



A LA CARTE

STARTERS

GRILLED KING PRAWN TAIL WITH VEGETABLE CHIFFONADE À LA NAGE	€ 30,00 *Supplement €7,00
OSTEND GREY SHRIMP CROQUETTE WITH CRISPY PARSLEY AND FRESH TARTAR SAUCE	€ 24,50 *Supplement €5,00
GRAVLAX MARINATED SALMON WITH POMEGRANATE, DILL AND SOUR CREAM	€ 24,00
BEIJING-STYLE GLAZED PORK RIB FINGERS	€ 25,00
NEW WAVE VITELLO TONNATO WITH TUNA TATAKI	€ 27,00 *Supplement €5,00
GRILLED AUBERGINE WITH BABA GANOUSH CREAM AND WALNUTS	€ 23,50
BEETROOT TARTARE WITH PARSNIP CHIPS	€ 22,00



SOUPS

WONTON SOUP	€ 11,00
PUMPKIN SOUP WITH CHIVE OIL	€ 11,00
SOUP OF THE DAY	€ 9,50



MAIN DISHES

BELGIAN BLUE FILET MIGNON, SERVED WITH FRIES AND A MIXED SALAD, WITH YOUR CHOICE OF SAUCE <i>PEPPERCORN CREAM OR MUSHROOM CREAM SAUCE</i>	€45,00 *Supplement € 20,00
SLOW-COOKED PORK CHEEK WITH KOMPEL BEER AND HONEY CAKE	€ 31,00
TUSCAN CONCHIGLIE WITH GRILLED FARM CHICKEN, SPINACH AND BURRATA	€ 28,50
STUFFED PORTOBELLO WITH CHILI SIN CARNE	€ 24,00
RISOTTO WITH WILD MUSHROOMS AND PUMPKIN	€ 26,00
SEA BASS FILLET WITH NANTUA SAUCE, TOPPED WITH GREY SHRIMP	€ 34,00 *Supplement €5,00
CLASSIC NORTH SEA SOLE MEUNIÈRE	€ 39,00 * Supplement €9,00

All our dishes are served with a potato garnish and warm vegetables



SIDE DISHES

EXTRA PORTION OF FRIES	€ 5,00
SWEET POTATO FRIES	€ 6,50
MIXED SALAD	€ 6,00
WARM VEGETABLES	€ 7,50

DESSERTS

DAME BLANCHE <i>CLASSIC TEMPTATION OF VANILLA ICE CREAM, CHOCOLATE SAUCE AND WHIPPED CREAM</i>	€14,00
TIPSY SEMIFREDDO WITH GRAND MARNIER	€12,00
LIMBURG CHEESE PLATTER	€15,50
CHOCOLATE DELIGHT	€ 13,00

** Supplement charged extra with the 3-, 4- or 5-course set menu*

PLEASE FEEL FREE TO ASK FOR OUR ALLERGEN MENU



3-COURSE MENU € 59,95

STARTER

MAIN COURSE

DESSERT

4 COURSE MENU € 65,95

STARTER

SOUP

MAIN COURSE

DESSERT

5 COURSE MENU € 76,95

STARTER

SOUP

MAIN COURSE

CHEESE PLATE

DESSERT

WINE PAIRINGS

3 COURSE MENU €28,50
4 COURSE MENU €38,00