



“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

MENU 12.00 - 22.00

TO START WITH

Salmon Gravlax Ⓣ
trout egg | emulsion of basil and lime
œuf truite | émulsion de basilic et citron
forelei | emulsie van basilicum en citroen

Croquette Crevettes Ⓣ Ⓣ
homemade | Combava mayonnaise | fried parsley
fait maison | mayonnaise au Combava | persil frit
huisgemaakt | Combava mayonaise | gefrituurde peterselie

Spinach Ricotta Ravioli ♯
infusion of sage | tempura
infusion de sauge | tempura
salie-infusie | tempura

Beef Tartare Ⓣ
jacked langoustine with lemon and basil | soy and beetroot
langoustine en feuilletés au citron et basilic | soja et betterave
langoustine in duizendblad met citroen en basilicum | soja en rode biet

Sucrine Salad Ⓣ Ⓣ
baby vegetables | tapenade | Kalamata olives
mini légumes | tapenade | olives Kalamata
minigroenten | tapenade | Kalamata olijven

Butternut Velvety Soup ♯
coconut milk | bread cookie
lait de coco | tuile de pain
kokosmelk | brood koekje

COMFORT FOOD

Caesar Salad Ⓣ Ⓣ
anchovies | free-range chicken | Parmesan | bacon
anchois | poulet bio | Parmesan | lard
anchovis | biologische kip | Parmezaanse kaas | spek

Sandwich Club 'salmon or chicken'
cucumber | aioli | egg
concombre | aioli | œuf
komkommer | aioli | ei

PASTA

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

Tricolour Quinoa Risotto ♯
wild mushrooms | beetroot chips
champignon des bois | chips de betterave
wilde paddenstoelen | chips van rode biet

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

MENU 12.00 - 22.00

SURF & TURF

Stuffed Poultry Ⓣ
dried fruit | parsnip mash | poultry jus and cherry
fruits sec | purée de panais | jus de volaille et cerise
gedroogd fruit | puree van pastinaak | gevogete jus en kers

Iberico Presa
celery mousseline | conserved butternut | Port and chocolate
mousseline de céleri | butternut confit | Porto et chocolat
selderijmousseline | gekonfijte butternut | Porto en chocolade

Sea Bass Steak with Lemongrass Ⓣ
dashi broth | conserved butternut
bouillon au dashi | butternut confit
dashi bouillon | gekonfijte butternut

Pan-Fried Turbot
artichoke | Champagne sauce 'Palmer Extra Brut'
artichaut | sauce Champagne 'Palmer Extra Brut'
artisjok | Champagne saus 'Palmer Extra Brut'

Beef Cheeks Ⓣ Ⓣ
slow cooked beef cheeks | conserved onion | beer 'The Monastery' | raw carrots
joues de bœuf basse temperature | consit d'ognion | biere 'The Monastery' | carottes crues
langzaam gegaarde runderwangen | gekonfijte ui | bier 'The Monastery' | rauwe wortel

Fish & Chips Ⓣ
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

GRILL

Beef or Chicken Burger 'Dierendonck' Ⓣ
homemade bun | Pecorino | truffle mayonnaise
bœuf ou poulet | pain fait par nos soins | Pecorino | mayonnaise à la truffe
rund- of kipburger | huisgemaakte zuurdesemboel | Pecorino | truffelmayonaise

+ escalope de foie gras € 5,00

Tenderloin Holstein 'Dierendonck' | 250 gr Ⓣ
cognac pepper sauce 'Remy Martin'
faux-filet Holstein | sauce poivre cognac 'Remy Martin'
entrecote Holstein | pepersaus met cognac 'Remy Martin'

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 salé) - *frietjes (zoet of gezouten)*

Sautéed Potatoes | rosemary € 5,00
pomme de terre sauté au romarin - *gesauteerde aardappel met rozemarijn*

Pan-fried Baby Vegetables € 5,00
mini légumes poêlés - *gebakken primeurgroenten*

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

GUILTY PLEASURES

SWEETS

Pavlova with Exotic Fruits

€ 14,00

Pavlova aux fruits exotiques
Pavlova met exotische vruchten

Crème Brûlée with Pear

€ 14,00

crème brûlée avec poire
crème brûlée met peer

Banoffee

€ 14,00

salted butter caramel | banana
caramel beurre salée | banane
caramel met gezouten boter | banaan

