

Oysters

Fines de Claires No 3 3.75 a piece

Gillardeau No 3 4.95 a piece

Specialties

Steak tartare (175 gr) 24.50

Mild or spicy with French fries

Half lobster 24.50

Cream, garlic, tomato, Parmesan cheese

Salade Riche 25.50

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

Bouillabaisse 27.50

Fishsoup, richely filled with fish, shellfish and crustaceans with rouille, croutons and Gruyère

Foodplanking (v.a. 2 personen) p.p. 32.50

A combination of cold and warm dishes

Chateaubriand (for 2 people) 69.50

With pepper sauce, French fries and mushrooms

Sides

Green salad 4.75

French fries with mayonaise 5.75

Sweet potato fries with truffle 7.50

mayonaise

Vegetarian

Deepfried cauliflower 15.00

Poached egg, Hollandaisesauce

Stickey Tempeh 15.00

Sesame seeds, spring onion, ketjap, sambal

Carpaccio of grilled zucchini 15.00

Goats cheese, honey, smoked almonds

Burrata 15.00

Tomato and basilpesto

Melanzane parmigiana 15.00

With grilled aubergine

Linguine with truffle 17.50

With Parmesan cheese

Burgers

Crispy chicken 21.50

Lettuce, sweet and sour cucumber, sambalmayonaise and French fries

Black Angus 21.50

Lettuce, pickles, tomato, cheddar, panfried onion, BBQ-sauce ann French fries

Pita homemade falafel 21.50

Tzatziki and French fries

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

Crispy garlic, spring onion and a sesame-soy sauce

Vitello Tonato 16.50

Slowly roasted veal, tuna mayonnaise, deepfried capers, rocket salad

Salmon Filet Americain 16.50

Fresh and smoked salmon, pickled red onion and cucumber, croutons

Tuna carpaccio 17.50

Crispy filo pastry, shrimps fried in panko, wasabi mayonnaise

Crab, prawn and avocado 17.50

Krab mayonnaise and toast

Pata Negra 18.50

Cornichon, confit tomato and grilled olive bread

Sashimi 18.50

Sashimi salmon, tuna, wakame, soy sauce, wasabi

Smoked eel & duck liver 19.50

Brioche toast, balsamic syrup

Warm

King prawn 16.50

Coconut risotto, Thai curry

Boneless spareribs 16.50

Sweet & spicy, coleslaw, sambal mayonnaise

Chinese pancakes 17.50

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

Spaghettini à la Fruits de Mer 17.50

Mussels, prawn, scallops, clams, red pepper and lobster sauce

Cod fillet 17.50

Gratinated with cream, garlic, spinach and Parmesan cheese

Fried scallops 18.50

Samphire, beurre blanc

Lamb tenderloin 19.50

Grilled lamb tenderloin served with aubergine and a garlic- and laurel jus

Crispy fried sweetbread 19.50

Mushroom risotto, creamy morel sauce

Beef tenderloin & duck liver 27.50

Panfried beef tenderloin and duckliver, trufflejus

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

Desserts

Affogato 6.50

Scroppino 9.00

Crème Brûlée 10.00

Frozen Pornstar Martini 10.50

Mascarpone caramel crème 10.50

French toast 12.50
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

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

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
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 scallops	21.50
With deep-fried shrimps and curry mayonaise	
Beef tenderloin tips	24.50
French fries, salad en pepper sauce	
Salade Riche	25.50
With scallops, pieces of lobster, duckliver and lobstermayonaise	

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

Sparkling

	Glass	Bottle
Prosecco, Prapian Presa n3 - Italy	7.50	37.50
Cava, Fanatic Brut Imperial Reserva, Spain	7.50	37.50
Champagne Brut, R. Gerbaux ' L'Epicurien', France	9.50	55.00
Ruinart Brut - Champagne, France		99.50

