

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

Salade Riche

27.50

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

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

A combination of cold and warm dishes

Sole meunière

44.50

Sole panfried in butter with spinach and fried potato, lemon and butter jus

Chateaubriand (for 2 people)

69.50

With pepper sauce, French fries and a green salad

Burgers

Crispy chicken

21.50

Lettuce, sweet and sour cucumber, sambalmayonaise and French fries

Black Angus

21.50

Lettuce, pickles, tomato, cheddar, panfried onion, truffle mayonaise and French fries

Vegetarian

Green asparagus

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, basil pesto

Melanzane parmigiana

15.00

With grilled aubergine

Linguine with truffle

17.50

With Parmesan cheese

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

Crab, prawn and avocado 17.50

Spicy crab mayonnaise and a crispy tostada

Pata Negra 18.50

Cornichon, confit tomato and grilled olive bread

Sashimi 18.50

Sashimi salmon, tuna, wakame, soy sauce, wasabi

Burrata with tuna tartare 19.50

Olive oil, ginger, lime and chili flakes

Smoked eel & duckliver 19.50

Brioche toast, balsamic

Warm

Mediterranean escargots 15.00

Garlic, red pepper, parsley, tomato and goat cheese

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

Seabass 17.50

Skin-fried fillet with pasta and antiboise

Quail legs 18.50

Fried mushrooms, salsify chips, truffle mayonnaise

Pan-fried scallops 18.50

Samphire, beurre blanc

Crispy fried sweetbread 21.50

Mushroom risotto, creamy morel sauce

Pan-fried duckliver 22.50

Apple tarte tatin, pan-fried duck liver, Calvados jus

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Desserts

Affogato	7.50
Scroppino	9.00
Crème Brûlée	10.00
Apple pie from Taartello Vanilla ice cream, whipped cream	10.00
Mascarpone caramel crème Florentine crumbs	11.50
Tarte Tatin Pear Tarte Tatin, with cinnamon ice cream, vanilla sauce	12.50
Triple chocolat Chocolate mouse, ice cream and lavacake	14.50
Cheese platter Domestic and foreign cheeses with rye bread, nut bread and apple syrup	15.00

Holtkamp specials

Advocaat, vanille ice cream, whipped cream	9.50
Holtkamp selection Cheesecake, lemon meringue and red velvet cake	14.50

Dessert wines & Specials

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

Treats

Bonbons a piece From local chocolatier Smit's Delicious	2.50
Macarons a piece	1.50

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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	
Flatbread spicy chicken	17.50
Spicy chicken, lemon mayonnaise, spring onion and tomato	
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	
Crispy chicken burger	21.50
Lettuce, sweet and sour cucumber, sambalmayonnaise and French fries	
Black Angus burger	21.50
Lettuce, pickles, tomato, cheddar, panfried onion, truffle mayonnaise and French fries	
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 8.50
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 4.25
a piece
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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