

Apéritifs

Prosecco	7,00 €
House aperitif - Pignoletto Frizzante	5,00 €
Kir white wine	6,50 €
Kir Prosecco	7,00 €
Martini	6,50 €
Campari	7,00 €
Red Porto	7,00 €
Pineau des Charentes	7,00 €

Alcoholic drinks

Whiskey	7,50 €
Rhum	7,50 €
Gin	8,50 €
Soft supplement	1,50 €

Soft drinks

Coca Cola, Fuze Tea, Sprite, Fanta	2,80 €
Juice (apple, orange)	2,80 €
Schweppes Tonic	2,80 €
Mineral water 50 cl	4,00 €
Mineral water 1 L	7,00 €

Beers

Jupiler	3,00 €
Leffe (blonde, brown)	5,00 €
Blanche	3,00 €
Kriek	4,00 €
Duvel	5,00 €

Coffees and teas

Coffee, Espresso, Ristretto	3,00 €
Cappuccino	3,50 €
Latte coffee	3,50 €
Tea	3,00 €
Mint tea	3,50 €

Digestive

Grappa	8,00 €
Cognac	8,00 €
Limoncello	8,00 €
Amaretto	8,00 €
Eau de vie	8,00 €
Calvados	8,00 €












The kitchen



Starters

The chef's shrimp croquettes	  	16,50 €
Slice of foie gras, onion confit		16,00 €
Tapas		16,00 €
Caramelized chicory tatin with ball of goat cheese	  	15,00 €
Grilled scampi "a la plancha", tartar sauce	 	16,00 €

Main course

Kriek stewed rabbit, baby onions and bacon		21,00 €
Finely chopped beef tartar, French fries and salad	 	18,00 €
Confit cooked legs of duck, potatoes with onions		21,00 €
Scampi and leek risotto		19,00 €
Basil flavoured cod in crust, chopped tomatoes, potato purée	 	24,00 €
Salt grilled entrecote, béarnaise sauce	 	27,00 €
Tuscan style grilled entrecote, tomato confit, parmesan cheese		27,00 €
Steak, green pepper sauce	 	25,00 €

Side dishes

French Fries	3,00 €
Potatoes	3,00 €
Rice	3,00 €
Pasta	3,00 €
Vegetables	3,00 €

 Veggie  Gluten  Lactose  Fish  Crustacean  Eggs

*** Please consult board for today's specials and lunches**
*** The starters can be served as main course**
*** For all other allergens, please ask us**