

For groups of 5 persons or more, there is a limited choice of dishes.
Please ask for more information regarding allergens if necessary.
The composition of our dishes can sometimes change.

LUNCH

(from 12h00 till 14h00)

LUNCHMENU

MAIN DISH	€ 18
STARTER MAIN DISH	€ 26
STARTER MAIN DISH DESSERT	€ 31

LUNCH CLASSICS

CAESAR SALAD	€ 18,5
chicken quail's egg anchovy	
LINGUINI	€ 19,5
beech mushroom Iberico ham ratatouille	
CHEESE CROQUETTE 2 pcs / 3 pcs	€ 9,5 / € 12,5
salad lime parsley celery salt	
SHRIMP CROQUETTE 2 pcs / 3 pcs	€ 14,5 / € 17,9
salad lime parsley cocktail	
CHEESE CROQUETTE SHRIMP CROQUETTE 2 pcs	€ 12,5
salad lime parsley	

LUNCH & DINNER

KID'S MENU

MEAT BALLS	€ 10,0
tomato sauce French fries	
STEAK	€ 13,0
salad French fries	
CHEESE CROQUETTE	€ 7,0
salad French fries	
SHRIMP CROQUETTE	€ 9,5
salad French fries	

STARTERS

TOMATO*	€ 15,5
artichoke avocado burrata	
CODFISH	€ 18
pickled marinated fennel yellow carrot sorbet	
PORK BELLY	€ 17
paprika cream sea lavender coquille	
LINGUINI*	€ 16,5
beech mushroom Iberico ham ratatouille	
CHEESE / SHRIMP CROQUETTES	€ 9,5/ € 15
salad lemon parsley	

MAIN COURSES

HADDOCK	€ 24
quinoa black olive citrus	
STEAK TARTARE	€ 22
Belgian White Blue homemade hand-cut French fries mustard seeds	
SUMMER STEW*	€ 21,5
seitan summer vegetables berloumi cheese	
BOUILLABAISSE	€ 25
redfish rouille foccacia	
LOMO DUROC	€ 25
egg plant tomato chutney potato	
STEAK Belgian White Blue	€ 23,5
seasonable salad	
pepper - mushroom - garlic butter- béarnaise	
<i>Our Belgian White Blue beef comes from a farm butchery.</i>	
<i>It is served with hand-cut French fries & homemade mayonnaise.</i>	

*** also possible for vegetarian diets**

DESSERT

CHERRY	€ 10
lavender dark chocolate	
LEMON	€ 10
cake meringue kalamansi	
STRAWBERRY	€ 10
elderflower sorbet honey	
DAME BLANCHE	€ 10
vanilla ice cream chocolate sauce fresh whipped cream	
CHEESE	€ 11
a selection of French-Belgian cheeses	