

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 mayonnaise

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

A combination of cold and warm dishes

Sole meunière

Day price

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, sambal mayonnaise and French fries

Black Angus

21.50

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

Vegetarian

Stickey Tempeh

15.00

Sesame seeds, spring onion, ketjap, sambal

Creamy mushroom soup

15.00

Thinly sliced truffle

Grilled zucchini carpaccio

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 mayonnaise

6.00

Sweet potato fries with truffle mayonnaise

7.75

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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

Smoked Duckbreast

Thinly sliced duckbreast, chicory, apple, balsamicosyrup

16.50

Blini's with smoked salmon

Lemon mayonnaise, sweet and sour red onion, capers

17.50

Crab, prawn and avocado

Spicy crab mayonnaise and a crispy tostada

17.50

Pata Negra

Cornichon, confit tomato and grilled olive bread

18.50

Sashimi

Sashimi salmon, tuna, wakame, soy sauce, wasabi

18.50

Burrata with tuna tartare

Olive oil, ginger, lime and chili flakes

19.50

Smoked eel & duckliver

Brioche toast, balsamic

19.50

Warm

Boneless spareribs

Sweet & spicy, coleslaw, sambal mayonnaise

16.50

Boa Bun

With deepfried softshell crab, sweet and sour cucumber, ginger and soy-sesame mayonnaise

17.50

Chinese pancakes

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

17.50

Spaghettini à la Fruits de Mer

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

17.50

Pike-perch

Skin-fried fillet, sauerkraut, eel beurre blanc

17.50

Quail legs

Fried mushrooms, salsify chips, truffle mayonnaise

18.50

Pan-fried scallops

Samphire, beurre blanc

19.50

Crispy fried sweetbread

Mushroom risotto, creamy morel sauce

21.50

Beef tenderloin with duck liver

With pommes fondant and truffle jus

27.50

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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

Tarte Tatin 12.50
Pear Tarte Tatin, with cinnamon ice cream,
vanilla sauce

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

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 1.50

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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 chicken thigh deep-fried shrimp and herbmayonnaise	
Flatbread spicy chicken	17.50
Spicy chicken thigh, 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 1.50 L	52.50 105.00

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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