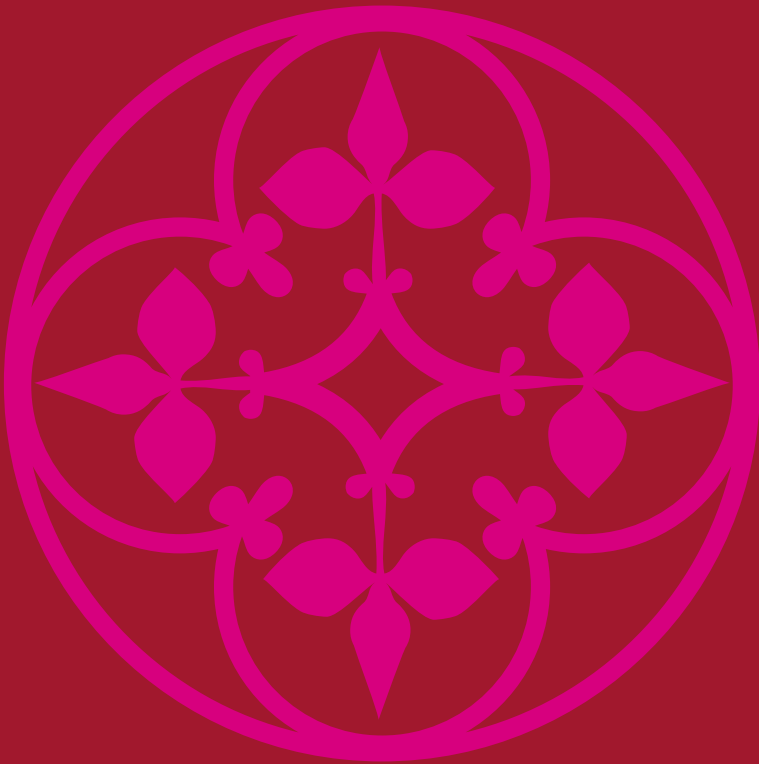
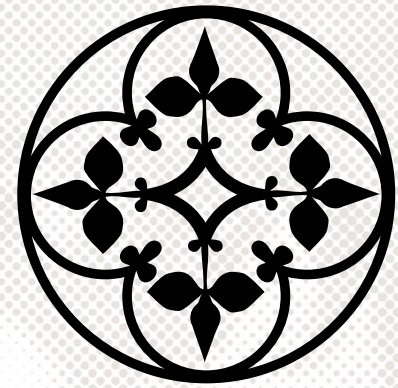
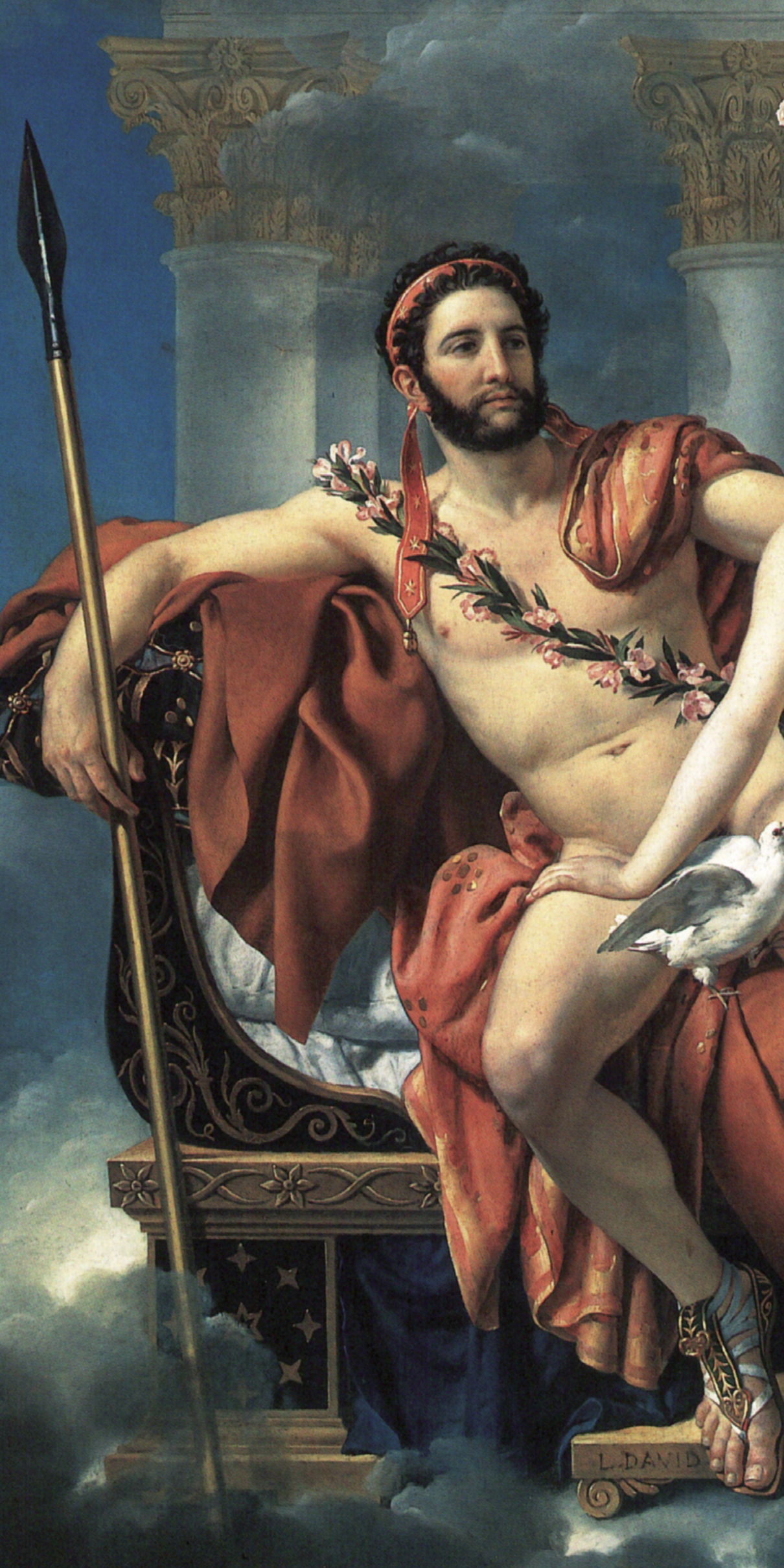


