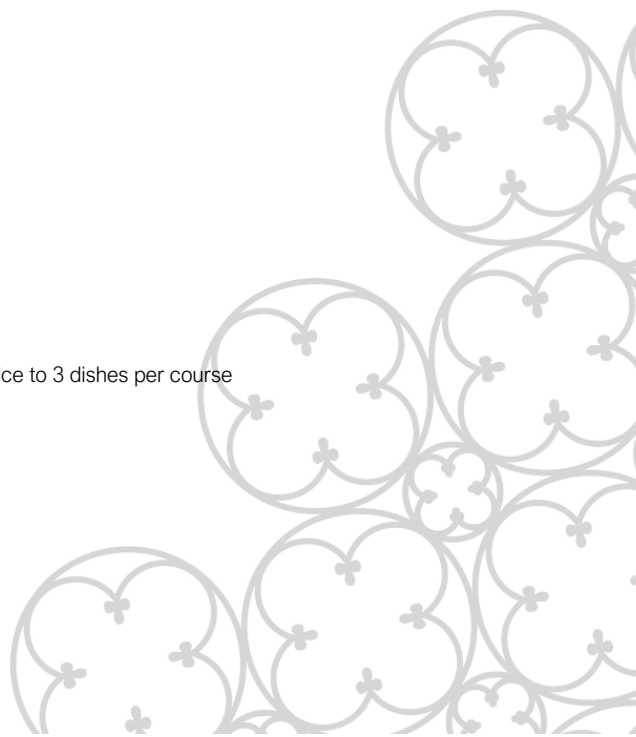


Starters.

Velouté de panais - gingembre - lait de coco - beignet au curry <i>Velouté of Parsnip - ginger - coconut milk – curry donut</i> Velouté van aardpeer - gember - kokosmelk - beignet van curry	€ 17
Stracciatella - fruits grillés - tomates - pistache <i>Stracciatella - grilled fruits - tomatoes - pistachio</i> Stracciatella – gegrild fruit - tomaat - pistache	€ 19
Poulpe grillé - romesco de carottes - avocat – herbes <i>Grilled Octopus - carrot romesco - avocado - herbs</i> Gegrilde Octopus - wortel romesco - avocado - kruiden	€ 21
Croquettes de crevettes - curry rouge <i>Shrimp croquettes - red curry</i> Garnaal kroketten – rode curry <i>*Price winner @ culinary festival Brussels 2023</i>	€ 24
Tartar de bœuf 'Holstein' - croustillant - assaisonnement Asiatique <i>Beef Tartare 'Holstein' - crisp - Asian Seasoning</i> Rundstartaar 'Holstein' - krokantje - Aziatische kruiding <i>**flavoured with Piemontese summertruffle</i>	€ 29 + € 20
'Caesar Salade' volaille label rouge - Parmesan - anchois - œuf de caille <i>'Caesar Salad' red label poultry - Parmesan - anchovies - quail egg</i> 'Caesar Salade' hoevekip rood label - Parmezaanse kaas - ansjovis -kwartelei	€ 21

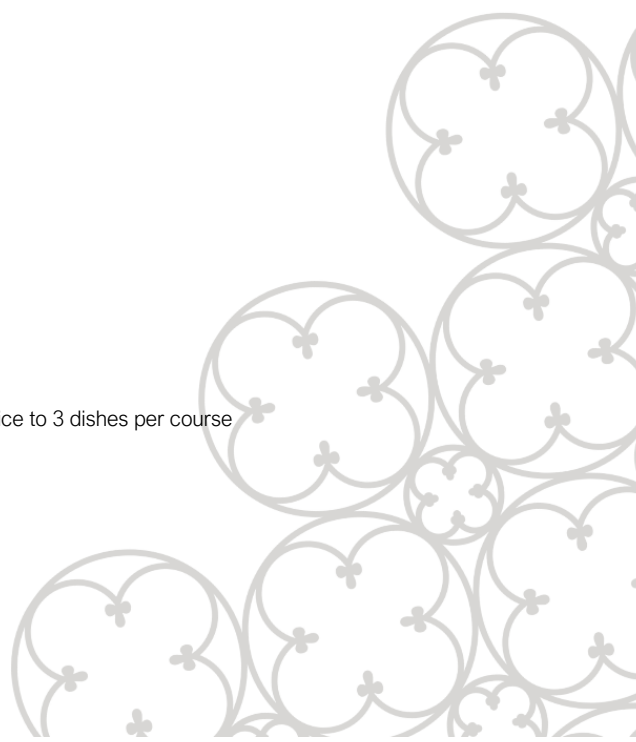
- For tables of > 6 people, we kindly ask your collaboration and limit the choice to 3 dishes per course
- If you have a question about allergies, our team is ready with the answer



Maincourses.

