

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

Tomato, basil pesto

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

6.00

Sweet potato fries with truffle mayonaise

7.75

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Cold

Small “steak tartare” 15.00

Brioche toast and truffelmayonnaise

Entrecote tataki 16.50

Crispy garlic, spring onion and a sesame-soy sauce

Vitello Tonato 16.50

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

Blini's with smoked salmon 17.50

Lemonmayonnaise, sweet and sour red onion, capers

Tuna carpaccio 17.50

Crispy filo pastry, shrimps fried in panko, wasabi mayonnaise

Crab, prawn and avocado 18.50

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 & duckliver 19.50

Brioche toast, balsamic

Warm

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

Oriental fish cakes 17.50

Noodles, chili, lime, soysauce, sesame

Red perch fillet 17.50

With garlic, shallot, tomato and olives

Fried scallops 18.50

Samphire, beurre blanc

Lamb tenderloin 19.50

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

Crispy fried sweetbread 21.50

Mushroom risotto, creamy morel sauce

Beef tenderloin with duckliver 27.50

Beef tenderloin, panfried duckliver, truffle jus

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Desserts

Affogato 7.50

Scroppino 9.00

Crème Brûlée 10.00

Apple pie from Taartello 10.00
Vanilla ice cream, whipped cream

Mascarpone caramel crème 11.50
Florentine crumbs

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

Triple chocolat 14.50
Chocolate mouse, ice cream and lavacake

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

Holtkamp specials

Advocaat, vanille ice cream, whipped cream 9.50

Key lime swirl cheesecake 14.50
Raspberry sorbet

Holtkamp selection 14.50
Cheesecake, lemon meringue and red
velvet cake

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 2.50
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, lemon 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	7.90	39.50
Cava, Fanatic Brut Imperial Reserva, Spain	7.90	39.50
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 (2024)	7.50	37.50
Chardonnay, Réserve du Petit Bois - Pays d'Oc (2024)	7.75	38.50
Picpoul de Pinet, 'Cuvée des Comtesses' - Languedoc Roussillon (2024)		40.50
Viognier, Cuilleron 'Les Vignes d'à Côte' - Rhone (2024)		47.50
Pouilly-Fumé, Domaine Francis Blanchet - Loire (2024)		47.50
Menetou Salon, Domaine de Beaurepaire - Loire (2023)		49.50
Sancerre, Matthias et Emile Roblin - Loire (2023)		49.50
Saint-Véran, Domaine Corsin - Burgundy (2021)		49.75
Chablis, Domaine du Chardonnay Premier Cru - Burgundy (2023)		57.50
Sancerre Blanc, Domaine Henri Bourgeoise 'ES-56 Éocène Silex' - Loire (2022)		59.50
Monthélie Blanc, Pascal Clément - Burgundy (2022)		65.00

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<u>Spain</u>	Glass	Bottle
Sauvignon blanc/Verdejo, Marius - Almansa (2024)	5.90	29.50
Verdejo, Bodegas Copaboca Gorgorito - Rueda (2024)		37.50
Albariño, Martin Codax Rías Baixas - Galicia (2024)		41.50
<u>Italy</u>	Glass	Bottle
Pinot Grigio, Ponte - Venice DOC (2024)	7.00	35.00
Chardonnay, Poggio della Faine Bianco - Tuscany (2024)	8.50	42.50
Pecorino, Passolino Bizantini - Abruzzo (2024)		42.50
Vermentino di Sardegna, Argiolas 'Merì' - Sardinia (2024)		42.50
<u>Austria</u>		
Grüner Veltliner, Schloss Maissau 'Ried Neuberg Schanz' - Weinviertel (2022)		50.00
<u>South Africa</u>		
Chenin Blanc, Spier '21 Gables' - Stellenbosch (2022)		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 (2023)		47.50

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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 52.50
1.50 L 105.00

Red

France

Glass Bottle

Merlot, Quartaut - Languedoc Rousillon (2023)

5.90 29.50

Pinot Noir, Saint Jacques - Pays d'Oc (2023)

7.50 37.50

Malbec, Château de Haute-Serre Lucter - Cahors (2020)

42.50

Saint-Émilion Grand Cru, Domaine du Peyrelongue - Bordeaux (2019)

47.50

Lalande de Pomerol, Château Moncets - Bordeaux (2020)

55.00

Spain

Glass Bottle

Tempranillo, Jaros Sembro - Ribera del Duero (2023)

8.00 40.00

Mencía, Decendientes J. Palacios 'Pétalos' - Bierzo (2021)

45.00

Rioja Reserva, Bodegas Muga - La Rioja (2020)

52.50

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<u>Italy</u>	Glass	Bottle
Primitivo, Mocavero - Puglia (2024)	7.50	37.50
Sangiovese, Poggio della Faine Rosso - Tuscany (2019)	8.50	42.50
Valpolicella Ripasso, Tedeschi San Roco - Veneto (2021)		44.50
Nebbiolo, Pio Cesare Langhe doc - Piemonte (2022)		55.00
Brunello di Montalcino, Sanlorenzo - Tuscany (2018)		69,50
Le Sierra Nuove dell'Ornellaia - Tuscany (2022)		85.00
<u>Germany</u>		
Spätburgunder, Weingut Manz - Rheinhessen (2022)		40.50
<u>Georgia</u>		
Saperavi, Ilia Estate 'Taoba' - Kakheti (2022)		42.50
<u>Australia</u>		
Shiraz, MWC Wines "Don't tell Gary" - Victoria (2022)		42.50
<u>United States</u>		
Zinfandel, Francis Ford Coppola, California (2022)		47.50
<u>SouthAfrica</u>		
Vilafonté Series M - Simonsberg (2019)		92.50

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Snacks

Green olives 7.50
From Andalusia

Holtkamp Bitterballs 9.50
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** 4.50
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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