FOOD MENU



THE DOMINICAN



“Dear Guest, I’m glad you have found the way to us. My team and I are proud to serve you the dishes that we have created for you. Based on a team effort, creativity and our love for the products, we are confident you will enjoy our local and seasonal menu. Please do let us know what you think about it.

My favourite?... the lobster pasta of course, the ideal combination of tenderness and pure taste. Enjoy your meal.

If you want to hear more stories or see my recipes, please check our website for more information.”



ROMAIN CADET

HEAD CHEF AT THE DOMINICAN

MENU 12.00 - 22.00

CLASSICS

Caesar Salad   € 24,00
'Licques' red label poultry | Parmesan | anchovies
volaille 'Licques' label rouge | Parmesan | anchois
hoeve kip 'Licques' rood label | Parmezaanse kaas | ansjovis

Cod 'Fish & Chips' € 33,00
panko | tartar sauce | crunchy fennel
panko | sauce tartare | fenouil croquant
panko | tartaar | krokante venkel

Club Sandwich  € 25,00
chicken **or** smoked salmon | Mesclun | fries
poulet **ou** saumon fumé | Mesclun | frites
*kip **of** gerookte zalm | gemengde salade | frietjes*

Burger  € 36,00
'Dierendonck' **or** chicken breast | truffle mayonaise | arugula | Pecorino
'Dierendonck' **ou** filet de poulet | mayonaise de truffe | roquette | Pecorino
*'Dierendonck' **of** kipfilet | truffelmayonaise | rucola | Pecorino*

Simmental Beef  € 36,00
chimichurri sauce | seasonal vegetables
sauce chimichurri | légumes de saison
chimichurri saus | seizoensgroenten

*Ask for our wine suggestions and the perfect pairing wines
with your dish; we are assist to help you!*

STARTERS

Shrimp Croquettes  € 23,00
homemade | Combava mayonaise | fried parsley
fait maison | crevettes | mayonaise au Combava | persil frit
huisgemaakt | garnalen | Combava mayonaise | gefrituurde peterselie

Sea Bass Tartare  € 26,00
beetroot crumble | passionfruit vinaigrette
crumble de betterave | vinaigrette aux fruits de la passion
crumble van rode biet | vinaigrette van passievruchten

'Cœur de Bœuf'    € 23,00
tomato | Stracciatella | basil sponge cake
tomate | Stracciatella | sponge cake au basilic
tomaat | Stracciatella | basilicum sponge cake

Roasted Veal Tartlet € 24,00
thick cream | herring pearl | herbs
crème épaisse | perle de hareng | herbes
dubbele room | haringparel | kruiden

