



THE DOMINICAN SUMMER TERRACE

STARTERS

Selection of Oysters 6 / 8 / 12 14 / 20 / 32
Irish Mor - Marennes - Belons
served with red wine vinegar and bread

sélection d'huîtres | vinaigre de vin rouge | pain
selectie van oesters | rode wijn azijn | oesterbrood

Gratinated Oysters with Seaweed Salad 3 / 6 12 / 23
huîtres gratinées | salad cru des salicornes
gegratineerde oesters | rauwe salade van zeeblad

Royal Belgian Caviar | served with sour creams and blinis

crème fraîche | blinis
zure room | blinis



'Gold Label' 10g / 30g / 50g 24 / 55 / 79

'Platinum' 10g / 30g / 50g 28 / 65 / 89

'OSIETRA' 10g / 30g / 50g 36 / 75 / 99

Seabass Tartare | avocado | grapefruit 24
loup de mer | avocat | pamplemousse
tartaar van zeebaars | avocado | pompelmoes

Tuna | gherkin | shallot | toast | wasabi 29
thon | cornichon | échalote | toast | wasabi
tonijn | augurk | sjallot | toast | wasabi

Shrimp Croquette | homemade | combova mayonnaise | parsley 22
croquettes de crevettes maison | mayonnaise au Combava | persil frit
huisgemaakte garnalenkroket | Combava mayonaise | gefrituurde peterselie

Salmon Tataki | smoked salmon | pickeled cucumber | sesame 24
saumon fumé | concombre mariné | sésamé
gerookte zalm | gepekeldde komkommer | sesam

Smoked Eel | kohlrabi | crayfish | toast 26
anguille fumé | chou-rave | écrevisse | toast
gerookte paling | koolrabi | rivierkreeft | toast

MAINS

Lobster | clarified butter | lemon | salad 47
homard | beurre clarifié | citron | salade
volledige kreeft | geklaarde boter | limoen | salade

King Crab | clarified butter | lemon 52
crab royal | beurre clarifié | citron | salade
koningskrab | geklaarde boter | limoen | salade

Scallops | pasta with truffle | rocket salad 41
coquilles Saint-Jacques | pâte truffée | roquette
sint-jakobsschelpen | truffelpasta | raketsalade

Brochette of Grilled Octopus 37
brochette de poulpe grillé
spies van gegrilde octopus

Lobster Pasta | whole lobster | white and black tagliatelle 42
homard entier | tagliatelles blanches et noires
hele kreeft | witte en zwarte tagliatelle

Pan-fried Sea Bass Fillet | cauliflower | vegetable chips 35
filet de bar poêlé | chou-fleur | sauce bisque crémée | chips de légumes
gebakken zeebaarsfilet | bloemkool | romige kreeftensaus | groentenchips

Monkfish | lemon thyme | celeriac | green herbs oil | lime 37
lotte | thyme citron | céleri-rave | huile d'herbes vertes | chips of citron
zeeduivel | citroenthijm | knolselderij | groene kruiden olie | krokantje van limoen

Plat Fruit de Mer 2 / 4 pax. 48 / pp
lobster | black tiger shrimps | langoustines | mussels |
vongole | clams | oysters
homard | crevettes 'black tiger' | langoustines | moules | vongole | palourdes | huîtres
kreeft | tijgergarnalen | langoustines | mosselen | vongole | palourdes | oesters

Plat Fruit de Mer 'The Dominican' 2 / 4 pax. 55 / pp
lobster | black tiger shrimps | langoustines | mussels |
vongole | clams | tarter of scallops | octopus | oysters
homard | crevettes 'black tiger' | langoustines | moules | vongole | palourdes |
tartare de St. Jacques | poulpe | huîtres
*kreeft | tijgergarnalen | langoustines | mosselen | vongole | palourdes |
Sint-Jakobsschelpenpuree | octopus | oesters*

