





# Appetizers

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 <b>Hummus</b>	13
Pomegranate - flatbread	
 <b>Camembert from Normandy</b>	16
BBQ - wild thyme - pizza bread	
<b>Dried entrecôte</b>	18
Tear and share bread - ricotta	
<b>Warm bites</b>	17
15 pieces - 3 sauces	
<b>Tapas</b> for two	27
Chorizo - manchego - serrano ham - chicken drumsticks - aioli - meatballs in tomato sauce	
<i>Wine suggestion: Luna de Ana, Tempranillo - Rioja - 8,5 per glass</i>	

**We use fresh, seasonal produce. Please inform our staff in advance of any allergies or dietary requirements.**



# Starters

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<b>Oysters</b>	27
6 pieces - lemon - sage butter - rye bread	
<i>Wine suggestion: Prosecco Murina, Veneto - 9.5 per glass</i>	
<b>Zeeland mussels</b>	24.5
Basque sausage - fennel - za'atar - cherry tomatoes	
<i>Wine suggestion: Wohrmann Rosé, Côte de Provence - 8.5 per glass</i>	
<b>Scallop Ceviche</b>	22.5
Radish - cœur de bœuf tomato - wild garlic	
<i>Wine suggestion: Zimmermans, Grüner Veltliner, Austria - 8.5 per glass</i>	
<b>House-smoked salmon*</b>	19.5
Brioche - shallot - pink pepper - horseradish	
<b>Vitello tonnato*</b>	17.5
Apple capers - tuna sauce - Parmesan cheese	
 <b>Burrata*</b>	18
Tomato varieties - buckwheat - shiso	
 <b>Cheese croquettes*</b>	15.5
2 pieces - fried parsley - charred lemon	
<b>Shrimp croquettes</b>	22
2 pieces - fresh tartare - fried parsley - charred lemon	
<b>Cheese and shrimp croquette duo*</b>	19
Fresh tartare - fried parsley - charred lemon	
<b>Gluten- and lactose-free croquettes + 2.5</b>	
<b>Steak tartare</b>	38
75 g - egg yolk - Royal Belgian Caviar	
<b>Beef carpaccio*</b>	17
Arugula - olive oil - aged Parmesan	
<i>Wine suggestion: Altobello, Primitivo, Puglia - 8.5 per glass</i>	

\*These dishes can be chosen with the packages.



## Snacks until 15h

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### Pinsa

Ham - cheddar - mixed salad - mustard dressing

12



### Pinsa

Cheddar - raclette - mixed salad - mustard dressing

12

## Main dishes

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### Salad

#### Watercress salad

Grilled green asparagus – tomato salsa – prawns – feta

28

#### Caeser\*

Malines chicken - ansjovy - romaine lettuce - parmesan cheese

27



#### Goat cheese\*

Radicchio - fig - Granny Smith apple

24

## Vegetarian



#### Tajine

Seasonal vegetables - ras el hanout - falafel - smoked ricotta - potato

*Wine suggestion: Altobello, Primitivo, Puglia - 8,5 per glass*

29



#### Artichoke

Sherry Butter - Fondant Potatoes

29



#### Dry aged beetroot\*

Young carrot - rösti

27

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



## Zeeland mussels 1.1 kg

### Naturel

31

*Wine suggestion: Woehrmann Rosé, Côte de Provence - 8.5 per glass*

### Garlic

34

*Wine suggestion: 1924, Buttery Chardonnay, USA - 10.5 per glass*

### White wine

34

*Wine suggestion: 1924, Buttery Chardonnay, USA - 10.5 per glass*

### Tom Kha Kai & Yuzu

36

*Wine suggestion: Woehrmann Rosé, Côte de Provence - 8.5 per glass*

Served with mussel sauce and fries

## Pasta

### Pasta with mussels

26

Fennel - pastis - cherry tomato

*Wine suggestion: Woehrmann Rosé, Côte de Provence - 8.5 per glass*

### Spaghetti bolognese\*

17

Beef and pork mince - gruyère

## Fish

### Sea bass

42

BBQ - Pistou - tomato - samphire - baby potatoes

*Wine suggestion: 1924, Buttery Chardonnay, USA - 10.5 per glass*

### Cod fillet

47

Mussels - baby zucchini - fava beans - beurre blanc with shellfish - baby potatoes

*Wine suggestion: Zimmermans, Grüner Veltliner, Austria - 8.5 per glass*

### Sole meunière

55

550 g - salad - fries

*Wine suggestion: Pouilly-Fumé St. Andelain, sauvignon blanc, Loire - 10.5 per glass*

### Salmon fillet\*

36

Fennel - bell pepper - saffron-garlic mayonnaise - bouillabaisse - Fondant Potatoes

*Wine suggestion: Altobello, Pinot Grigio, Puglia - 8.5 per glass*



## Meat

<b>Beef Wellington</b> for two	54
Filet pur - bordelaise sauce - lettuce - fries - 30 minutes waiting time	per person
<i>Wine suggestion: Amalia, Barbera d'Alba, Piemonte - 10.5 per glass</i>	
<b>Côte à l'os 'Oedslach'</b>	53
450g - Dierendonck - dry aged - lettuce - fries	
<i>Wine suggestion: Chateau La Haye, cabarnet sauvignon &amp; merlot, Saint Estephe - 11.5 per glass</i>	
<b>Beef tenderloin 'Belgian Blue'</b>	43
Lettuce - fries	
<i>Wine suggestion: Chateau La Haye, cabarnet sauvignon &amp; merlot, Saint Estephe - 11.5 per glass</i>	
<b>Bavette Angus 'Black' *</b>	35
Lettuce - fries	
<i>Wine suggestion: Chateau La Haye, cabarnet sauvignon &amp; merlot, Saint Estephe - 11.5 per glass</i>	
<b>Malines chicken*</b>	34
Aubergine - green asparagus - ras el hanout - potato millefeuille	
<i>Wine suggestion: Altobello, Primitivo, Puglia - 8.5 per glass</i>	
<b>Ossobuco</b>	38
Fresh pasta - sage - capers	
<i>Wine suggestion: Amalia, Barbera d'Alba, Piemonte - 10.5 per glass</i>	
<b>Menapii pork</b>	33
Caramelized shallots - artichokes - French-style green peas - vandouvan sauce - fries	
<i>Wine suggestion: Altobello, Primitivo, Puglia - 8.5 per glass</i>	
<b>Vol-au-vent*</b>	29
Malines chicken - puff pastry - lettuce - fries	
<b>Smashed burger*</b>	24
Cheddar - pickle - lettuce - fries	
<b>Steak tartare*</b>	28
150 g - salsfy - horseradish- bone marrow - lettuce - fries	
<b>Lamb tajine</b>	34
Lamb - ras el hanout - young carrots - baby potatoes	
<i>Wine suggestion: Altobello, Primitivo, Puglia - 8.5 per glass</i>	

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



## Sauces

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

## Side dishes

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

For groups of 8 and more, we ask that the choice be limited to 4 dishes.  
We kindly ask that each table settles the bill with a single payment.