



“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 beef cheeks 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

STARTERS12.00 - 22.00

SALADS

Caesar Salad € 24,00

anchovies | free-range chicken | Parmesan | bacon

anchois | poulet bio | Parmesan | bacon
anchovis | biologische kip | Parmezaanse kaas | spek

The Dominican Salad € 16,00

nuts | dried fruits | apple | honey vinaigrette

noix | fruits séchés | pomme | vinaigrette au miel
noten | gedroogd fruit | appel | honing vinaigrette

SANDWICH

Sandwich Club ‘salmon or chicken’ € 22,00

cucumber | avocado | egg

concombre | avocat | œuf
komkommer | avocado | ei

Croquette Crevettes € 22,00

homemade | Combava mayonnaise | fried parsley

fait maison | mayonnaise au Combava | persil frit
huisgemaakt | Combava mayonaise | gefrituurde peterselie

SOUP

Soup of the Market € 16,00

bread | butter | toppings

pain | beurre | garnitures
brood | boter | garnituren

‘West Vlaams’ Beef Carpaccio € 23,00

Pecorino | pesto | beetroot

Pecorino | pesto | betterave
Pecorino | pesto | rode biet

Asparagus ‘Flemish style’ € 22,00

asparagus | egg | clarified butter | parsley

asperges | œuf | beurre clarifié | persil
asperges | ei | geklaarde boter | peterselie

SEAFOOD

Northsea Crab & Asparagus € 26,00

green asparagus | herb oil | breadcake

tourteaux | asperges vertes | huile d’herbe | tuile de pain
Noordzeekrab | groene asperges | kruidenolie | broodcake

Salmon Tataki € 24,00

smoked salmon | pickeled cucumber | sesame

saumon fumé | concombre mariné | sésamé
gerookte zalm | gepekeldde komkommer | sesam

Lobster Roll ‘The Dominican’ € 32,00

homemade tartar | Chantilly cream | Royal Belgian caviar

tartare fait par nos soins | crème Chantilly | Royal Belgian caviar
huisgemaakte tartaar | crème Chantilly | Royal Belgian caviar

MAINS12.00 - 22.00

Lobster Pasta € 48,00

whole lobster | white and black tagliatelle

homard entier | tagliatelles blanches et noires
hele kreeft | witte en zwarte tagliatelle

PLANT

Risotto & Butternut € 24,00

Arborio rice | butternut | Pecorino | vegetable stock

riz Arborio | courge butternut | Pecorino | bouillon de légumes
Arborio rijst | butternut pompoen | Pecorino | groetenbouillon

Fish & Chips € 31,00

panfried battered cod | French fries | homemade tartare sauce

cabillaud pané frit | frites | sauce tartare fait par nos soins
gefrituurde gepaneerde kabeljauw | friet | huisgemaakte tartaar saus

POULTRY

Cuckoo de Malines € 32,00

chicken | assortment of cauliflowers | reduced poultry stock |

burned Brussels sprouts

poulet | assortiment de choux-fleurs | jus de volaille corsé | chou de Bruxelles brulé
kip | assortiment van bloemkoolsoorten | gebonden gevogelte jus | gebrande spruitjes

MEAT

Beef Burger € 33,00

homemade bun | gerkhins | Parmesan | French fries

pain fait par nos soins | cornichons | fromage Parmesan | frites
huisgemaakte zuurdesembol | augurk | Parmezaanse kaas | friet

Steak Bordelaise € 36,00

Steak AA Dierendonck | onions & bacon | French fries | mixed salad

boeuf AA Dierendonck | oignon & bacon | frites | salade mixte
Steak AA Dierendonck | zilverui & spek | friet | gemengde salade

Beef Cheeks € 35,00

slow cooked beef cheeks | espresso | celeriac | raw carrots

joues de boeuf basse temperature | espresso | céleri-rave | carottes crues
langzaam gegaarde runderwangen | espresso | knolselderij | rauwe wortel

Veal € 29,00

pan-fried fillet of veal | asparagus | morels

filet de veau poêlé | asperges | morilles
gebakken kalfsfilet | asperges | morieltjes

FISH

Sea Bass € 29,00

pan-fried sea bass fillet | cauliflower | creamy lobster sauce | vegetable chips

filet de bar poêlé | chou-fleur | sauce bisque crémée | chips de légumes
gebakken zeebaarsfilet | bloemkool | romige kreeftensaus | groentenchips

Monkfish € 34,00

lemon thyme | celeriac | green herbs oil | lime chips

loup de mer | thyme citron | céleri-rave | huile d’herbes vertes | chips of citron
zeeduivel | citroentijm | knolselderij | groene kruiden olie | krokantje van limoen

