





Appetizers

	Hummus	13
	Pomegranate - flatbread	
	Camembert from Normandy	16
	BBQ - wild thyme - pizza bread	
	Dried entrecôte 'Dierendonck'	18
	Break bread	
	Tapas for two	25
	Chorizo - manchego - serrano ham - chicken drumsticks - aioli - meatballs in tomato sauce	
	<i>Wine suggestion: Luna de Ana, Tempranillo - Rioja - 8.50 per glass</i>	



Starters

Oysters

26

6 pieces - lemon - sage butter - rye bread

Wine suggestion: Prosecco Murina, Veneto - 9.50 per glass

Gratinated oysters

28

6 pieces

House-smoked salmon*

19.5

Brioche - shallot - pink pepper - horseradish

Risotto

25

Squid - pumpkin

Wine suggestion: Luna de Ana, La Mancha, Verdejo, - 8.50 per glass

Escargots de Bourgogne / Burgundy snails

17

6 pieces - garlic butter - parsley - flatbread



Burrata*

18

Tomato varieties - wild garlic - buckwheat - shiso



Cheese croquettes*

15.5

2 pieces - fried parsley - charred lemon

Shrimp croquettes

22

2 pieces - fresh tartare - fried parsley - charred lemon

Cheese and shrimp croquette duo*

19

Fresh tartare - fried parsley - charred lemon

Gluten- and lactose-free croquettes + 2.50

Steak tartare

38

75 g - egg yolk - Royal Belgian Caviar

Beef carpaccio*

17

Arugula - olive oil - Parmesan

Wine suggestion: Amalia, Barbera d'Alba, Piemonte - 10.50 per glass

***These dishes can be chosen with the packages.**



Main dishes

Salad

Lukewarm couscous salad

Prawns- zucchini

28

Caesar*

Malines chicken - ansjovy - romaine lettuce - parmesan cheese

27



Goat cheese*

Radicchio - fig - Granny Smith apple

24

Vegetarian



Tajine

Potato - seasonal vegetables - ras el hanout - falafel

Wine suggestion: Altobello, Primitivo - 8.50 per glass

29



Lukewarm couscous salad*

Marinated halloumi - honey - zucchini

28



Dry aged beetroot

Young carrot - rösti - artichoke

27



Pasta

 Risotto	32
Butternut - smoked ricotta	
Supplement squid +6	
<i>Wine suggestion: Luna de Ana, verdejo, La Mancha - 8,5 per glass</i>	
Spaghetti bolognese*	17
Beef and pork mince - gruyère	

Fish

Sea bass	42
BBQ - pistou - tomato - samphire - baby potatoes	
<i>Wine suggestion: 1924, Buttery Chardonnay, USA - 10,5 per glass</i>	
Cod fillet	39
Cremed leeks - bisque - baby potatoes	
<i>Wine suggestion: Chablis Terroir de Courgis - 11,5 per glass</i>	
Sole meunière	55
550 g - salad - fries	
<i>Wine suggestion: Pouilly-Fumé St. Andelain - 10,5 per glass</i>	
Salmon fillet*	34
Brandade - smoked sturgeon - buerre blanc - herb oil - herring roe	
<i>Wine suggestion: Altobello, Pinot Grigio, Puglia - 8,5 per glass</i>	

*These dishes can be chosen with the packages.



Meat

Beef Wellington for two	54
Filet pur - bordelaise sauce - lettuce- fries - 30 minutes waiting time	per person
<i>Wine suggestion: Chateau La Haye, cabarnet sauvignon & merlot, Saint Estephe - 11.5 per glass</i>	
Côte à l'os 'Oedslach' Dierendonck	53
Dry aged - 450 g - lettuce - fries	
Beef tenderloin 'Belgian Blue'	43
Lettuce - fries	
<i>Wine suggestion: Chateau La Haye, cabarnet sauvignon & merlot, Saint Estephe - 11.5 per glass</i>	
Bavette 'Angus'*	33
Lettuce - fries	
Malines chicken*	27
Pointed cabbage - Maneblusser beer gravy - croquettes	
Veal fillet	38
Mushroom duxelle - young carrots - dragon sauce	
<i>Wine suggestion: Amalia, Barbera d' Alba, Piemonte - 10.5 per glass</i>	
Pork tenderloin	33
Tartiflette with endive - flowersprouts - cauliflower - whole grain mustard sauce	
<i>Wine suggestion: Amalia, Barbera d' Alba, Piemonte - 10.5 per glass</i>	
Vol-au-vent*	27
Malines chicken - puff pastry - lettuce - fries	
Smashed burger*	24
Cheddar - pickle- lettuce - fries	
Steak tartare	28
150 g - salsfy - horseradish - bone marrow - lettuce - fries	
Lamstajine	34
Ras el hanout - young carrots - baby potatoes	

All cuts of meat are grilled in our Mibrasa charcoal oven.



Sauces

Choron sauce	4.5
Béarnaise sauce	4.5
Mushroom sauce	4
Bordelaise sauce	4
Pepper sauce	4
Meat jus	4
Dragon jus	4.5
Mayonnaise - ketchup - tartare sauce	1

Side dishes

Endive salad	4.5
Romaine salad	4
Shallot - yoghurt dressing	
Truffel fries for two	10.5
Truffel mayonnaise - parmezan cheese - summer truffel	
Fries	3.5
Croquettes	3.5
Baby potatoes	4.5
Mashed potatoes	4.5

For groupes of 8 and more, we ask that the choise be limited to 4 dishes.

We kindly ask that each table settles the bill with a single payment.



Desserts

Dame blanche*	13
Callebaut chocolate - vanilla ice cream - whipped cream	
Ferrero Rocher	15
Praliné - dulce de leche - speculoos ice cream - hazelnut	
Crêpe Suzette	16
Pastry cream - orange	
Crème brûlée*	12
Vanilla	
Cheese selection refined by Van Tricht	17

Wine suggestion: Monbazillac, Château de la Jaubertie - 9,5 per glass

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