




Suggestions

Starters

-  **Carpaccio of watermelon** 19
| goat cheese - cherry tomatoes
- Smoked eel toast** 26
| aspic of green herbs - salsa verde
- Ceviche of sea bass** 23
| cajun - coconut milk - Espelette pepper
- Grey shrimp stuffed tomato (1 piece)** 21
| cocktail sauce - boiled egg
-  **Ravioli of mushrooms** 29
| truffle
- Salad niçoise** 24
| fresh tuna - beans - egg - anchovies - olives

Main courses

- Zeeland mussels** 28,5
| traditional way
- Zeeland mussels** 29,5
| white wine, garlic cream or spicy curry
- Rouget** 30
| ratatouille of fennel - tapenade of black olives - bouillabaisse gravy
- Hamburger of scampi and salmon** 27
| brioche bun - exotic sauce (banana, beans and ketchup)
- Marinated squid** 28
| cold potato salad - zest of lemon
- Tagliata of grain fed beef tenderloin from Brazil** 28
| chimichurri
- Tomahawksteak (from 2 persons)** 39 pp
| sauce of your choice - homemade butter - oven potato - fries
-  **Vegetarian quiche** 24
| salad - tomato sauce

Suggestions

Desserts

Strawberry millefeuille pastry cream	13
Milkshake vanilla, chocolate, strawberry or banana	8
"Granny Smith" Breton butter biscuit - apple compote - crème brûlée filling	10
Strawberry sundae whipped cream	12



Menu

Snacks | Until 4pm

Club sandwich 18

| chicken - egg - tomato - bacon - salad

 Club sandwich veggie 17

| egg - tomato - hummus - salad

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

 Kids' 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 18

| with garlic sauce, vadouvan curry sauce or diabolique



Main courses

Salads

Thai beef 24

| rundvlees - Oosterse marinade

Cesar 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

Scampi	26
with garlic sauce, vadouvan curry sauce or diabolique	
Plaice meuniere	28
fresh salad - tartar sauce	
Salmon fillet	28
cream of celeriac - bearnaise - seasonal vegetables	

Meat

Vol-au-vent	24.5
puff pastry - saad - ries	
Hand-cut steak tartare	27
brioche - wasabi mayonnaise	
"Ouwen Dok" Hamburger (220 gr)	25
cheddar - fried onion - tomato - smokey BBQ sauce - fries	
Irish beef steak (220 gr)	27
with a fresh salad - fries	
Irish beef fillet (220 gr)	37
with a fresh salad - fries	
 Vegetarian vol-au-vent	24.5
puff pastry - salad - fries	
 Vegan burger	23
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	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

