

Suggestions

Starters

Asparagus the Flemish way	22
egg - butter - parsley	
Asparagus the Dutch way	24
salmon - poached egg - Hollandaise sauce	
Open ravioli	19.5
pesto - edamame - green asparagus - burrata	
Salmon tartare	23.5
guacamole - shrimp crackers - sour cream - lime	
Asparagus & Serrano Ham croquette	18
grain mustard mayonnaise	

Main courses

Monkfish	36
edamame - white asparagus - gravy of Gouden Carolus - buttery mashed potato	
<i>Wine recommendation: Sancerre, Sauvignon Blanc - €9 per glass or €45 per bottle</i>	
Asparagus the Flemish way	32
egg - butter - parsley - baked potato	
<i>Wine recommendation: Brundlmayer, Gruner Veltliner - €9 per glass or €45 per bottle</i>	
Asparagus the Dutch way	34
salmon - poached egg - baked potato - Hollandaise sauce	
<i>Wine recommendation: Brundlmayer, Gruner Veltliner - €9 per glass or €45 per bottle</i>	
Lamb tenderloins	36
asparagus - red chicory - lamb gravy - hasselback potato	
<i>Wine recommendation: Beaujolais Latignée, Gamay - €7,5 per glass or €32,5 per bottle</i>	

Dessert

Espuma of tiramisu	12.5
cocoa crumble - coffee caramel	
Strawberry sorbet	13
balsamic vinegar - marinated strawberry - meringue	

Menu

Snacks (Until 4 p.m.)

Brioche 17
| pastrami – pickle salsa – raclette cheese

Brioche veggie 13.5
| raclette cheese – pickle salsa

Appetizers

Oysters (6 pieces) 20
| granita – spicy oil

Spanish salami "Fuet" 11
| focaccia

Spanish salami and cheese cubes 14.5
| grain mustard – focaccia

Cheese cubes of young matured cheese 9
| grain mustard – focaccia

Secreto 20
| olive oil with herbs – grilled bread

Tapas board 24
| charcuterie – calamari – empanadas – focaccia – aioli – anchovies – manchego cheese – olives

Mixed deep-fried snacks (15 pieces) 15
| with 3 sauces

Jamon Ibérico (36 months) 16
| focaccia – olive oil

Starters

Asparagus soup	7.5
brunoise of asparagus – olive oil with herbs	
Cheese croquettes	15.5
lemon – aioli	
Shrimp croquettes	22
lemon – tartar sauce	
Duo of cheese and shrimp croquettes	19
lemon – tartar sauce	
Scampi (6 pieces)	18
with garlic sauce, vadouvan curry sauce or Ricard sauce	
Burrata cream	17
tomato – crispy herb garnish – basil cream	

Kids Menu

Kid's vol-au-vent	10
salad – fries	
Kid's spaghetti	10
cheese	
Currywurst	8
salad – fries	
Chicken nuggets	8
salad – fries	
Chicken fillet	13
hot vegetables – applesauce	



Main courses

Salads

Goat cheese salad 21

| Jonagold – red chicory – fig

Ceaser salad 22

| Malinois cuckoo – crouton – lettuce hearts – bacon crumble

Young herring salad 23

| green asparagus – red chicory – salty vinaigrette

Pasta

Bolognese 17

| pork/beef – cheese

Carbonara 23.5

| pancetta – burrata

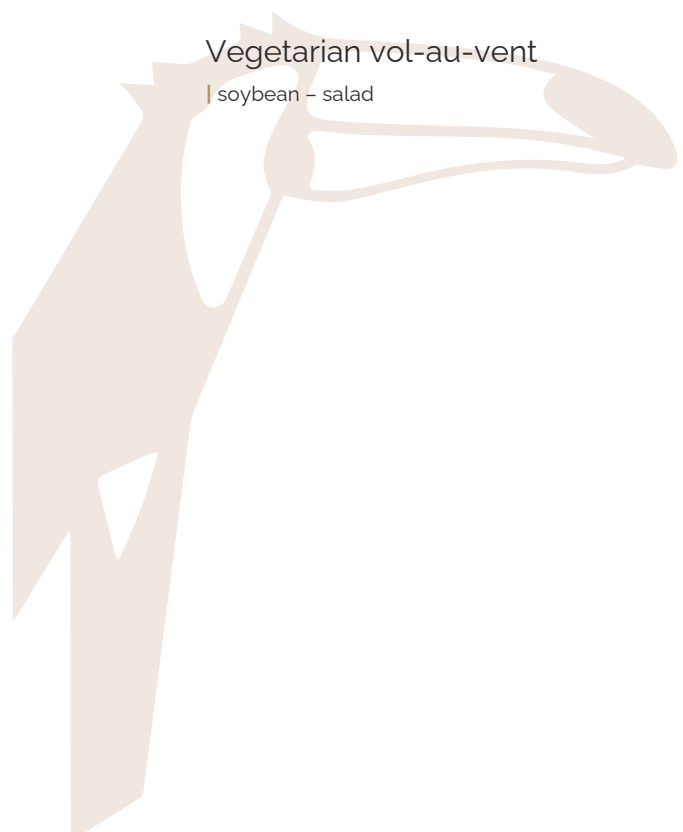
Vegetarian

Indian curry 25

| rice – sweet potato – chutney

Vegetarian vol-au-vent 24.5

| soybean – salad



Fish

Scampi	26
garlic sauce, vadouvan sauce or ricard sauce	
Salmon fillet	28
espuma hollandaise – bimi – buttery mashed potatoes	
Cod fillet	29
romanesco – salmon eggs – fennel – buttery mashed potatoes – beure blanc olive oil with herbs	

Meat

Vol-au-vent	24.5
puff pastry- mousseline sauce – salad	
Hand-cut steak tartare	27
onion – capers – egg yolk	
Hamburger "Ouwen Dok" (220 gr)	25
100% beef – cheddar cheese – tomato – smokey sauce	
Irish beef steak (220 gr)	25
salad	
Irish beef tenderloin (200 gr)	33
salad	
Malinois cuckoo	24
cream of pumpkin – chicory – Gouden Carolus sauce – tomato crumble	
Argentinean Rib Eye (300 gr)	36
hot vegetables – marrow	
Indian curry	25
chicken – sweet potato – rice – chutney	
Mayonaise – ketchup – tartar sauce	1
Supplement rice – fries – mashed potatoes – croquettes – baked potatoes	3
Supplement pepper sauce – creamy mushroom sauce – bearnaise sauce – gravy	2.5
Supplement marrow	5

****Please inform us if you have any allergies.***

Desserts

Dame blanche	11
chocolate sauce – whipped cream	
Crème brûlée	10.5
vanilla from madagaskar	
Chocolate mousse	10.5
crispy cocoa base	
Cheese platter	14
brioche – marmalade	

