



Welcome





Suggestions

Starters

- Croque "Wohrmann" Brioche** € 26,00
| secreto - truffle - truffle cheese - comté
- Asparagus the Dutch way** € 21,00
| hollandaise - smoked salmon
- Tuna tartare** € 20,50
| soy - coriander - avocado - dried mango

Main courses

- Pasta Vongole** € 25,50
| black pasta - garlic - parsley
- Smoked salmon salad** € 23,50
| Asparagus - granny smith - quail egg
- Asparagus the Dutch way** € 28,00
| hollandaise - smoked salmon
- Wagyu "Australia" (200 gr)** € 59,00
| salad - fries - truffle gravy
- Tagliata** € 27,00
| rocket salad - Parmesan cheese - balsamic vinegar
- Crown of lamb** € 35,50
| asparagus - spring vegetables - honey thyme sauce - gratin

Desserts

- Mascarpone** € 12,50
| passion fruit - lemon - sorbet
- Strawberry sundae** € 12,50
| with Belgian strawberries - coulis - whipped cream



Menu

Snacks | Until 4 pm

Croque monsieur cheese and ham toasted sandwich – salad – ketchup – mayo	€ 13,00
Croque madame cheese and ham toasted sandwich topped with an egg – salad – ketchup – mayo	€ 13,50
Croque vol-au-vent salad – ketchup – mayo	€ 17,00
Croque bolognaise salad – ketchup – mayo	€ 16,00
Croque Italiano mozzarella – tomato – pesto	€ 13,50

Kid's Menu

Kid's vol-au-vent salad – fries	€ 9,50
Kid's spaghetti with grated cheese	€ 9,50
Currywurst fresh salad – fries	€ 7,50
Chicken nuggets fresh salad – fries	€ 7,50
Kids' ice cream 1 scoop of vanilla ice cream	€ 6,50

Hors d'oeuvres

Oysters (6 pieces)

€ 19,00

| champagne granite – lemon – spicy oil

Serving of cheese and salami cubes

€ 8,00

| with wholegrain mustard

Secreto

€ 19,00

| olive oil with herbs – grilled bread

Tapas

€ 23,00

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

Bruschetta

€ 14,00

| tomatoes – coriander – chili – guacamole

Mixed deep-fried snacks (15 pieces)

€ 12,50

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


Vegetarian samosas

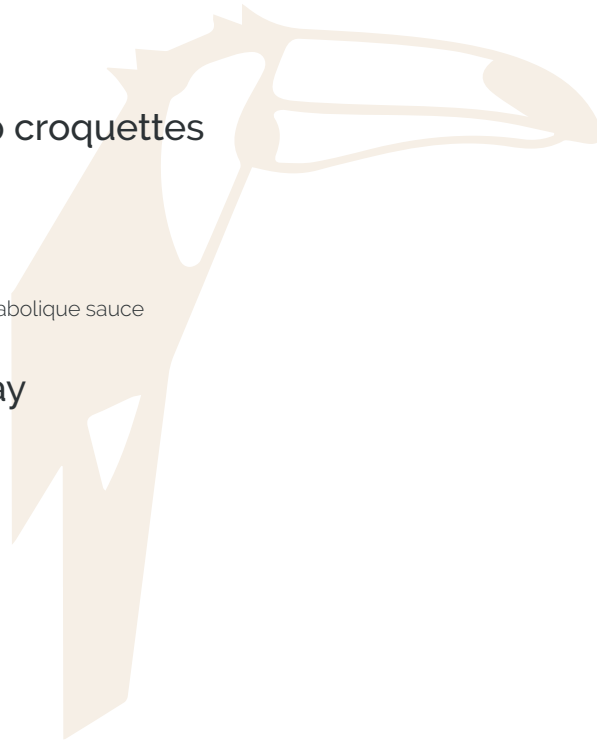
€ 10,00

| sweet chili



Starters

Soup of the day	€ 6,50
Carpaccio rocket salad cream – olive oil – Parmesan cheese – sun-dried tomatoes	€ 18,50
Cheese croquettes salad – garlic and lime sauce	€ 13,50
Shrimp croquettes salad – lemon – fresh tartar sauce	€ 16,50
Duo of cheese and shrimp croquettes salad – lemon – fresh tartar sauce	€ 15,00
Scampi's with garlic sauce, vadouvan curry sauce or diabolique sauce	€ 16,00
 Asparagus the Flemish way egg – butter – parsley	€ 19,00



Main courses

Salads

Niçoise

| fresh tuna – green beans – potatoes – anchovies

€ 23,50

Caesar salade

| cuckoo Malines – lemon thyme – parmesan – croutons

€ 19,50

Scampi

| apple – curry vinaigrette – avocado

€ 20,50

Pasta

Spaghetti bolognese

| with grated cheese

€ 15,50

Carbonara

| pancetta – mozzarella di bufala

€ 20,00

Pasta pesto chicken

| rocket salad – parmesan cheese – slow cooked chicken

€ 20,50

Fish

Scampi

| with garlic sauce, vadouvan curry sauce or diabolique sauce

€ 21,00

Dover sole

| butter sauce – fresh salad – lemon – fries

€ 49,50

Sea bass

| mediterranean sauce – zucchini – tomatoes

€ 25,00

Cod

| mashed potatoes – leek – white wine sauce

€ 27,00



Meat

Vol-au-vent

| puff pastry – salad – fries

€ 21,00

Steak tartare "Pure"

| egg yolk – capers – onion – fries

€ 23,00

"Ouwen Dok" hamburger (220 gr)

| cheddar – fried onion – tomato – smokey BBQ sause – fries

€ 21,50

Irish beef steak (220 gr)

| Béarnaise sauce, mushroom sauce or pepper sauce with a fresh salad

€ 24,50

Irish beef fillet (220 gr)

| Béarnaise sauce, mushroom sauce or pepper sauce with a fresh salad

€ 34,50

Cuckoo Malines

| asparagus – spring vegetables – croquettes

€ 21,50

Vegetarian dishes

✓ Vol-au-vent

| puff pastry – salad – fries

€ 21,00

✓ Avocado burger

| salsa – fried onion – cheddar – sweet chili

€ 19,50

✓ Asparagus the Flemish way

| egg – butter – parsley – potatoes

€ 25,00

✓ Eggplant Roulade

| spicy tomato sauce – Maredsous cheese

€ 18,00

| Mayonnaise – ketchup – tartar sauce

€ 0,50

| Extra serving of fries or croquettes

€ 3,00

| Pepper sauce – Mushroom sauce – Béarnaise sauce

€ 3,00

Desserts

Trio of sorbet	€ 10,50
Nougat with Carolus whisky lactose and gluten free	€ 10,50
Crème brûlée with fresh vanilla	€ 10,50
Chocolate mousse made with Belgian chocolate	€ 9,00
Dame blanche with dark Belgian chocolate - whipped cream	€ 9,00

