

À LA CARTE

BREAD



Bread platter

€ 7,-

Freshly baked bread served with homemade garlicbutter

Bread platter deluxe

€ 9,-

Freshly baked bread served with homemade garlicbutter, aioli, pesto and tomato tapenade

STARTERS



Carpaccio

€ 13,50

Truffle mayonnaise, freshly sliced parmesan cheese, rucola of rocket and pine nuts

Smoked halibut

€ 13,50

With a salad of fennel, Dutch shrimps and puffed tricolore tomatoes

Tataki

€ 13,50

Thinly sliced beef, mango chutney, roasted cashews, spring onions, cucumber and young leaf lettuce

Scallops

€ 15,-

With American coleslaw, a parmesan cheese gingersnap and tarragon oil

Spongecake of green pea

€ 9,50

Served with a green salad of avocado, asparagus and wakame



Salmon gravadlax

€ 13,50

With radish, cucumber, curds and borage

SOUPS



Poultry stock

€ 8,-

With girolles and chervil

Shellfish soup

€ 9,50

With shrimps and crayfish

SALADS



Smoked salmon

€ 16,50

Salad with apple, red beet, fried capers, croutons and horseradish



Gorgonzola

€ 16,50

Salad with radicchio, lamb's lettuce, pomegranate and crushed walnuts

Goat cheese



€ 16,50

Oven baked goat cheese with honey, pear compote, pecans and a syrup of Italian red wine vinegar



Quinoa

€ 16,50

Salad with spinach, garlic, avocado, sweet pointed pepper and feta cheese

Salads are also available as starter for € 9,50

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MAIN COURSE



Sole fish Served with fresh fries and a Heerlicke salad	€ 22,50	Ossobuco (for two persons) Classically prepared / served	€ 21,50 p.p.
Hake Fillet Served with mashed potatoes, stir-fried spinach and antibiotics	€ 23,50	Rack of lamb Served with broad beans, asparagus, eggplant, glasswort and a hasselback potato	€ 28,50
Prawns With pasta aioli, rucola/rocket and puffed tomato	€ 22,50	Saffron risotto With pesto made of peas and a rainbow of carrots and bok choy	€ 20,50



GRILL



Black Angus burger With fried egg, cheddar cheese and red onion chutney	€ 18,50	Chicken satay With prawn crackers and pickled vegetables	€ 18,50
Tenderloin (175 gr.) With pepper gravy or bearnaise sauce	€ 29,50	Entrecote (250 gr.) With pepper gravy or bearnaise sauce	€ 27,50

These dishes are grilled and served with a 'Heerlicke' salad and fresh fries

DESSERTS



Passionfruit mousse With peach, merengue and white chocolate and mascarpone ice cream	€ 10,50	Nectarines Poached with minted yoghurt and almond ice cream	€ 9,50
Sorbet ice cream 3 scoops of sorbet ice cream with fresh fruits	€ 9,50	Citrus parfait With a gel of curds, yuzu caviar and dried orange	€ 9,50
Cheese platter Served with fruit bread	€ 12,50		