en a sesame-soy sauce

15.00

### Duck rilette

Brioche, confit apple, duckliver mousse and Calvados syrup.

15.00

### Blini's with smoked salmon

Crème fraîche, lemon zest, herring caviar

17.50

### Tuna carpaccio

Crispy filo pastry, shrimps fried in panko, wasabi mayonnaise

17.50

### Crab salad with avocado

Krab mayonnaise, sweet and sour cauliflower

17.50

### Pata Negra

Cornichon, confit tomato and grilled olive bread

18.50

### Duckliver terrine

Brioche toast, fig compote

18.50

### Smoked eel

Lukewarm potato, green apple, cellery

18.50

### Burrata with tuna tartare

With fresh ginger and lime

18.50

## Warm

### Seabass filet

Skin fried, pasta, antiboise sauce

16.50

### Boneless spareribs

Sweet & spicy, coleslaw, sambal mayonnaise

16.50

### Chinese pancakes

Confit duck, leek, been sprouts, spring onion and hoisin

17.50

### Spaghetini à la Fruits de Mer

Mussels, shrimp, scallops, clams, razor shell and lobster sauce

17.50

### Cod fillet

Gratinated with cream, garlic, spinach and Parmesan cheese

17.50

### Zeeland Oyster (6 pieces)

Panfried in garlic, soy sauce, lemon and parsley

18.50

### Monkfish fillet

Yellow curry, prawn, lime, red pepper, ginger and coconut

18.50

### Fried scallops

Roasted cauliflower, hazelnut, beurre blanc

18.50

### Crispy fried sweetbread

Mushroom risotto, creamy morel sauce

19.50

### Surf & Turf

Beef tenderloin, king prawn, coconut rice, red pepper

27.50

## Desserts

<b>Scroppino</b>	9.00
<b>Crème Brûlée</b>	10.00
<b>Mascarpone caramel crème</b>	10.50
<b>French toast</b> Cinnamon ice cream	11.50
<b>Chocolade lavacake</b> Raspberry sorbet	12.50
<b>Apple strudel</b> Warm apple strudel with vanilla sauce and vanilla ice cream	12.50
<b>Cheese platter</b> Domestic and foreign cheeses with rye bread, nut bread and apple syrup	15.00

## Dessert wines & Specials

<b>Elysium</b>	8.50
<b>Maculan</b>	8.50
<b>Pedro Ximenez Sherry</b>	8.50
<b>Kopke Colheita Port</b>	7.50
<b>Irish Coffee</b> Or with any other liquors	9.50
<b>Espresso Martini</b> Kahlua, vodka, espresso	11.50

## Treats

<b>Bonbons a piece</b> From local chocolatier Smit's Delicious	2.35
<b>Macarons a piece</b>	1.75

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## Lunch

<b>Provencal 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

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## 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  
Affligem Ttrippel

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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, Galicie		41.50
Pecorino, Passofino Bizantini - Italy, Abruzzen		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

Octerra Rosé - France, Pays d'Oc

Glass 6.00  
Bottle 30.00

Domaine la Rouvière - France, Côtes de Provence

7.90 39.50

Chateau Miraval - France, Côtes de Provence

0.75 L 48.50  
1.50 L 97.00

## Red

Tempranillo, De haan Altes Bio Organico - Spain, Castilië

Glass 5.50  
Bottle 27.50

Merlot, Quartaut - France, Languedoc - Roussillon

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