





Appetizers

-  **Hummus** 13
Pomegranate - flatbread
-  **Camembert from Normandy** 16
BBQ - wild thyme - pizza bread
- Dried entrecôte** 18
Tear and share bread - ricotta
- Tapas** for two 27
Chorizo - manchego - serrano ham - chicken drumsticks - aioli - meatballs in tomato sauce
Wine suggestion: Luna de Ana, Tempranillo - Rioja - 8,50 per glass

Starters

- Oysters** 27
6 pieces - lemon - sage butter - rye bread
Wine suggestion: Prosecco Murina, Veneto - 9,50 per glass
-  **Asparagus Flemish style** 23
Eggs - butter sauce - parsley
Wine suggestion: Zimmermans, Grüner Veltliner, Oostenrijk - €8,5 per glass
- Asparagus Dutch style** 25
Smoked salmon - egg - hollandaise sauce
Wine suggestion: Zimmermans, Grüner Veltliner, Oostenrijk - €8,5 per glass
-  **Burrata*** 18
Tomato varieties - buckwheat - shiso
-  **Cheese croquettes*** 15.5
2 pieces - fried parsley - charred lemon
- House-smoked salmon*** 19.5
Brioche - shallot - pink pepper - horseradish



Poached egg	31
White asparagus – grey shrimp – truffle mousseline	
Tuna	21
Leche de tigre - pomelo - cucumber - Thai oil	
Vitello tonnato*	17.5
Apple capers - tuna sauce - Parmesan cheese	
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	
Risotto	25
Green asparagus – Breydelham – smoked ricotta	
<i>Wine suggestion: Luna de Ana, verdejo, La Mancha - 8,50 per glass</i>	
Beef carpaccio*	17
Arugula - olive oil - aged Parmesan	
<i>Wine suggestion: Molino a Vento, Nerello Mascalese, Sicilië - €8,5 per glass</i>	

*These dishes can be chosen with the packages.



Snacks until 15pm

Pinsa

Ham - cheddar - mixed salad - mustard dressing

12



Pinsa

Cheddar - raclette - mixed salad - mustard dressing

12

Main dishes

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

Potato - seasonal vegetables - ras el hanout - falafel

Wine suggestion: Altobello, Primitivo - 8.50 per glass

29



Early-season cauliflower

Sherry butter – smoked almond – mimolette cream

Wine suggestion: 1924, Buttery Chardonnay, USA - €10.50 per glass

28



Dry aged beetroot*

Young carrot - rösti

27



Asparagus

-  **Flemish style** 34
Eggs - butter sauce - parsley
Wine suggestion: Zimmermans, Grüner Veltliner, Oostenrijk - €8.5 per glass
- Dutch style** 38
Smoked salmon - egg - hollandaise sauce
Wine suggestion: Zimmermans, Grüner Veltliner, Oostenrijk - €8.5 per glass

Pasta

- Pasta with mussels** 26
Fennel - pastis - cherry tomato
Wine suggestion: Altobello, Pinot Grigio, Puglia - €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
- Oriental glazed cod** 39
sea lavender - aubergine cream - coconut stock - Thai basil - baby potatoes
Wine suggestion: Zimmermans, Grüner Veltliner, Oostenrijk - €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*** 29
Potato millefeuille - grilled green asparagus - herb beurre blanc - herring caviar
Wine suggestion: Altobello, Pinot Grigio, Puglia - 8.5 per glass

***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'	53
450g - Dierendonck - dry aged - 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 'Black' *	35
Lettuce - fries	
Malines chicken*	32
White asparagus – fine champagne – French-style peas – lettuce hearts – potato millefeuille	
Ossobuco	38
Linguine - sage - capers	
<i>Wine suggestion: Altobello, Primitivo, Puglia - €8,50 per glass</i>	
Menapii pork	33
Blackwell sauce – caramelised shallots – early-season cauliflower	
<i>Wine suggestion: Molino a Vento, Nerello Mascalese, Sicilië - €8,5 per glass</i>	
Vol-au-vent*	29
Malines chicken - puff pastry - lettuce - fries	
Smashed burger*	24
Cheddar - pickle - lettuce - fries	
Steak tartare*	28
150 g - salsfy - horseradish- bone marrow - lettuce - fries	
Lamb tajine	34
Lamb - ras el hanout - young carrots - baby potatoes	
<i>Wine suggestion: Altobello, Primitivo, Puglia - €8,50 per glass</i>	

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
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 - truffel	
Fries	3.5
Croquettes	3.5
Baby potatoes	4.5
Mashed potatoes	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.



Desserts

Dame blanche*	13
Callebaut chocolate - vanilla ice cream - whipped cream	
Pain perdu	16
Peach Melba – almonds – raspberry coulis – vanilla ice cream	
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

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