

Suggestions

Starters

	Carpaccio Saint-Jacques	22
	celeriac remoulade	
	King crab salad	29
	mango - avocado - Espelette pepper	
✓	Ravioli of mushrooms	29
	truffle	
✓	Trio of hummus oriental style	19
	toasted bread	
✓	Carpaccio coeur de boeuf	19
	Arbequina olive oil - smoked sea salt	

Main courses

	Steak of kangaroo	32
	pak choi - gravy with Szechuan pepper	
	Pork cheeks with Carolus sauce	26
	chicory salad	
	Picanha	29
	portobello - chimichurri sauce	
	Blanquette of coucou de Malines and lobster	34
	seasonal vegetables - chateau potato	
	Turbot	38
	baked with semi-salted butter - roasted vegetables	
	Seafood platter	55 ^{pp}
	6 oysters, unpeeled shrimp, langoustines, prawn, razor clams, half lobster tail, garlic bread and rouille	

Desserts

	Flan deluxe	12.5
	with chocolate caramel wafer	
	Tarte tatin	10.5
	vanilla ice cream	
	Café Liégeois	10
	chef's way	

Menu


Snacks | Until 4pm

Croque monsieur	14
cheese and ham toasted sandwich – salad – ketchup – mayo	
Croque madame	15
cheese and ham toasted sandwich topped with an egg – salad – ketchup – mayo	
Croque vol-au-vent	17
cheese and ham toasted sandwich topped with vol-au-vent – salad – ketchup – mayo	
Croque bolognaise	17
cheese and ham toasted sandwich topped with bolognaise sauce – salad – ketchup – mayo	
 Panini brie	15
brie – nuts	

Kids Menu



Kid's vol-au-vent	9.5
salad – fries	
Kid's spaghetti	9.5
with grated cheese	
Currywurst	7.5
fresh salad – fries	
Chicken nuggets	7.5
fresh salad – fries	
Fish sticks	9.5
pasta – herb cheese	
 Kids' pasta veggie	9.5
herb cheese	

Hors d'oeuvres

Oysters (6 pieces)	20
granita – lemon – spicy oil	
Serving of cheese and salami cubes	8
wholegrain mustard	
Secreto	20
olive oil with herbs – grilled bread	
Tapas	24
chorizo – cured ham – calamari – focaccia – garlic sauce – mozzarella – olives	
Mixed deep-fried snacks (15 pieces)	15
with 3 sauces	
 Vegetarian samosa's	13
sweet chili	



Starters

-  Soup of the day 7.5
-  Cheese croquettes 15
| salad – lemon – garlic sauce
- Shrimp croquettes 19
| salad – lemon – tartar sauce
- Duo of cheese and shrimp croquettes 17
| salad – lemon – tartar sauce
- Scampi 17
| with garlic sauce, vadouvan curry sauce or diabolique



Main courses

Salads

Thai beef 24

| beef - oriental marinade

Ceasar salade 22

| chicken breast - anchovies - croutons - Parmesan

Scampi 20.5

| apple - curry vinaigrette - avocado

 Goat cheese salad 20.5

| apple - honey mustard dressing

Pasta

Spaghetti bolognaise 17

| fresh pasta - pork/beef - grated cheese

Penne carbonara 19

| pancetta - pecorino

Pasta pesto chicken 22

| chicken breast - fresh linguini - rocket salad - Parmesan

 Pasta pesto 16

| fresh linguini - rocket salad - Parmesan

 Lasagna of vegetables 19




| tomato confit - Parmesan



Fish

Small sole fish (3 pieces)	32
butter sauce – fresh salad – tartar sauce – lemon – fries	
Scampi	24
with garlic sauce, vadouvan curry sauce or diabolique	
Cod	28
white wine sauce - seasonal vegetables - mashed potatoes	
Salmon fillet	28
cream of celeriac - bearnaise - seasonal vegetables	

Meat

Vol-au-vent	24.5
puff pastry – fresh salad – fries	
Steak tartare "pure"	25.5
yolk - capers – onion – fries	
"Ouwen Dok" Hamburger (220 gr)	23
cheddar – fried onion – tomato – smokey BBQ sauce – fries	
Irish beef steak (220 gr)	26
fresh salad – fries	
Irish beef fillet (220 gr)	37
fresh salad – fries	
 Vegetarian vol-au-vent	22
seasonal vegetables - fries	
 Vegan burger	23
avocado – fresh salad – fries	
 Vegan schnitzel	25
seasonal vegetables	

Mayo – ketchup – tartare sauce	0.8
Extra serving of fries or croquettes	3
Peppercorn sauce – mushroom sauce – béarnaise sauce - gravy	3

Desserts

Merveilleux vanilla whipped cream - meringue - candied pear	12.5
Crème brûlée with fresh vanilla	10.5
Chocolademousse made with Belgian chocolate	10.5
Dame blanche chocolate sauce - whipped cream	10.5
Cheese plate (4 pieces) jam - toasted bread	14