White

France

	Glass	Bottle
Sauvignon Blanc, Villa Blanche - Pays d'Oc (2023)	7.50	37.50
Chardonnay, Réserve du Petit Bois - Pays d'Oc (2023)	7.75	38.50
Picpoul de Pinet, 'Cuvée des Comtesses' - Languedoc Roussillon (2023)		40.50
Viognier, Cuilleron 'Les Vignes d'à Côte'- Rhone (2023)		45.75
Menetou Salon, Domaine de Beaurepaire - Loire (2023)		49.50
Pouilly-Fumé, Domaine Francis Blanchet - Loire (2023)		49.50
Sancerre, Matthias et Emile Roblin - Loire (2023)		49.50
Saint-Véran, Domaine Corsin - Burgundy (2020)		49.75
Chablis, Domaine du Chardonnay Premier Cru - Burgundy (2022)		57.50
Sancerre Blanc, Domaine Henri Bourgeoise 'ES-56 Éocène Silex' - Loire (2022)		59.50
Monthélie Blanc, Pascal Clément -Burgundy (2021)		65.00

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

<u>Spain</u>	Glass	Bottle
Sauvignon blanc/Verdejo, Marius - Almansa (2023)	5.50	27.50
Verdejo, Bodegas Copaboca Gorgorito - Rueda (2023)		37.50
Albariño, Martin Codax Rías Baixas - Galicia (2022)		41.50
<u>Italy</u>	Glass	Bottle
Pinot Grigio, Ponte - Venice DOC (2023)	7.00	35.00
Chardonnay, Poggio della Faine Bianco - Tuscany (2022)	8.50	42.50
Pecorino, Passolino Bizantini - Abruzzo (2024)		42.50
Vermentino di Sardegna, Argiolas 'Merì' - Sardinia (2023)		42.50
<u>Austria</u>		
Grüner Veltliner, Schloss Maissau 'Ried Neuberg Schanz' - Weinviertel (2022)		42.50
<u>South Africa</u>		
Chenin Blanc, Spier '21 Gables' - Stellenbosch (2023)		52.50
<u>New Zealand</u>		
Sauvignon Blanc, Clos Henri Organic 'Waimaunga' - Marlborough (2023)		52.50
<u>United States</u>		
Chardonnay, Francis Ford Coppola - California (2022)		48.50

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

Rosé

	Glass	Bottle
Domaine la Rouvière - France, Côtes de Provence(2024)	7.90	39.50
Chateau Miraval - France, Côtes de Provence(2024)	0.75 L 1.50 L	48.50 97.00

Red

France

	Glass	Bottle
Merlot, Quartaut - Languedoc Rousillon (2023)	5.50	27.50
Pinot Noir, Saint Jacques - Pays d'Oc (2022)	7.50	37.50
Malbec, Château de Haute-Serre Lucter - Cahors (2020)		42.50
Saint-Émilion Grand Cru, Domaine du Peyrelongue - Bordeaux (2019)		49.50
Lalande de Pomerol, Château Moncets - Bordeaux (2020)		59.50

Spain

	Glass	Bottle
Tempranillo, Jaros Sembro - Ribera del Duero (2023)	7.50	37.50
Mencía, Decendientes J. Palacios 'Pétalos' - Bierzo (2021)		42.50
Rioja Reserva, Bodegas Muga - La Rioja (2020)		52.50

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

<u>Italy</u>	Glass	Bottle
Primitivo, Mocavero - Puglia (2023)	7.50	37.50
Sangiovese, Poggio della Faine Rosso - Tuscany (2018)	8.50	42.50
Valpolicella Ripasso, Tedeschi San Roco - Veneto (2021)		44.50
Nebbiolo, Pio Cesare Langhe doc - Piemonte (2021)		55.00
Brunello di Montalcino, Sanlorenzo - Tuscany (2018)		72.50
Le Sierra Nuove dell'Ornellaia - Tuscany (2022)		82.50
<u>Germany</u>		
Spätburgunder, Weingut Manz - Rheinhessen (2021)		40.50
<u>Georgia</u>		
Saperavi, Ilia Estate 'Taoba' - Kakheti (2021)		42.50
<u>Australia</u>		
Shiraz, MWC Wines "Don't tell Gary" - Victoria (2021)		45.00
<u>United States</u>		
Zinfandel, Francis Ford Coppola, California (2022)		47.50
<u>SouthAfrica</u>		
Vilafonté Series M - Simonsberg (2019)		82.50

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

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

Falafel 9.50
Tzatziki (8 pieces)

Crispy shrimps 10.00
With chili sauce

**Holtkamp shrimpcroquetes
a piece** 4.00
With curry mayonaise

Pata Negra 18.50
Cornichons, confit tomato and grilled
olive bread

Snackmix 19.50
Combination of different snacks

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 10.75

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

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