Lotte - purée de patate douce fumée - bimi rôti – sesame <i>Monkfish - smoked sweet potato puree -roasted bimi -sesame</i> Zeeduivel - gerookte zoete aardappelpuree - geroosterde bimi - sesam ** flavoured with Belgian Oscietra caviar (30 gr)	€ 38 + € 25
Coucou de Malines - sauce au basilic Thai - poivre vert - orge perlée <i>Coucou de Malines - Thai basil sauce with green pepper - pearl barley</i> Mechelse koekoek - Thaise groene peper met basilicum - parel gerst	€ 32
Magret de canard - jus de Madère - chicorée grillée – figues <i>Duck breast - Madeira sauce - grilled chicory - figs</i> Eendenborstfilet - Madeira saus - gegrilde witloof - vijgen	€ 39
Risotto aux champignons - betterave - noix - Pecorino <i>Mushroom risotto - beetroot - walnuts – Pecorino</i> Risotto met boschampignons - rode biet - walnoten - Pecorino	€ 29
Homard (350 gr) - tagliatelles blanches et noires - sauce bisque <i>Lobster - white and black tagliatelle - lobster sauce</i> Kreeft - witte en zwarte tagliatelle – Kreeftenbisque ** flavoured with Belgian Oscietra caviar (30 gr)	€ 48 + € 25

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Maincourses – Classics.

'Ceasar Salade' volaille label rouge - Parmesan - anchois - œuf de caille <i>'Caesar Salad' red label poultry - Parmesan - anchovies - quail egg</i> 'Caesar Salade' hoevekip rood label - Parmezaanse kaas - ansjovis -kwartelei	€ 31
Cabillaud 'Fish & Chips' - panko - sauce Tartare - Picco de Gallo <i>Cod 'Fish & Chips' - panko - tartar sauce - Picco de Gallo</i> Kabeljauw 'Fish & Chips' - panko - tartaar saus - Picco de Gallo	€ 35
Club Sandwich - poulet ou saumon fumé - mesclun – frites <i>Club Sandwich - chicken or smoked salmon - mesclun - fries</i> Club Sandwich - kip of gerookte zalm - gemengde salade - frietjes	€ 31
Burger – Steak haché 'Holstein' ou filet de poulet - truffe - roquette – Pecorino <i>Burger - Hamburger 'Holstein' or chicken breast - truffle - arugula - Pecorino</i> Burger - Hamburger 'Holstein' of kipfilet - truffel - rucola - Pecorino	€ 38
Contre -filet - sauce béarnaise ou poivre - légumes de saison <i>Strip loin - béarnaise or Pepper sauce - seasonal vegetables</i> Lendebiefstuk - béarnaise of pepersaus - seizoensgroenten	€ 38

Sides

Frites - <i>French Fries</i> - Frietjes	€ 7
Salade mixte - <i>Mixed salad</i> - Gemengde Salad	€ 7
Légumes chaudes - <i>Warm vegetables</i> - Warme groenten	€ 7
Patate douce - <i>Sweet potato</i> - Zoete aardappel	€ 7

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Desserts.

Mousse de fromage blanc - fruit de la passion - dulce de leche <i>White Cheese Mousse - passion fruit - dulce de Leche</i> Mousse van verse kaas - passievrucht - dulce de leche	€ 12
Crème brûlée à l'orange à la minute <i>Orange crème brûlée made on the spot</i> Crème brûlée met sinaasappel, huisbereid	€ 12
Crèmeux de chocolat blanc - yaourt -Campari <i>White Chocolate Cream – yogurt - Campari</i> Crème van witte chocolade - yogurt - Campari	€ 12
Gin Tonic - concombres - yuzu <i>Gin Tonic - cucumber - Yuzu</i> <i>Gin Tonic - komkommer - Yuzu</i>	€ 12



Tapas.

Croquette Pata Negra - coulis de poivron rouge <i>Pata Negra Croquettes – bell pepper coulis</i> Kroketje van Pata Negra – coulin van rode paprika	€ 9,00
Beignet de Ibérico et caviar <i>Beignet of Ibérico and Caviar</i> Beignet van Ibérico ham en kaviaar	€ 9,00
Salade de pommes de terre et crevettes grises <i>Salad of Spring Potato and Grey Shrimps</i> Slaatje van lente aardappel en grijze garnalen	€ 9,00
Gazpacho de cerises et pistache <i>Gazpacho of Cherry Tomatoes and Pistachio</i> Gazpacho van kersttomaat en pistachenoot	€ 9,00
Chicken Karaage - mayo asiatique <i>Chicken Karaage - Asian Mayo</i> Kip Karaage - Aziatische mayonaisse	€ 9,00
Hummus chou-fleur violet <i>Hummus of Pink Cauliflower</i> Hummus van paarse bloemkool	€ 9,00

