


Suggestions

Starters

Duo foie gras and scallops	28
apple - leek - white butter sauce - sirop de Liège	
"Gravad Lax" salmon	22
red beet - dill - lemon - sour cream	
Game pate	19
onion jam - endive salad - brioche	
Venison carpaccio	24
cranberries - chestnut - mushrooms	
 Winter salad	18
nuts - chestnut - mushroom - chicory	

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)	89
foie gras - 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	

Suggestions

Desserts

Lemon curd tartlets macaron - meringue	9
Crunchy ice cream dessert caramelized nuts - mascarpone cream	11
3 profiteroles vanilla ice cream - chocolate sauce	10
Palette of sorbets with fresh fruit	8



Menu

Snacks | Until 4pm

Club sandwich 18

| chicken - egg - tomato - bacon - salad

 **Club sandwich veggie** 17

| egg - tomato - hummus - salad

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 board deluxe 24

| chorizo - cured serrano ham - calamari - focaccia - garlic sauce - mozzarella - olives - cheese sticks

Asian tapas 25

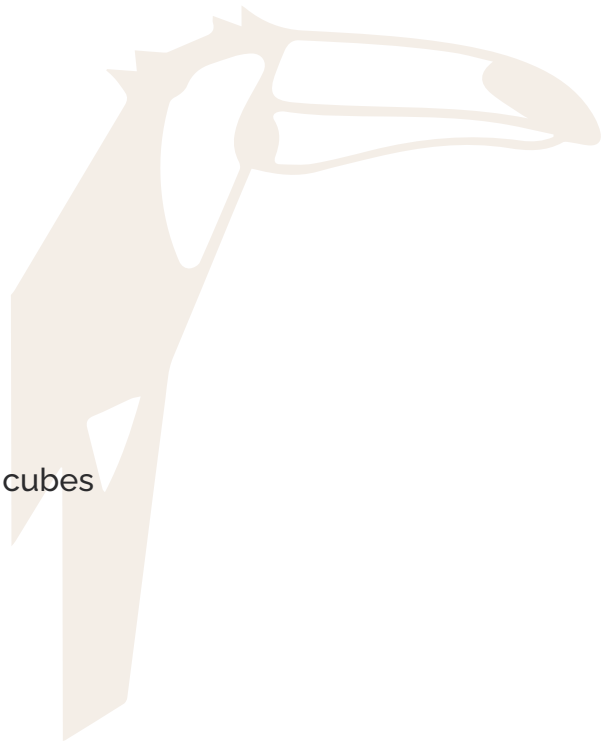
| sushi - nems - spring roll

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 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
 Crumble of vegetables polenta - mesclun salad	18

Kids Menu

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 pasta - herb cheese	9.5
 Kids' pasta veggie herb cheese	9.5

Main courses

Salads

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

Eggplant roulade 18

| maredsous cheese - spicy tomato sauce

Tagliatelle "Sicilian" 22

| shallot - peppers - peppers - tomato - courgetti - basil - pecorino - mozzarella + parma ham

Vegetarian

 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 - mozzarella



Fish

Scampi	26
with garlic sauce, vadouvan curry sauce or diabolique	
Hamburger of scampi and salmon	27
brioche bun - exotic sauce (banana, beans and ketchup)	
Sole meunière	42
tartar sauce - salad	
Salmon fillet	28
cream of celeriac - bearnaise - seasonal vegetables	

Meat

Vol-au-vent	24,5
puff pastry - salad - fries	
Hand-cut steak tartare	27
yolk - capers - onion - fries	
"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	

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