Scallops  € 24,00
coconut | 'Belgian' caviar | pickled vegetables
noix de coco | 'Belgian' caviar | légumes pickles
kokos | 'Belgian' kaviaar | ingemaakte groenten

MENU 12.00 - 22.00

MAIN COURSES

Lobster Pasta € 46,00
whole lobster | white and black tagliatelle
homard entier | tagliatelles blanches et noires
hele kreeft | witte en zwarte tagliatelle

Spelt Risotto   € 30,00
grilled fennel | salad
fenouil grillé | salade
gegrilde venkel | salade

'Licques red label' Poultry   € 35,00
truffle | courgette flower tempura | mustard
truffe | tempura de fleurs de courgette | moutarde
truffel | tempura van courgettebloemen | mosterd

Fillet of John Dory € 40,00
butternut | foam of Palmer 'Extra Brut' Champagne
butternut | écume de Champagne Palmer 'Extra Brut'
butternut pompoen | schuim van Champagne Palmer 'Extra brut'

'Low Temperature' Cooked Venison  € 35,00
roasted carrot | red wine sauce
carotte rôtie | sauce au vin rouge
geroosterde wortel | rode wijnsaus

Rack of Lamb € 40,00
fondant potatoes | wild asparagus | lamb jus
pomme bouchon | asperges sauvages | jus d'agneau
fondant aardappels | wilde asperges | lamsjus

ON THE SIDE

Green Salad | cherry tomato € 5,00
salade verte | tomate cerise - *groene salade | kerstomaat*

Fries (sweet or salty) € 5,00
frites (patate douce ou salées) - *frietjes (zoet of gezouten)*

Sautéd Potatoes | rosemary € 5,00
pomme de terre sautée au romarin - *gesauteerde aardappels met rozemarijn*

Pan-fried Vegetables € 5,00
légumes poêlés - *gebakken groenten*

Coleslaw € 5,00
salade de choux - *koolsalade*

GROUPS +8 : THANK YOU TO LIMIT YOUR CHOICE ON 2 DISHES PER GROUP



LOCAL / SEASONAL



VEGETARIAN



LOW-CALORIE

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR SPECIAL REQUESTS

GUILTY PLEASURES

SWEETS

Textures of Pineapple € 14,00
ananas en texture - *ananas texturen*

Tartlet of Passionfruit € 14,00
chocolate | tonka bean | whipped cream | Bourbon vanilla ice cream
chocolat | fève de tonka | chantilly | glace vanille Bourbon
chocolade | tonkaboon | slagroom | Bourbon vanille-ijs

Coffee Tiramisu € 14,00
tiramisu au café - *tiramisu koffie*

Red Fruit Assortments € 14,00
chocolate crumble | raspberry sorbet
crumble au chocolat | sorbet framboise - *chocolade crumble | frambozensorbet*

TAPAS

Prawn Croquette Combava mayonaise € 8,00
croquette de crevette avec mayonaise Combava - *garnalenkroket met Combava-mayonaise*

Sea Bass Tartare crackers € 8,00
tartare de bar, krupuk - *tartaar van zeebaars, kroepoek*

Lobster Roll € 9,00
rouleau de homard - *kreeftenrol*

Pata Negra Croquette pepper coulis € 8,00
croquette de Pata negra, coulis poivron - *Pata negra kroket, paprika coulis*

Cheese Platter (2 p) € 16,00
plateau de fromage - *kaasplankje*

Meat Platter (2 p) € 18,00
plateau de charcuterie - *vleesplankje*

Spicy Chicken Wings barbecue sauce / truffle sauce € 8,00
chicken wings épicée - *pikante kippenvleugels*

Potato, Beef Carbonnade € 8,00
pomme de terre, carbonade de bœuf - *aardappel, rundvlees carbonade*

