

CLASSICS 11.00 - 22.00

SALADS

Caesar Salad

anchovies | chicken | Parmesan | bacon
anchois | filet de poulet | Parmesan | bacon
anchovis | kip | Parmezaanse kaas | spek

€ 20,00

Asian Salad

noodles | shrimps | soy | green leaves
nouilles | crevettes | soya | herbes vertes
noedels | garnalen | soya | groene kruiden

€ 21,00

The Dominican Salad

lettuce | nuts | dried fruits | apple | honey vinaigrette
salade | noix | fruits seches | pommes | vinaigrette de miel
sla | noten | gedroogd fruit | appel | honing vinaigrette

€ 19,00

SANDWICHES & BURGERS

Salmon Club Sandwich

smoked salmon | cucumber | avocado | egg
saumon fumé | concombre | avocat | œuf
gerookte zalm | komkommer | avocado | ei

€ 22,00

Croque Madame

Chimay cheese | roasted ham | Mornay sauce
fromage de Chimay | jambon rôti | sauce Mornay
Chimay kaas | geroosterde ham | Mornay saus

€ 19,00

Beef Burger

homemade bun | gerkins | Parmesan
pain fait par nos soins | cornichons | fromage Parmesan
huisgemaakt broodje | augurk | Parmezaanse kaas

€ 22,00

SOUPS

Mushroom Soup

Parmesan flakes | marinated mushrooms | croutons
flocons de Parmesan | champignons marinés | crêutons
Parmezaan vlokken | gemarineerde champignons | geroosterd brood

€ 15,00

Fish ‘n Chips

mushy peas | tartare sauce
purée de petit pois | sauce tartare
puree van groene erwten | tartaarsaus

€ 22,00

Beef Steak

french fries | salad | red wine sauce
frites | salade | sauce vin rouge
friet | salade | rode-wijnsaus

€ 28,00

STARTERS 15.00 - 22.00

Chicken Liver Paté

toasted bread | salad
pain toasté | salade mixte
getoast brood | gemengde salade

€ 18,00

Shrimp Croquette

homemade | citrus mayonnaise | fried parsley
fait maison | mayonnaise aux agrumes | persil frit
huisgemaakt | citrus mayonaise | gefrituurde peterselie

€ 21,00

‘West Vlaams’ Beef Carpaccio

artichoke cream | onion | old Bruges cheese
crème d’artichauts | oignon | fromage vieux Bruges
artisjok room | ui | oude Brugge kaas

€ 22,00

Marble Garden

octopus carpaccio | buckwheat | avocado | quinoa
carpaccio de poulpe | sarrasin | avocat | quinoa
octopus carpaccio | boekweit | avocado | quinoa

€ 19,00

Mushrooms & Chorizo

Jerusalem artichoke cream | mushrooms | chorizo
crème de topinambour | champignons | chorizo
topinambour crème | champignons | chorizo

€ 19,00

Anchovies & Peppers Skewer

seared anchovies | roasted herbs | lemon | tabbouleh
anchois grille | herbes rôties | citron | tabouleh
gegrilde ansjovis | geroosterde kruiden | citroen | taboulé

€ 18,00

Feta in Filo

honey | sesame | candied tomatoes | yoghurt sauce
miel | sésame | tomates confites | sauce au yaourt
honing | sesam | gekonfijte tomaten | yoghurtsaus

€ 16,00

Winter Tart

celery | pumpkin | beetroot
céleri rave | potiron | betterave rouge
knolselderij | pompoen | rode biet

€ 18,00

MAINS 15.00 - 22.00

POULTRY

Duck 5 Spices

celeriac purée | bok-choy | glazed vegetables | 5 spices sauce
purée de céleri-rave | bok-choy | légumes glacés | sauce 5 épices
knolselderijpuree | bok-choy | geglaceerde groenten | 5 specerijen saus

€ 32,00

Baby Chicken ‘demi deuil’

black truffle | vegetables
truffe noire | légumes
zwarte truffel | groenten

€ 33,00

MEAT

Lamb – 3 ways

assortment of lamb | burnt leek | mashed carrots
assortiment d’agneau | poireaux brûlés | purée de carottes
assortiment van lam | gebrande prei | wortelpuree

€ 33,00

Beef Cheeks

pasta gratiné | mushrooms | gravy
pasta au gratin | champignons | jus de viande
gegratineerde pasta | champignons | jus

€ 31,00

‘West Vlaams’ Strip Loin Steak

carrots | couscous salad | red wine sauce
carottes | salade de couscous | sauce au vin rouge
wortelen | couscous salade | rode-wijnsaus

€ 36,00

SEAFOOD

Lobster Pasta

whole lobster | white and black tagliatelle
homard entier | tagliatelles blanches et noires
hele kreeft | witte en zwarte tagliatelle

€ 48,00

Monkfish

roasted onions | gnocchi | bisque sauce
ognion rôties | gnocchi | sauce bisque
geroosterde ajuin | gnocchi | kreeftensaus

€ 39,00

Mussels (on availability)

white wine | cream | fries
vin blanc | crème | frites
witte wijn | room | friet

€ 35,00

PLANT

Braised Fennel

seasonal vegetables | beetroot purée | lemon and oil
légumes de saison | purée de betteraves | citron et huile
seizoensgroenten | bietenpuree | citroen en olie

€ 29,00

GUILTY PLEASURES

DESSERTS

Profiteroles

€ 13,00

vanilla ice cream | warm Belgian chocolate 70% | almond flakes

glace vanille | chocolaat Belge 70% | écaïlles d'amandes
vanille ijs | Belgische chocolade 70% | amandelschilfers

Riz au Lait

€ 12,00

saffron | rice chips | red fruits

safran | chips de riz | fruits rouges
saffraan | rijstchips | rood fruit

Chocolate Dome

€ 14,00

chocolate | hazelnuts | vanilla ice cream

chocolaat | noisettes | glace vanille
chocolade | hazelnoten | vanille ijs

Pavlova

€ 12,00

fruits | vanilla cream

fruits | crème vanille
fruit | vanille room

Lemon Tart

€ 13,00

almond | Italian meringue | raspberry sorbet

amandes | meringue Italienne | sorbet de framboises
amandel | Italiaanse meringue | frambozen sorbet

Crêpes à la Normande

€ 12,00

caramelised apple | crepe | vanilla ice cream

pomme caramélisée | crêpe | glace vanille
gekarameliseerde appel | crêpe | vanille ijs

*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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