

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 39.50
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, 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

Cauliflower steak 15.00
Chickpea puree, harissa, pomegranate, cashew nut

Grilled zucchini carpaccio 15.00
Goat cheese, dried tomato, smoked almond crumb, olive oil

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” 15.00
Brioche toast and truffelmayonnaise

Beef tataki 16.50
Crispy garlic, spring onion and a sesame-soy sauce

Duck 16.50
Smoked, rilette, liver, apple, Calvados syrup

Fresh and smoked salmon tartare 17.50
Lemon mayonnaise, 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

Tuna carpaccio 18.50
On crispy filo pastry, furikake, soy-sesame vinaigrette, panko fried prawns

Smoked eel & duckliver 18.50
Brioche toast, balsamic

Warm

Boneless spareribs 16.50
Sweet & spicy, coleslaw, sambal mayonnaise

Boa Bun 17.50
With deepfried softshell crab, sweet and sour cucumber, ginger and soy-sesame 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

Monkfish fillet 18.50
Yellow curry, prawn, coconut rice, coriander

Quail legs 18.50
Fried mushrooms, salsify chips, truffle mayonnaise

Pan-fried scallops 19.50
Samphire, beurre blanc

Crispy fried sweetbread 19.50
Mushroom risotto, creamy morel sauce

Veal sucade & duck liver 22.50
Slow-cooked veal sucade, fried duck liver, pomme fondant, red wine jus

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Desserts

Affogato 7.50

Scroppino 9.00

Holtkamp advocaat 9.00
1 scoop of vanilla ice cream and whipped cream

Crème Brûlée 9.50

Apple pie from Taartello 10.00
Vanilla ice cream, whipped cream

Mascarpone caramel crème 10.50
Florentine crumbs

Tarte Tatin 11.50
Pear Tarte Tatin, cinnamon ice cream, vanilla sauce

Triple chocolat 12.50
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 2.25
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	19.50
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	22.50
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

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 4.00
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

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%

Gin & Tonics

Hendricks
Bombay
Bastion
Copperhead

Draft beer

Heineken
Affligem Blond
Texels skuumkoppe
Change draft

Bottled beer

Affligem Trippel

Starting from 8.50

Starting from 3.95

Starting from 10.75

Starting from 3.75

Starting from 6.25

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