

## Suggestions

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### Starters

Game croquette	17.5
forest mushrooms - truffle sauce	
"Gravad Lax" salmon	22
red beet - dill - lemon - sour cream	
Game pate	19
onion jam - endive salad - brioche	
Venison carpaccio	24
cranberries - chestnut - mushrooms	

### Main courses

Scallops	35
broccolini - puree - white wine sauce - parmesan chips	
Pikeperch	31
white butter sauce - risotto of forest mushrooms	
Vol-au-vent à la financière of pheasant	32
veal sweetbread - forest mushrooms	
Château Briand (2 pers)	39 p.p.
potato gratin - forest mushrooms - madeira sauce	
Duo saddle of hare and venison fillet	38
game sauce - classic garnish - almond croquettes	
Wild boar stew	25
classic garnish - almond croquettes	
Lemon sole	33
butter sauce - warm vegetables - yuzu - mashed potatoes	

### Desserts

Crunchy ice cream dessert	11
caramelized nuts - mascarpone cream	
Palette of sorbets	8
with fresh fruit	

# Menu

## Snacks Until 4 p.m.

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<b>Croque Monsieur</b>   fresh salad - mayonnaise - ketchup	13
<b>Croque Madame</b>   fried egg - fresh salad - mayonnaise - ketchup	14
<b>Croque Hawaiï</b>   pineapple - fresh salad - mayonnaise - ketchup	14.5

## Hors d'oeuvres

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<b>Oysters (6 pieces)</b>   granita - lemon - spicy oil	20
<b>Serving of cheese and salami cubes</b>   with wholegrain mustard	8
<b>Secreto</b>   olive oil with herbs - grilled bread	20
<b>Tapas board deluxe</b>   chorizo - cured serrano ham - calamari - empanada - focaccia - garlic sauce - anchovies - mozzarella - olives - cheese sticks	24
<b>Asian tapas</b>   dim sum - sushi - spring roll - wasabi	25
<b>Mixed deep-fried snacks (15 pieces)</b>   with 3 sauces	15
<b>Vegetarian samosa's</b>   sweet chili	13

## Starters

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Soup of the day	7.5
Cheese croquettes   salad - lemon - garlic sauce	15
Shrimp croquettes   salad - lemon - fresh tartar sauce	19
Duo of cheese and shrimp croquettes   salad - lemon - tartar sauce	17
Scampi   with garlic sauce, vadouvan curry sauce or diabolique	18

## Kids Menu

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Kid's vol-au-vent   salad - fries	9.5
Kid's spaghetti   with grated cheese	9.5
Currywurst   fresh salad - fries	7.5
Chicken nuggets   fresh salad - fries	7.5
Fish sticks   mashed potatoes - warm vegetables	9.5



## Main courses

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### Salads

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Scampi	20.5
apple – curry vinaigrette – avocado	
Goatcheese	20.5
apple - honey mustard dressing	
Ceasar	21.5
Malinois cuckoo - crouton - lettuce hearts - bacon crumble	

### Pasta

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Spaghetti bolognaise	17
fresh pasta - pork/beef - grated cheese	
Tagliatelle "Sicilian"	22
shallot - peppers - peppers - tomato - courgetti - basil - pecorino - parma ham	

### Vegetarian

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Vegan burger	23
onion - ketchup - tomato - fries	
Vegetarian vol-au-vent	24.5
puff pastry - salad - fries	
Risotto	24
mushrooms	
Indian fresh curry	26
basmati rice - sweet potato - eggplant	
Tagliatelle "Sicilian"	18
shallot - peppers - peppers - tomato - courgetti - basil - pecorino	

## Fish

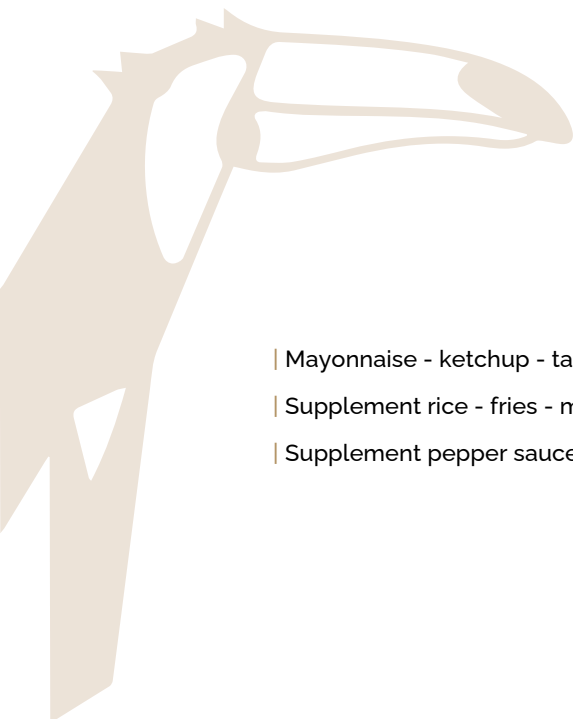
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Scampi	26
garlic sauce, vadouvan sauce or diabolique	
Salmon	28
bearnaise sauce - seasonal vegetables	

## Meat

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Vol-au-vent	24.5
puff pastry - mousseline - salad	
Hand-cut steak tartare	27
onion - capers - egg yolk	
Hamburger "Ouwen Dok" (220 gr)	25
beef - cheddar - tomato - smokey bbq sauce	
Irish beef steak (220 gr)	25
salad - fries	
Irish beef tenderloin (220 gr)	34
salad - fries	
Malinois cuckoo	23.5
cream of pumpkin - chicory - Gouden Carolus sauce - croquettes	



Mayonnaise - ketchup - tartar sauce	0.8
Supplement rice - fries - mashed potatoes - pasta - croquettes - almond 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	12.5
vanilla whipped cream - meringue - pear	
Crème brûlée	10.5
with fresh vanilla	
Chocolate mousse	10.5
with Belgian chocolate	
Dame blanche	10.5
with Belgian chocolate sauce - whipped cream	
Cheese platter (4 pieces)	12
marmalade - brioche	

