



## Suggestions

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### Appetizers

- ✓ Artichoke 16
  - | Jardin de Tuileries dip
- Oysters prepared three ways 24
  - | Oosters – gegratineerd – natuur

### Snacks (until 4 PM)

- Focaccia 17
  - | jamon Iberico – salsa verde
- Toast with avocado 20.5
  - | smoked salmon – poached egg – red onion – wasabi

### Starters

- Charolais beef carpaccio 18.5
  - | smoked olive oil – arugula cream – 36-month-aged Parmesan cheese – balsamic vinegar
  - Recommended wine: Beaujolais Lantignié – €7,5 per glass*
- Giant prawn 22.5
  - | salsa verde – marinated tomato
  - Recommended wine: Wohrmann Rosé – €7,5 per glass*
- Bouillabaisse 24.5
  - | Zeeland mussel – monkfish – red mullet – rouille
  - Recommended wine: Savigny-Les-Beaune Vieilles Vignes, Vincent Girardin – €9,5 per glass*

## Suggestions

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### Main courses

Sea Bass 26

| artichoke – pea – sea fennel – beurre blanc

*Recommended wine: Savigny-Les-Beaune Vieilles Vignes, Vincent Girardin – €9,5 per glass*

Zeeland mussels

| sea soil culture – fries – mussel sauce

*Recommended wine: Bourgogne Cuvée Saint-Vincent 2021, Vincent Girardin – €9 per glass*

Nature 29.5

White wine sauce 31

Garlic cream sauce 31

Hanger steak 27.5

| Japanese BBQ sauce based on shallots – little gem lettuce – gratin of grilled vegetables and Reblochon cheese

*Recommended wine: Château de Cérons Bordeaux 2019 – €9 per glass*

Brined suckling pig (150 g) 28

| Japanese BBQ – miso – baby eggplant – green asparagus – potato millefeuille

*Recommended wine: Saint-Émilion La Rose Brisson – €9,5 per glass*

Picanha 'Wagyu A5' 45

| Australia – bimi – natural jus based on shichimi togarashi

*Recommended sake: Superior Junmai Ginjo – €7,5 per glass*

### Desserts

Millefeuille 12.5

| rhubarb – strawberry – whipped vanilla cream

# Menu

## Appetizers

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Spanish salami 'fuet' 11  
| focaccia

Spanish salami and cheese cubes 14.5  
| grain mustard – focaccia

Deluxe tapas platter 26  
| chorizo – charcuterie – calamari – empanadas – focaccia – aioli – anchovies – mozzarella – olives

✓ Mild cheese cubes 9  
| grain mustard – focaccia

Warm appetizers (15 pieces) 15  
| with 3 sauces

Jamon Iberico 16  
| focaccia – olive oil

Enigma 16.5  
| marinated beef – smoked paprika – focaccia



## Starters

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✓ Roasted cherry tomato soup   sour cream	7.5
✓ Cheese croquettes   lemon - aioli	15.5
Shrimp croquettes   salad - lemon - tartar sauce	22
Duo of cheese and shrimp croquettes   salad - lemon - tartar sauce	19
Prawns (6 pieces)   with garlic sauce, vadouvan sauce or Ricard sauce	18
Confit tomato   grey shrimp - Catalan sauce - passion fruit	24.5
✓ Burrata   tomato - crispy green herbs - basil cream	17

## Kids' Menu

Kids' vol-au-vent   salad - fries	10
Kids' spaghetti   cheese	10
Currywurst   salad - fries	8
Chicken nuggets   salad - fries	8

## Main courses

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### Salads

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Burrata salad	24.5
eggplant - artichoke - pastrami	
✓ Goat cheese salad	21
Jonagold apple - red endive - fig	
Caesar salad	23
Malinois Cuckoo - lemon thyme - crouton - heart of lettuce - bacon crumble	

### Pasta & Rice

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Spaghetti bolognese	17
fresh pasta - pork/beef - cheese	
✓ Lasagnette	21.5
feta - sea fennel - green asparagus - peas	
✓ Vegetarian Indian curry	25
rice - eggplant - zucchini - chutney	

Mayonnaise - ketchup - tartar sauce	1
Supplement for fries - croquettes - potatoes	3
Pepper sauce - mushroom cream sauce - béarnaise sauce - gravy	2.5
Bone marrow	5
Truffle	12

## Fish

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<b>Prawns</b>   with garlic sauce, vadouvan sauce or Ricard sauce	26
<b>Salmon</b>   Hollandaise espuma - bimi - butter puree	28
<b>Cod fillet</b>   romanesco - salmon roe - creamy puree - beurre blanc herb oil	31

## Meat

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<b>Vol-au-vent</b>   puff pastry - mousseline - salad	24.5
<b>Hand-cut steak tartare</b>   onion - capers - egg yolk	27
<b>'Ouwen Dok' hamburger (220 g)</b>   beef - cheddar - tomato - smoky BBQ sauce	25
<b>Irish beef steak (220 g)</b>   salad	26
<b>Irish beef tenderloin (220 g)</b>   salad	33
<b>Argentinian ribeye (350 g)</b>   assorted warm vegetables - bone marrow	36
<b>Indian curry</b>   chicken - eggplant - zucchini - rice - chutney	26
<b>Malinois Cuckoo</b>   cream of pea - chanterelles - summer baby vegetables - Carolus sauce	26

*Please inform us if you have any allergies.*

## Desserts

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Tiramisu	12.5
espuma – cocoa crumble	
Crème brûlée	10.5
vanilla from Madagaskar	
Chocolate mousse	10.5
cocoa base	
Dame blanche	10.5
chocolate sauce – whipped cream	
Cheese platter (4 pieces)	14
brioche – jam	
Strawberry sorbet	13
marinated strawberry – meringue	