..... CHAMPAGNES

Palmer & Co
balance & elegance

“For Palmer & Co, the creation of a cuvée is as much the work of nature as of man. We marry with harmony and passion the different grape varieties, vintages, years and reserve wines until we find the perfect balance; a constantly renewed quest to create the sumptuous evidence of a great Champagne.”

	glass	bottle
Palmer & Co Brut Extra Reserve	14	85
<i>elegant blackberry raspberry aromatic bubbles</i>		
AOC Champagne, Reims, France Chardonnay, Pinot Meunier, Pinot Noir		
Palmer & Co Rosé Brut	18	100
<i>very generous full</i>		
AOC Champagne, Reims, France Chardonnay, Pinot Meunier, Pinot Noir Winey		
Palmer & Co Blanc de Blancs	21	110
<i>yellow fruits touch herbaceous candied fruits purity</i>		
AOC Champagne, Epernay, France Chardonnay, Pinot Meunier, Pinot Noir		
Palmer & Co Grands terroir		135
<i>note of wet chalk fresh lemon concentrated long and brisk finish</i>		
AOC Champagne, Reims, France Chardonnay, Pinot Meunier, Pinot Noir		
Palmer & Co Amazone		375
<i>full and ripe almonds and walnuts complex and mature.</i>		
AOC Champagne, Reims, France Chardonnay		

..... CHAMPAGNES

Pol Roger refinement & pleasure

“No wonder Winston Churchill and the British royal family have made it their favourite throughout history. This refinement reflects a whole art of living. It is also a source of infinite pleasure. Pol Roger champagne has a soul, a union of the spirit of a family and the character of a vineyard.”

	glass	bottle
Pol Roger Brut Reserve	14,5	85
<i>freshness floral aromas very balanced</i>		
AOC Champagne, Epernay, France Chardonnay, Pinot Meunier, Pinot Noir		

Pol Roger Blanc de Blanc	125
<i>yellow fruits touch herbaceous candied fruits</i>	
AOC Champagne, Epernay, France Chardonnay	

Pol Roger Brut Rosé	135
<i>winey very generous full</i>	
AOC Champagne, Epernay, France Chardonnay, Pinot Meunier, Pinot Noir	

Pol Roger Vintage 2015	215
<i>winey very generous full</i>	
AOC Champagne, Epernay, France Chardonnay, Pinot Meunier, Pinot Noir	

Gaston Burtin elegance & descretion

“Refined cuvées that showcase the diversity and richness of the Champagne terroir for unforgettable tasting experiences. Each cuvée, the bearer of an important story written by a daring man, reveals exacting standards and a singular style for connoisseurs of great Champagnes and epicureans, just like Gaston Burtin.”

	glass	bottle
Gaston Burtin Brut	14,5	85
<i>brilliant yellow white flowers peach apricot Williams pear</i>		
AOC Champagne, Epernay, France Chardonnay, Pinot Meunier, Pinot Noir		

Gaston Burtin Blanc de Blanc	100
<i>brilliant yellow white flowers peach apricot Williams pear</i>	
AOC Champagne, Epernay, France Chardonnay, Pinot Meunier, Pinot Noir	

..... SHARE & ENJOY

TOGETHER

14.00 - 18.00

HIGH TEA &
COFFEE CELEBRATIONS

Vanille Chocolat Dôme	5
Macarons	5
Vanilla Éclair	6
Berry & Pistachio Tartlet	6
Cheese Cake	6
Apple Tartlet	6
Scones with Strawberry Jam	6

TAPAS &
SMALL BITES

	1 p	2 p
Carpaccio ‘Westvlaams’ Beef’ pecorino pesto	5	8
Homemade Croquette of Ham	5	8
Duo of Asparagus ‘Flemish style’	5	8
Tataki of Salmon pickled vegetables	7	12
Homemade Croquette of Grey Shrimps combava	7	12
Brochette of Octopus tempura yoghurt	7	12
Selection of 2 oysters	8	15
Assortiment of Cold Cuts Dierdonck *	9	17
Assortiment of Cheese and Chutney *	9	17

* served with crudites, bread and condiments