GUILTY PLEASURES

DESSERTS

Dark Chocolate

€ 14,00

Belgian chocolate 70% | cacao crumble | red fruit

chocolat Belge 70% | crumble de cacao | fruits rouges

Belgische chocolade 70% | crumble van cacao | rood fruit

Exotic Fruit

€ 16,00

biscuit | exotic fruit | ganache

biscuit | fruits exotiques | ganache

biscuitdeeg | exotisch fruit | ganache

Fruit Carpaccio

€ 14,00

fresh fruit | sorbet

fruits fraîches | sorbet

vers fruit | sorbet

Crème Brûlée

€ 14,00

fruits | vanilla cream

fruits | crème vanille

fruit | vanille room

Lemon Tart

€ 14,00

almond | Italian meringue | raspberry sorbet

amandes | meringue Italienne | sorbet à la framboise

amandel | Italiaanse meringue | frambozen sorbet

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

LOCAL SUPPLIERS:

ECLO

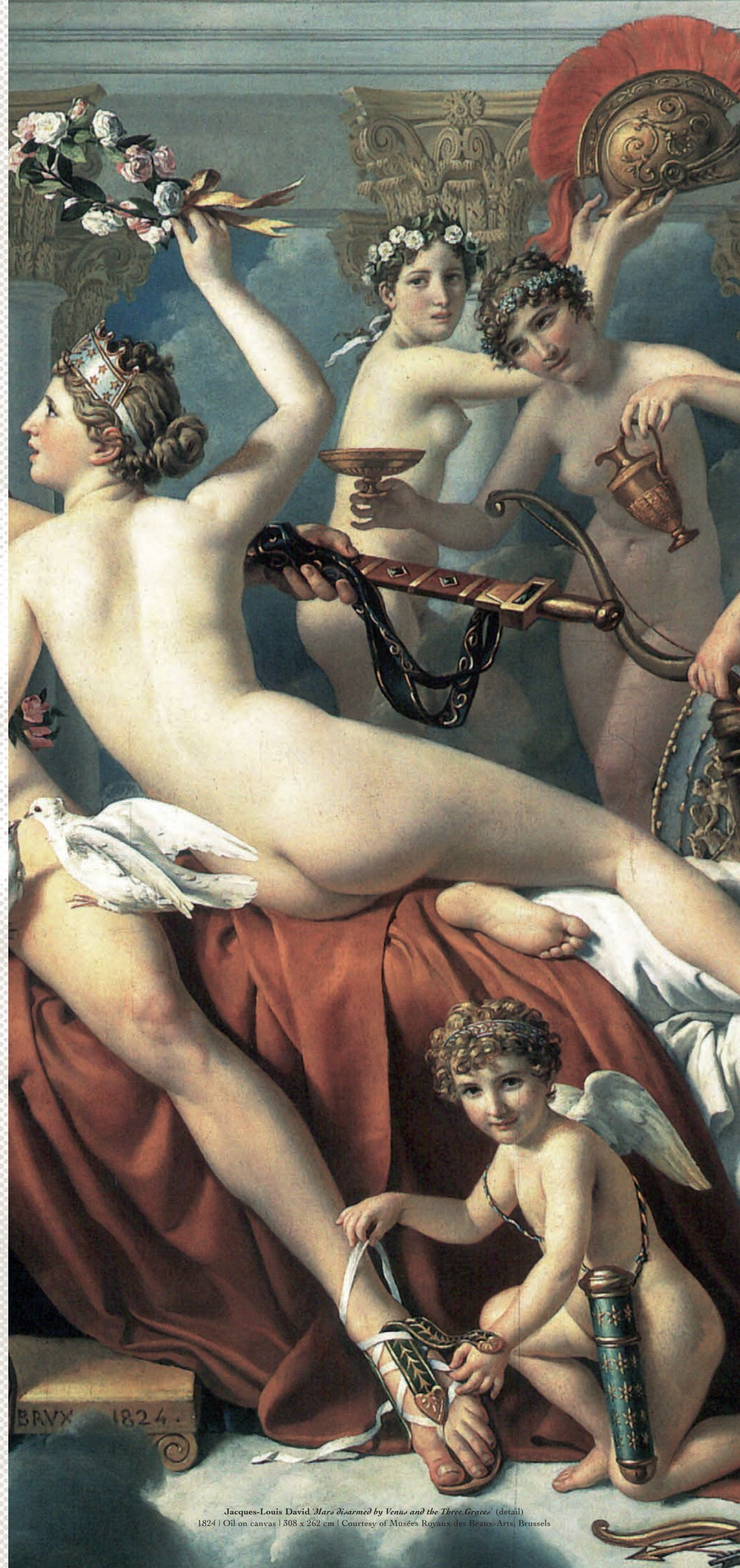
Eclo is the proud of Brussels about ecologic and organic mushroom and herb cultivation. Thanks to the re use of yearly more than 18000 kg of bread waste from shopping malls and more than 5000 kg of used malt they are providing us and others throughout the whole year fresh and very local mushrooms. Situated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

DIERENDONCK

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.



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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