

Oysters

Fines de Claires No 3 3.75 a piece

Gillardeau No 3 4.95 a piece

Specialties

Steak tartare (175 gr)

Mild or spicy with French fries

24.50

Half or whole lobster

Cream, garlic, tomato, Parmesan cheese and pasta

24.50

49.00

Salade Riche

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

27.50

Bouillabaisse

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

28.50

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

A combination of cold and warm dishes

Chateaubriand (for 2 people)

With pepper sauce, French fries and a green salad

69.50

Burgers

Crispy chicken

Lettuce, sweet and sour cucumber, sambalmayonaise and French fries

21.50

Black Angus

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

21.50

Vegetarian

Deepfried cauliflower

Poached egg, Hollandaisesauce

15.00

Stickey Tempeh

Sesame seeds, spring onion, ketjap, sambal

15.00

Carpaccio of grilled zucchini

Goats cheese, honey, smoked almonds

15.00

Burrata

Grilled broccolini, crispy chili oil

15.00

Melanzane parmigiana

With grilled aubergine

15.00

Linguine with truffle

With Parmesan cheese

17.50

Sides

Green salad

5.00

French fries with mayonaise

5.75

Sweet potato fries with truffle mayonaise

7.50

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Cold

Small “steak tartare”

Brioche toast and truffelmayonnaise

15.00

Entrecote tataki

Crispy garlic, spring onion and a sesame-soy sauce

16.50

Vitello Tonato

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

16.50

Blini's with smoked salmon

Lemonmayonnaise, sweet and sour red onion, capers

17.50

Tuna carpaccio

Crispy filo pastry, shrimps fried in panko, wasabi mayonnaise

17.50

Crab, prawn and avocado

Krab mayonnaise and toast

18.50

Pata Negra

Cornichon, confit tomato and grilled olive bread

18.50

Sashimi

Sashimi salmon, tuna, wakame, soy sauce, wasabi

18.50

Smoked eel

Brioche toast, crème fraîche, chives and herring caviar

19.50

Warm

Boneless spareribs

Sweet & spicy, coleslaw, sambal mayonnaise

16.50

Chinese pancakes

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

17.50

Spaghetтини à la Fruits de Mer

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

17.50

Oriental fish cakes

Noodles, chili, lime, soysauce, sesame

17.50

Red perch fillet

With garlic, shallot, tomato and olives

17.50

Fried scallops

Samphire, beurre blanc

18.50

Lamb tenderloin

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

19.50

Crispy fried sweetbread

Mushroom risotto, creamy morel sauce

19.50

Surf & Turf

Beef tenderloin and king prawn, roasted cherry tomatoes, Bouillabaisse sauce

27.50

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Desserts

Affogato 7.50

Scroppino 9.00

Crème Brûlée 10.00

Mascarpone caramel crème 11.50

Strawberry Romanoff 12.50
Vanilla ice cream, orange juice, cream,
Anisette liquor, pepper

New York Cheesecake 12.50
Raspberry sorbet

Triple Chocolate 14.50
Chocolate mouse, ice cream and lavacake

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

Crispy chicken salad 17.50

With deep-fried shrimp and herbmayonnaise

Pita spicy chicken 17.50

Pita, spicy chicken, sambal mayonnaise

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 mayonnaise

Beef tenderloin tips 24.50

French fries, salad en pepper sauce

Salade Riche 27.50

With scallops, pieces of lobster, duckliver and lobstermayonnaise

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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
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

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<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

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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 48.50
1.50 L 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

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<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

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Snacks

Green olives 5.00
From Andalusia

Bitterballs 8.00
Bitterballs with dijon mustard (8 pieces)

Crispy chicken 9.50
With curry mayonaise (8 pieces)

Yakitori 9.50
Japanese style chicken skewers (6 pieces)

Cheesesticks 9.50
Chilisauce (8 pieces)

Crispy shrimps 10.00
Sambal mayonaise (8 pieces)

**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

Espresso Martini
Limoncello Spritz
Aperol Spritz

Starting from 8.50

Non alcoholic

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

Starting from 3.95

Gin & Tonics

Hendricks
Bombay

Starting from 10.75

Draft beer

Heineken
Affligem Blond
Texels skuumkoppe
Change draft

Starting from 3.75

Bottled beer

Affligem Trippel

Starting from 6.25

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