



FOOD

FOOD SHARING & APPETIZERS

Tapas plate with a variety of appetizers carefully selected by our chef (2pers)	23,30
Variety of hot snacks: veal croquette, cheese croquette, chorizo croquette, vegan spring roll and a shrimp croquette	12,70
Fried meat croquettes 'De Jong' with mustard (7 pieces)	9,00
Chicken teriyaki skewers (7 pieces)	10,70

ON THE ROAD VERKRIJGBAAR TUSSEN 11:30 - 17:30

Croque Monsieur (3 pieces) <i>(veggie version also available)</i>	14,00
Croque Madame (3 pieces)	15,00
Croque Spéciale (with bolognaise sauce - 3 pieces)	15,00
Bread with fried eggs, ham or cheese and a fresh salad	15,50
Meat croquette sandwich with mustard <i>(veggie version also available)</i>	13,30
Croque with truffle, a fresh salad, Morbier cheese and truffle mayonaise	16,00

SOUP

Tomato soup with basil and meat balls <i>(veggie version available)</i>	9,00
Soup of the day	8,50

STARTERS

Belgian white-blue beef carpaccio with walnuts, capers, radish and horseradish cream 🌱	19,60
'Gravad Lax' salmon and cod with apple, chorizo, chicory and coriander chips	21,70
Shrimp stuffed tomato with Romaine lettuce, cocktail sauce, parsley and sumak (1 piece = € 16,00) 🌱 1 p	27,00 (=2 pieces)
Cheese croquettes with a fresh salad (2 pieces)	17,30 🌱
Shrimp croquettes (2 pieces)	22,00
Duo of cheese and shrimp croquettes with a fresh salad 🌱	19,60

SALADS

Warm goat cheese salad, candied pumpkin, walnuts, chicory and balsamic cream	22,00	
Salad with ricotta, honey, chives, crunchy vegetables, rocket salad and lemon zest 🌱	18,90	🌱
Lentil salad with sweet potato, fresh herbs and Xérès vinegar	19,30	🌱

PASTA

Chef's pasta with chicken strips or scampi	25,30	
Spaghetti bolognaise	20,90	
Pasta Napolitana with tomato sauce and basil 🌱	18,90	🌱



🌱 VEGGIE

KITCHEN OPEN BETWEEN 11:30 - 21:30

IN CASE OF ALLERGIES PLEASE INFORM OUR WAITER WHEN YOU ORDER



1 TABLE = 1 BILL

FOOD

MEAT DISHES SERVED ON A HOT STONE

Dry-aged entrecôte Limousin	36,00
Picanha Black Angus	33,90
Belgian white-blue fillet pur	35,30

MEAT DISHES

Belgian white-blue fillet pur  € 8.00 SUPPLEMENT IN MENU	34,90
Pork escalope	24,00
Pork escalope Nazareth (onion, tomato, mushrooms and gratinated cheese)	27,50
Flemish stew with 'De Konick' beer	26,00
Homemade vol-au-vent	24,50
Veal tongue in Madeira sauce 	29,00

All our dishes are served with fries.

SAUCE OF YOUR CHOICE: BEARNAISE - PEPPER - ARCHIDUC




MENU GOURMAND € 69

MENU GOURMAND INCLUDES A GLASS OF CAVA, APPETIZER, STARTER, MAIN COURSE AND DESSERT

YOU CAN CHOOSE BETWEEN DISHES MARKED WITH A TOUCAN 

INCL WINE - WATER - COFFEE




FISH DISHES

Flemish fish stew	29,00
Sole 'meunière' with lemon sauce, flat-leaf parsley and a seasonal salad	39,30
Roasted salmon with green asparagus, crunchy vegetables and béarnaise sauce 	29,90

TEA ROOM AVAILABLE BETWEEN 14:30 - 17:30

	1P	2P
Pancake with sugar	4,15	8,50
Pancake with vanilla ice cream and whipped cream	5,15	10,30
Pancake with vanilla ice cream and homemade chocolate sauce	6,45	12,90
Normandy pancake with Calvados		15,00
Waffle with sugar	4,95	9,50
Waffle with vanilla ice cream and whipped cream	6,15	11,60
Wafel with vanilla ice cream and homemade chocolate sauce	7,45	13,90
Coupe brésilienne		9,00
Coupe eggnog		10,00
Hot apple pie with whipped cream		6,50

DESSERTS

Dame Blanche with Bourbon vanilla ice cream and Valrhona chocolate sauce 	12,00
Coffee with dessert pairings	14,30
Sorbet trio	12,00
Emilia's creation 	12,00
Crème brûlée 	12,70
Homemade tiramisu with red fruit	13,50



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