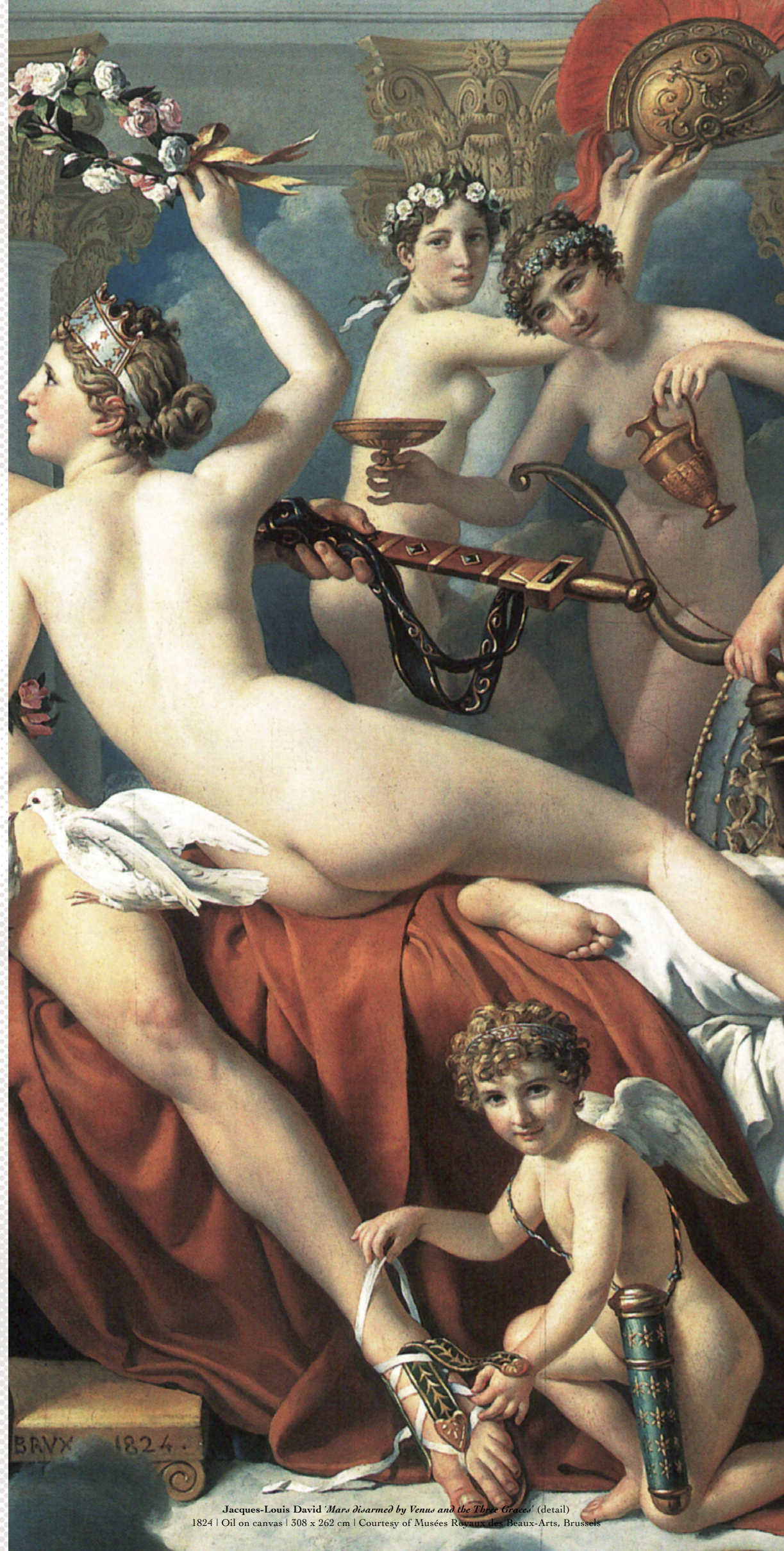
Tomato, Stracciatella and Pesto € 8,00
tomate, stracciatella et pesto - *tomaat, stracciatella en pesto*

Tomato Gazpacho basil sorbet € 8,00
gazpacho de tomates, sorbet au basilic - *tomaten gazpacho, basilicum sorbet*

LOCAL SUPPLIERS:

ECLO is the pride of Brussels about ecologic and organic mushroom and herb cultivation. Thanks to the re use of yearly more than 18000 kg of bread waste from shopping malls and more than 5000 kg of used malt they are providing us and others throughout the whole year fresh and very local mushrooms. Situated in a 3,000 sq m basement of the Cureghem Cellars so they offer the perfect growing conditions for mushrooms.

Craft, terroir and passion are key values at **DIERENDONCK**. They make them who they are: butchers in their very heart and soul. They respect their animals and nature, and they love flavour. Belgian Reds are typical of the region of East Flanders, a breed well-suited to the characteristic ecosystem of this region. They are the flavour of our meat.



Jacques-Louis David 'Mars Disarmed by Venus and the Three Graces' (detail)
1824 | Oil on canvas | 308 x 262 cm | Courtesy of Musées Royaux des Beaux-Arts, Brussels

