



FINGERFOOD Small dishes to share with the aperitif or as a starter

Shrimp croquettes 4pcs/8pcs 15,00/28,00 North Sea shrimps/sherry vinegar dip ***	Bruschetta garlic & tomato 15.00 tomato/basil *** V
Cheese croquettes 4pcs/8pcs 13,00/22,00 3 cheeses/red pepper dip *** V	Bruschetta Brie cheese 18,00 honey/walnut *** V
Squid rings panko 4pcs/8pcs 15,00/28,00 tartare&garlic dip ***	Bruschetta garlic & burrata 20.00 tomato/basil V
Fish fritters 4pcs/8pcs 15,00/28,00 tartare&garlic dip ***	Bruschetta in de oven ‘all the way’ 24,00 tom&moz/ham/rucola/parmezaan
Grilled prawns 4pcs 17.00 spicy garlic butter&baguette ***	Goat cheese dip & bacon 15.00 honey/pine nuts/crisps ***
Scallops in the oven 2pcs 15,00 White wine sauce/chicory & baguette ***	Grilled ham 16,00 mustard/honey ***
Tartare of smoked salmon 24,00 mustard/apple/onion/crisps	Grilled white sausage 16,00 pickles mayo/onion ***
	Tartare chateaubriand (raw) 24,00 pesto/parmesan/crisps

MENU PETIT 53,00

Choose a 'FINGER FOOD' each ***

Grilled prawns - garlic dip sauce & salad

OR

Grilled salmon fillet - bisque sauce & vegetables

OR

Grilled chateaubriand 200gr - sauce & salad

OR

Steak tartare of chateaubriand (raw) - mayo & salad

‘Petit’ dessert or coffee/tea

Duo sorbet OR Chocolate mousse OR Crème Brûlée

Irish / Italian / French Coffee / Espresso Martini +10,00

Sabayon white wine with ice cream / Scroppino Limoncello +11,00

STARTERS Served with bread & butter

SHRIMP CROQUETTES 25,00 North Sea shrimps/sherry vinegar dip	SMOKED SALMON 26,00 toast/apple&cucumber&onion/curry	GRILLED PRAWNS 26,00 tartare & garlic dip
CHEESE CROQUETTES 22,00 old bruges cheese/red pepper dip V	SCALLOPS IN THE OVEN 4PCS 30,00 white wine sauce/chicory	PRAWNS IN SAUCE 27,00 vodka & tomato
CARPACCIO OF BEEF 25,00 arugula/capers/parmesan/dip sauce	SAUTEED CLAMS 25,00 garlic/sherry	GRILLED KING PRAWNS 28,00 spicy garlic butter
FOIE GRAS 29,00 onion jam/toast	SHRIMP COCKTAIL 29,00 North Sea shrimps/tomato/egg/cocktail	

MEAT DISHES + POTATO OF YOUR CHOICE

CHATEAUBRIAND salad & sauce
PETIT 200gr 33,00 / GRAND 250gr 38,00

CHATEAUBRIAND ITALIAN WAY chimichurri
arugula-tomato-parmesan-olive oil-balsamic
PETIT 200gr 35,00 / GRAND 250gr 40,00

FIFTY FIFTY OF CHATEAUBRIAND salad & sauce
1/2 grilled & 1/2 steak tartare (raw) 39.00

STEAK TARTARE OF CHATEAUBRIAND (raw) salad & mayo 33,00

MIX SKEWER salad & sauce
chateaubriand-white sausage-ham 37,00

RACK OF LAMB wok vegetables with bacon & sauce 44.00

BELGIAN SIRLOIN STEAK ± 450gr salad & sauce 46.00

BELGIAN T-BONE 1P ± 700gr (with bone) salad & sauce 56.00

FRENCH FRIES
GRATIN DAUPHINOIS
MASH PARMESAN
POTATO FRESH GARLIC BUTTER
EXTRA PORTION 4,00

PEPPER
MUSHROOM
BEARNAISE
COGNAC CREAM
CHIMICHURRI
FRESH GARLIC BUTTER
EXTRA PORTION 3,00

EXTRA SALAD 4,00
CHICORY SALAD 4,50
WOK VEGETABLES WITH BACON AND ONION 6,50

FISH DISHES + POTATO OF YOUR CHOICE

SCALLOPS vegetables - white wine sauce – mash with leek & parmesan & shrimp 39,00

COD vegetables - white wine sauce & basil oil - grey shrimps 38,00

SALMON FILLET vegetables - bisque sauce - grey shrimps 33,00

GRATIN OF FISH in the oven with vegetables - scallops/salmon/cod & grilled prawns 38,00

GRILLED PRAWNS tartare & garlic dip sauce - salad 36,00

GRILL KING PRAWNS spicy garlic butter - salad 38,00

MENU GRAND 71,00

Shrimp croquettes – North Sea shrimps - sherry vinegar dip

OR

Grilled prawns - tartare/garlic dip

OR

Beef carpaccio - arugula - capers - parmesan

OR

Smoked salmon - apple/onion/cucumber - curry dressing - toast

OR

Fresh fish au gratin in the oven (scallop-salmon-cod-shrimp)

OR

Foie Gras - onion jam & toast +3.00

Gegrilde chateaubriand 250gr - sauce & salad

OR

Fifty Fifty from chateaubriand - 1/2 grilled & 1/2 steak tartare

OR

Cod - vegetables – grey shrimps - white wine sauce

OR

Grilled king prawns – spicy garlic butter - salad

Ice Cream chocolate sauce OR Ice cream with egg nog OR

Chocolate mousse OR Trio Sorbet OR Crème Brûlée

OF

Irish / Italian / French Coffee / Espresso Martini +5,00

Sabayon white wine and ice cream / Scroppino Limoncello +6,00

SMALL BITES MENU 75,00 PP Only per table

Bruschetta garlic & tomato - ham - arugula - parmesan

Shrimp croquette - grey shrimps - sherry vinegar dip

Scallops in the oven - white wine sauce

Gamba - spicy garlic butter

Grilled chateaubriand 125gr/pers

200gr/pers + 10,00

‘Petit’ dessert or coffee / tea

Duo sorbet OR Chocolate mousse OR Crème Brûlée

Irish / Italian / French Coffee / Espresso Martini +10,00

Sabayon white wine and ice cream / Scroppino Limoncello +11,00

Salade Petit 30,00

Crispy chicken - mini cheese croquettes
bacon - egg - garlic croutons
pine nuts - parmesan

Salade Grand 38,00

Grilled prawns - mini prawn croquette
crispy squid rings – tartare garlic dip
North Sea shrimps - tomato - egg & cocktail



VEGE

Raviolini with ricotta & spinach
Coconut & Tomato - Arugula & Parmesan 26,00
OR
Salad – parmesan – bruschetta garlic & tomato –
burrata – mini cheese croquettes 30,00



KIDS ONLY

GRILLED PRAWNS 5st 26,00
CHATEAUBRIAND GRILL 125gr. 24,00
CRISPY CHICKEN OR FISH 19,00
WHITE SAUSAGE GRILL 19,00
SALAD OR APPLE SAUCE
FRIES OR MASH
MAYO OR KETCHUP

**Please report allergens or contact the employee for more information*