

TO SHARE

Mini shrimp croquettes	€ 14.00
Mini artisan cheese croquettes	€ 12.00
Plate of dried Serrano ham	€ 13.00
Bruschetta with tomatoes	€ 8.00
Calamari with home-made tartare	€ 12.00
Game croquettes with cranberry confit	€ 14.00

STARTERS / APPETISERS

Artisan shrimp croquettes	€ 20.00
Artisan cheese croquettes	€ 17.50
Beef carpaccio / arugula / cheese	€ 22.00
Salad crab / lobster / apple / avocado / radish	€ 21.00
Vitello tonnato / capers / arugula	€ 21.00
Club chicken sandwich / tomato / avocado	€ 18.00
Lobster bisque / grey shrimps / focaccia / rouille	€ 17.00
Fried scallops / chicory / fresh béarnaise / croutons	€ 24.00
Brioche toast / wild mushrooms / garlic / parsley	€ 19.00

MAIN DISHES

Tataki tuna salad / beans / potato / red onion / olive	€ 26.00
Caesar salad with chicken / beans / anchovies / egg / parmesan	€ 24.00
Goat cheese salad with tomato / goat cheese / honey / apple / bacon	€ 25.00
Salad "Folle" with shrimps / prawns / calamares / tomato / green salad	€ 26.00
Salad with game croquettes / lamb's lettuce / mango / pomegranate / beetroot	€ 23.00
Spaghetti Bolognaise	€ 18.00
Vegetarian lasagna	€ 21.00
Lobster ravioli / carrot / zucchini / lobster sauce	€ 29.00
Tomato filled with North Sea shrimps / French fries / salad	€ 32.00
Soll rolls ostendaise / potatoes / leek	€ 35.00
Ray wing / capers / parsley butter / leek purée	€ 34.00
Monkfish / leeks / zucchini / white wine sauce / potatoes	€ 35.00
Prawns à la plancha / green herbs / garlic / chili / toasted bread / French fries	€ 33.00
Shrimps with sweet curry and coconut / herb salad / bell pepper / basmati rice	€ 28.00
Game stew / gingerbread / wild mushrooms / almond croquettes	€ 30.00
Venison / chicory tarte tatin / celeriac / game gravy with cranberry	€ 35.00
Hare / celeriac / chicory / 3-pepper sauce / cabbage purée	€ 36.00
Filet pur / French fries / salad	€ 39.00
Sauce: pepper cream – béarnaise - herb butter - mushroom cream	€ +3.00

Grilled chateaubriand for 2 persons / 2 sauces of your choice / salads / fresh fries – price per person	€ 37.00
Steak tartare / quail egg / salad / French fries	€ 28.00
Trio of beef / grilled beef bearnaise / tartare / carpaccio	€ 34.00
Free-range chicken / bell pepper / tarragon sauce	€ 30.00
Veal blanquette / carrot / mushrooms / rösti potatoes	€ 32.00
Vegetable curry / red curry / coconut cream / couscous / nuts	€ 24.00
Ravioloni with reypenaer cheese / ricotta / tomato beurre blanc / arugula	€ 26.00
Vegan chicken / broccoli / babycorn / shi-take / rice	€ 24.00
Supplement mayonnaise sauce / ketchup	€ 1.00

CHILDREN'S MENU

Spaghetti Bolognese	€ 13.50
Cheese croquette (1pc)	€ 13.00
Fish stick with tartare / mashed potatoes	€ 14.00
Meatballs with tomato sauce / mashed potatoes	€ 14.00
Mini steak / fresh fries / sauce of choice	€ 18.00

DESSERTS

Crème brûlée	€ 13.00
Warm apple pie / homemade speculoos ice cream	€ 13.00
Coupe negresco / avocat / chocolate mousse / macaron	€ 13.00
Moelleux chocolate / homemade vanilla ice cream	€ 13.00
Salted caramel tart / homemade praline ice cream	€ 13.00
Homemade sorbet / almond / red fruit	€ 13.00
Gourmet coffee Deluxe	€ 11.00

HOMEMADE ICE CREAM

Vanilla ice cream	€ 8.00
Vanilla ice cream / fresh strawberries	€ 11.00
Mokka ice cream	€ 8.50
“White Lady” ice cream	€ 10.00
Children's ice cream	€ 6.00

PANCAKES / WAFFLES between 2 pm and 6 pm

Sugar/syrup/jam	€ 7.00
Mikado	€ 10.00
Normandy pancake / calvados / apple / homemade vanilla ice cream	€ 11.00