

## Suggestions

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### Starters

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Octopus leg	21
ginger chili sauce – hummus – green salsa	
Duo of scallops	24.5
carpaccio & fried – ginger – soy – spring onion – wasabi crumble	
Pork belly	24
anise – pumpkin – eryngii – crumble of bacon	
Cream of burrata	17
range of wild tomatoes – basil cream	

### Main courses

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Cod fillet	30
romanesco – salmon eggs – baby fennel – puree – buerre blanc – herb oil	
Argentine ribeye (300 gr)	36
hot vegetables – bone marrow – sauce of your choice	
Ravioli of porcini mushrooms	22
forest mushrooms – pecorino cheese	
Vol-au-vent royale	34
sweetbread – shrimp – mousseline sauce	

### Dessert

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Panna cotta	12.5
raspberry – lemon – red fruit coulis	



# Menu

## Snacks (Until 4 p.m.)

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Croque Monsieur	13
fresh salad – mayonnaise – ketchup	
Croque Madame	15
fried egg – fresh salad – mayonnaise – ketchup	
Croque Hawaiï	15
pineapple – fresh salad – mayonnaise – ketchup	
Croque Bolognaise	16
bolognese sauce – fresh salad – mayonnaise – ketchup	

## Hapjes

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Oysters (6 pieces)	20
granita – lemon – spicy oil	
Fuet Can Duran	11
focaccia	
Cheese cubes of young matured cheese	9
grain mustard – focaccia	
Cheese cubes of young matured cheese	14.5
fuet Can Duran – focaccia – grain mustard	
Tapasplank	24
chorizo – calamari – empanadas – focaccia – aioli – anchovies – feta – olives	
Secreto	20
olive oil with herbs – grilled bread	
Mixed deep-fried snacks (15 pieces)	15
with 3 sauces	
Jamon Ibérico	16
focaccia – olive oil	

## Starters

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Soup of the day	7.5
Cheese croquettes   salad - lemon - garlic sauce	15.5
Shrimp croquettes   salad - lemon - fresh tartar sauce	19
Duo of cheese and shrimp croquettes   salad - lemon - tartar sauce	17
Scampi (6 pieces)   with garlic sauce, vadouvan curry sauce or diabolique	18

## Kids Menu

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Kid's vol-au-vent   salad - fries	10
Kid's spaghetti   grated cheese	10
Currywurst   salad - fries	8
Chicken nuggets   salad - fries	8
Breaded fish   mashed potatoes - hot vegetables	10
Chicken Fillet   hot vegetables - apple puree	13



## Main courses

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### Salads

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Asian prawns 25

| mango - avocado - chili - lime - cucumber

Goat cheese 21

| apple - honey - date balsamic - fig tapenade

Cesar 22

| Malinois cuckoo - crouton - lettuce hearts - bacon crumble

### Pasta

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Bolognese 17

| pork/beef - cheese

Carbonara 23.5

| pancetta - buffalo mozzarella

### Vegetarian

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Vegan burger 23

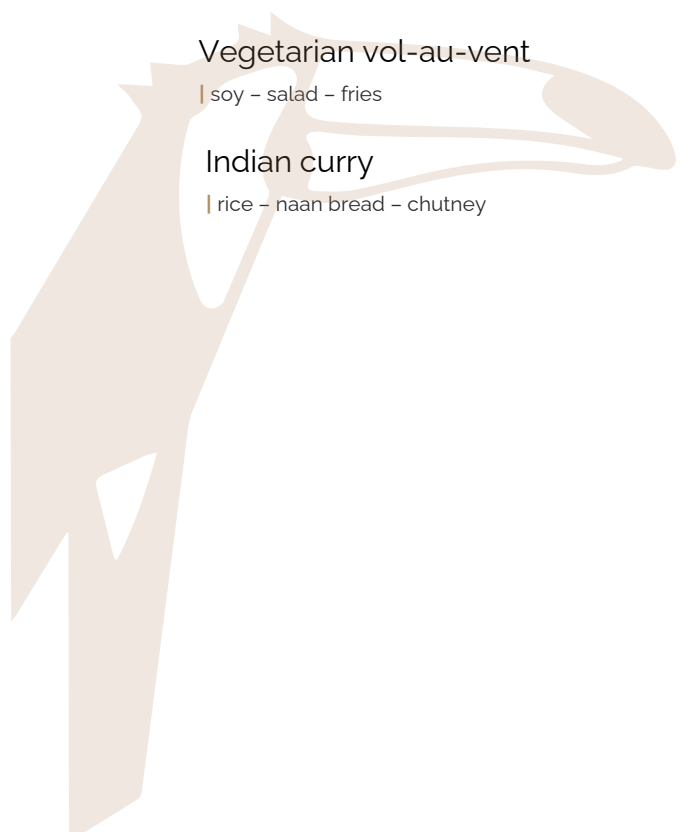
| onion - ketchup - tomato - fries

Vegetarian vol-au-vent 24.5

| soy - salad - fries

Indian curry 22.5

| rice - naan bread - chutney



## Fish

Scampi	26
garlic sauce, vadouvan sauce or diabolique	
Salmon fillet	28
espuma hollandaise – bimi – butter puree	
Small sole fish	33
butter sauce – mashed potatoes – yuzu	

## Meat

Vol-au-vent	24.5
puff pastry – mousseline – salad	
Hand-cut steak tartare	27
onion – capers – egg yolk	
Hamburger "Ouwen Dok" (220 gr)	25
100% beef – cheddar – tomato – smokey bbq sauce	
Irish beef steak (220 gr)	25
salad – fries	
Irish beef tenderloin (200 gr)	33
salad – fries	
Malinois cuckoo	24
cream of pumpkin – chicory – Gouden Carolus sauce – croquettes	
Indian curry	25
chicken – rice – naan bread – chutney	
Pork tenderloin (220 gr)	21.5
young carrot – spinach – grain mustard sauce	

Mayonnaise – ketchup – tartar sauce	1
Supplement rice – fries – mashed potatoes – croquettes	3
Supplement pepper sauce – creamy mushroom sauce – bearnaise sauce – gravy	2.5

***\*Please inform us if you have any allergies.***

## Desserts

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Homemade merveilleux   vanilla whipped cream – meringue	11.5
Crème brûlée   vanilla from madagaskar	10.5
Chocolate mousse   crispy cocoa base	10.5
Dame blanche   Belgian chocolate sauce – whipped cream	10.5
Cheese platter (4 pieces)   marmelade – brioche	14
Palette of sorbet   fresh fruit	9

