



Suggestions

Starters

	Pan-seared scallops	24
	sausage - chicory - apple-based sauce	
✓	Flemish asparagus (4 or 8 pieces)	19 / 32
	boiled egg - butter	
	Asparagus (4 or 8 pieces)	22 / 34
	smoked salmon - mousseline sauce	
	Asparagus	26
	beef tartare - beef carpaccio - Parmesan cheese - mustard	
	Grey shrimp stuffed tomato (1 piece)	21
	cocktail sauce - boiled egg	
✓	Ravioli of mushrooms	29
	truffle	

Main courses

	Horse sirloin steak	31
	chicory salad - mustard sauce	
	Chicken satay	26
	sweet-and-sour chutney - peanut-based sauce - rice	
	Loin of lamb	36
	herb crust - peas - asparagus - potato gratin	
	Beef stew "Gouden Carolus"	26
	artichoke ratatouille	
	Golden bream fish	30
	parsley butter - spinach - grey shrimps - new potatoes	
	Monkfish	32
	Coconut curry sauce - seasonal vegetables - rice	
✓	Vegetarian quiche	24
	salad - tomato sauce	

Suggestions

Desserts

Strawberry millefeuille 13

| pastry cream

Moelleux of chocolate 12

| vanilla ice cream - hazelnut crumble

"Granny Smith" 10

| Breton butter biscuit - apple compote - crème brûlée filling



Menu

Snacks | Until 4pm

Croque monsieur	14
cheese and ham toasted sandwich – salad – ketchup – mayo	
Croque madame	15
cheese and ham toasted sandwich topped with an egg – salad – ketchup – mayo	
Croque vol-au-vent	17
cheese and ham toasted sandwich topped with vol-au-vent – salad – ketchup – mayo	
Croque bolognaise	17
cheese and ham toasted sandwich topped with bolognaise sauce – salad – ketchup – mayo	

Kids Menu

Kid's vol-au-vent	9.5
salad – fries	
Kid's spaghetti	9.5
with grated cheese	
Currywurst	7.5
fresh salad – fries	
Chicken nuggets	7.5
fresh salad – fries	
Fish sticks	9.5
pasta - herb cheese	
 Kid's pasta veggie	9.5
herb cheese	

Hors d'oeuvres

Oysters (6 pieces) 20

| granita – lemon – spicy oil

Serving of cheese and salami cubes 8

| with wholegrain mustard

Secreto 20


| olive oil with herbs – grilled bread

Tapas 24

| chorizo – cured serrano ham – calamari – focaccia – garlic sauce – mozzarella – olives

Mixed deep-fried snacks (15 pieces) 15

| chicken nuggets – cheese croquettes – calamari – breaded meat-filled balls – mini spring rolls

 Vegetarian samosa's 13

| sweet chili

Starters

 Soup of the day 7.5

 Cheese croquettes 15

| salad – lemon – garlic sauce

Shrimp croquettes 19

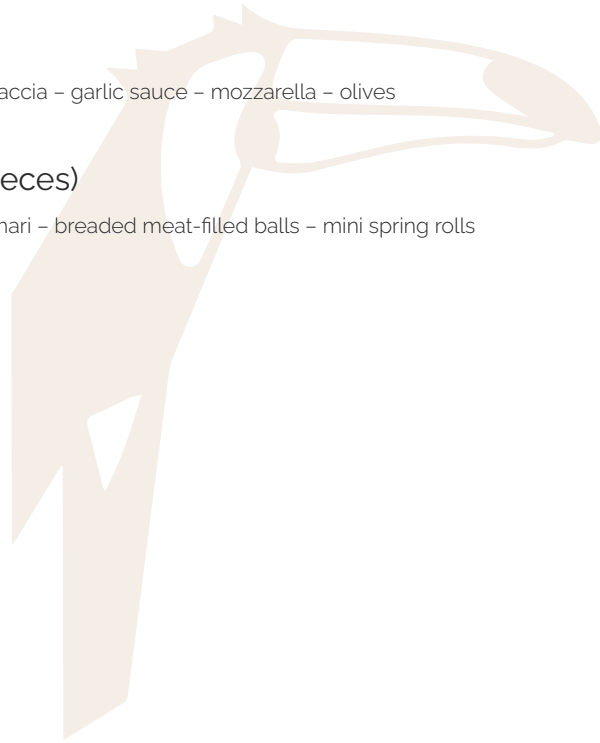
| salad – lemon – fresh tartar sauce

Duo of cheese and shrimp croquettes 17

| salad – lemon – tartar sauce

Scampi 17

| with garlic sauce, vadouvan curry sauce or diabolique



Main courses

Salads

Thai beef 24

| rundvlees - Oosterse marinade

Ceasar salade 22

| chicken breast - anchovies - croutons - Parmesan

Scampi 20.5

| apple - curry vinaigrette - avocado

✓ Goatcheese salad 20.5

| apple - honey mustard dressing

Pasta

Spaghetti bolognaise 17

| fresh pasta - pork/beef - grated cheese

Pasta pesto chicken 22

| chicken breast - fresh linguini - rocket salad - Parmesan

✓ Pasta pesto 16

| fresh linguini - rocket salad - Parmesan

✓ Lasagna of vegetables 19



| tomato confit - Parmesan



Fish

Small sole fish (3 pieces)	32
butter sauce – fresh salad – tartar sauce – lemon – fries	
Scampi	24
with garlic sauce, vadouvan curry sauce or diabolique	
Cod	28
white wine sauce - seasonal vegetables - mashed potatoes	
Salmon fillet	28
cream of celeriac - bearnaise - seasonal vegetables	

Meat

Vol-au-vent	24,5
puff pastry – salad – fries	
Steak tartare "pure"	24.
yolk - capers – onion – fries	
"Ouwen Dok" Hamburger (220 gr)	23
cheddar – fried onion – tomato – smokey BBQ sauce – fries	
Irish beef steak (220 gr)	26
with a fresh salad – fries	
Irish beef fillet (220 gr)	37
with a fresh salad – fries	
 Vegetarian vol-au-vent	22
seasonal vegetables - fries	
 Vegan burger	23
avocado - fresh salad - fries	

Mayo – ketchup – tartare sauce	0,8
Extra serving of fries or croquettes	3
Peppercorn sauce – Mushroom sauce – Béarnaise sauce - gravy	3

Desserts

Merveilleux vanilla whipped cream - meringue - candied pear	12.5
Crème brûlée with fresh vanilla	10.5
Chocolademousse made with Belgian chocolate	10.5
Dame blanche chocolate sauce - whipped cream	10.5
Cheese plate (4 pieces) jam - toasted bread	14