Pear Belle-Hélène

€ 14,00

chocolate | almond
chocolat | amande
chocolade | amandel

Chocolate and Peanut Tartlet

€ 14,00

vanilla | ice cream
tartelette au chocolat et cacahuète | glace vanille
gebakje van chocolade en pinda's | vanille-ijs

DE LA FERME

Mixed Belgian Cheese Assortment

€ 16,00

chutney of the day | nuts
assortiment de fromages Belges | chutney du jours | noix
assortiment van Belgische kazen | chutney van de dag | noten

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

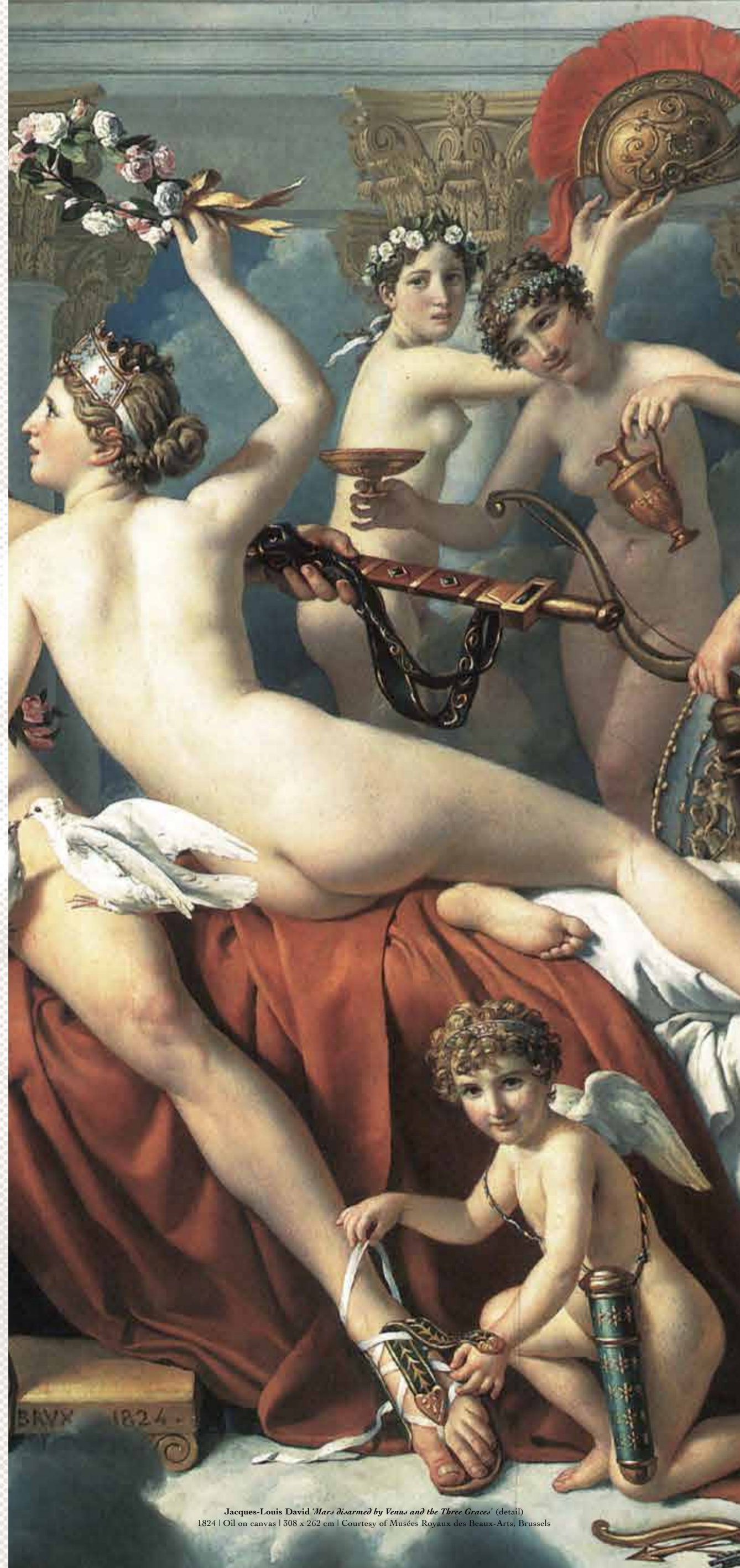
LOCAL SUPPLIERS:

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.



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