

## 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

#### **Salade Riche**

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

27.50

#### **Bouillabaisse**

Southern French fish soup, fish, shellfish, rouille, Gruyère and croutons

27.50

#### **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, sambal mayonnaise and French fries

21.50

#### **Black Angus**

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

21.50

### Vegetarian

#### **Stickey Tempeh**

Sesame seeds, spring onion, ketjap, sambal

15.00

#### **Cauliflower steak**

Chickpea puree, harissa, pomegranate, cashew nut

15.00

#### **Zucchini & burrata**

Thinly sliced grilled zucchini, dried tomato, smoked almond crumb, olive oil

15.00

#### **Tarte Tatin**

Tomato, goat cheese, arugula, balsamic vinegar

15.00

#### **Melanzane parmigiana**

With grilled aubergine

15.00

#### **Linguine with truffle**

With Parmesan cheese

15.00

### 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

### **Thinly sliced beef tenderloin** 15.00

Olive oil, basil, pine nuts, Parmesan cheese

### **Candied quail leg salad** 16.50

Dutch butter lettuce, duck rillettes, salsify chips, truffle mayonnaise

### **Fresh and smoked salmon tartare** 17.50

Lemon mayonnaise, sweet and sour red onion, capers

### **Pata Negra** 18.50

Cornichon, confit tomato and grilled olive bread

### **Crab, prawn and avocado** 18.50

Spicy crab mayonnaise, brioche toast

### **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

### **Black Tiger Shrimps** 15.00

Chili, ginger, garlic cream sauce, coconut rice, coriander

### **Boneless spareribs** 16.50

Sweet & spicy, coleslaw, sambal mayonnaise

### **Sole, Scallop** 17.50

Sole fillet stuffed with scallop, creamy oyster sauce, spinach, and roasted tomato

### **Chinese pancakes** 17.50

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

### **Spaghettini à la Fruits de Mer** 17.50

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

### **Boa bun** 17.50

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

### **Pan-fried scallops** 18.50

Samphire, beurre blanc

### **Crispy fried sweetbread** 19.50

Mushroom risotto, creamy morel sauce

### **Pan-fried duck liver** 19.50

Pear tarte tatin with port jus

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## Desserts

**Affogato** 7.50

**Scroppino** 9.00

**Crème Brûlée** 9.50

**Apple pie from Taartello** 10.00  
Vanilla ice cream, whipped cream

**Mascarpone caramel crème** 10.50  
Florentine crumbs

**Sweet pie** 11.50  
Filled with vanilla ice cream, Holtkamp advocaat and whipped cream

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

**Chocolat lavacake** 12.50  
With frozen Pornstar Martini

**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

<b>Provençal fish soup</b>	15.00
Richly filled fish soup with gruyère, rouille and croutons	
<b>Flatbread with goat cheese</b>	15.00
Crème fraîche, garlic, thyme, zucchini, lemon, Parmesan cheese, spicy honey	
<b>Crispy chicken salad</b>	17.50
With chicken thigh deep-fried shrimp and herbmayonnaise	
<b>Flatbread spicy chicken</b>	17.50
Spicy chicken thigh, lemon mayonnaise, spring onion and tomato	
<b>Omelette with truffle</b>	17.50
Brioche toast and salad	
<b>Oeuf Benedict</b>	19.50
Brioche, avocado, smoked salmon and Hollandaise sauce	
<b>Salad with scalops</b>	19.50
With deep-fried shrimps and curry mayonnaise	
<b>Crispy chicken burger</b>	21.50
Lettuce, sweet and sour cucumber, sambalmayonnaise and French fries	
<b>Black Angus burger</b>	21.50
Lettuce, pickles, tomato, cheddar, panfried onion, truffle mayonnaise and French fries	
<b>Beef tenderloin tips</b>	22.50
French fries, salad en pepper sauce	
<b>Salade Riche</b>	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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<b><u>Spain</u></b>	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
<b><u>Italy</u></b>	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
<b><u>Austria</u></b>		
Grüner Veltliner, Schloss Maissau 'Ried Neuberg Schanz' - Weinviertel (2022)		50.00
<b><u>South Africa</u></b>		
Chenin Blanc, Spier '21 Gables' - Stellenbosch (2022)		52.50
<b><u>New Zealand</u></b>		
Sauvignon Blanc, Clos Henri Organic 'Waimaunga' - Marlborough (2023)		52.50
<b><u>United States</u></b>		
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

**Holtkamp truffle croquetes** 3.75  
(A piece) served with truffle mayonaise

**Holtkamp shrimpcroquetes** 4.00  
(A piece) served with musterd

**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)

**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

Starting from 8.50

Espresso Martini  
Limoncello Spritz  
Aperol Spritz  
Mojito (also non-alcoholic)  
Pornstar Martini (also non-alcoholic)  
Amaretto Sour (also non-alcoholic)  
Changing cocktail

## Non alcoholic

Starting from 3.95

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%  
Change beer 0,0%  
Non alcoholic cocktails

## Gin & Tonics

Starting from 10.75

Hendricks  
Bombay  
Bastion

## Draft beer

Starting from 3.75

Heineken  
Affligem Blond  
Texels skuumkoppe  
Change draft

## Bottled beer

Starting from 6.25

Affligem Trippel

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