

LIVINGROOM¹⁰²

BRASSERIE & BEEFBAR

English

Apero

Cocktail Maison: Gin, Apricot & orange juice	9
Picon Maison	9
Glass Champagne	13
Glass Cava Brut Reserva "Clos Amador"	8
Kirr Royal	13
Kirr, Campari, Martini Bianco, Rosso, Ricard	8
Young Genever	7
Red Porto Casa Santa Eufêmia	8
Red Porto Casa Santa Eufêmia Colheita 1999	12
Pineau des Charentes "Raymond Ragnaud"	8
Sherry Manzanilla La Gitana	8
Aperitif without alcohol: - Jupiler 0,0% 3,5	7
- Seedlip Gin 0%	7
- Crodino & Tonic 7	7
- Virgin Mojito	7
Bombay Sapphire Gin	9
Hendrick's Gin	10
Copperhead Gin	12
Bacardi, Bacardi, Grey Goose Wodka	9
Bacardi 4 Years Aged Gold Rum	10
J&B, Johnnie Walker "Red Label", Jack Daniels	9
Glenmorangie 10 Y, Glenfiddich 12 Y	10
Soft drinks not included	

Wines by the glass

<u>Glass 15 cl:</u> White: S. Africa: Chenin Blanc	7
France: Sancerre	10
France: Pouilly Fuissé	13
Red: France: Côtes de Gascogne	7
Italië: Rosso Di Montalcino	10
France: La Bastide Dauzac Margaux 2010	15
Rose: France: Côtes de Provence Grenache & Cinsault	7

Children (under 12 years)

• Extra tender Carbonates (stew) with French fries	17
• Black Angus Beef burger with French fries	16
• Goujonette with tartare sauce	18

Lunch & Diner: From 12h-14h & 18h-21:30h

SPECIALS OF THE DAY: LOOK AT BLACKBOARD!

Starters & Sharing Dishes

	€
• Mini spring rolls “Peking Duck” 7 pieces	18
• Fresh marinated Salmon with green tea & Gravlax	21
• Calamari fritti (octopus), sauce "Tartar Maison"	17
• Croquettes with shrimps from Zeebrugge “homemade” 2 pieces	19
• Assortment of 2 hams: Mangalica Pata Negra & Secreto n°7	28
• Pomme “Moscovite”: 30gr./60gr. Oscietra caviar	79 / 135
• Pomme “Zoutoise”: mashed potato with hand-peeled North sea shrimps	28
• Terrine de Foie gras (goose liver)" Marbré "& cramique	32

Main courses

• Dover Sole French fries & salad	39
• Monkfish in Thai Curry	35
• Osso Bucco Milanese way with fresh Italian pasta	29
• Pork-chop Duke of Berkshire “Blackwell” style, salad & French fries	26
• Extra tender Carbonates (stew), salad & French fries	24
• Charolais beef tenderloin (220gr), salad & French fries	38
Sauces: Béarnaise or Black pepper	incl.
• Horse filet (every Friday): Fillet of horse meat with chicory-salad	30
• Hand-cut beef tartare with salad & French fries: - Classic “Mère André”	32
- with Truffles	40
- with Oscietra caviar 30/60gr.	85 / 139
• Specialty: <u>Farmer chicken “RED LABEL”</u> *classic way. for 2p.	28pp
Oven cooked 40 minutes. Order before 13:15h or 20:45h	

Side dishes :

	Small	Big	
Chicory salad	5	8	Puree / French fries 4pp
Green peas	5	8	Extra sauce 4pp
Apple sauce	5	8	Extra plate & cutlery 4pp

We have French fries, fresh tagliatelle (pasta) or puree

BEEFBAR:

- **Special Beef Selection** according daily arrival:

Strange as it may sound, beef is nowadays often eaten too fresh. For optimal taste experience we mature the meat (as before) a few weeks. Some breeds are more suitable for normal maturation, others are for dry-aged.

In the refrigerated beefbar is a careful selection of which may vary according to market demand.

- Holstein €14/100 gram
A milk cow with high marbled meat, rich melting fat
- Oedslach €15/100 gram
Butcher selection, based on structure, color and taste
- Rubia Gallega €16/100 gram
The best Spanish beef, famous for strong taste & dark color

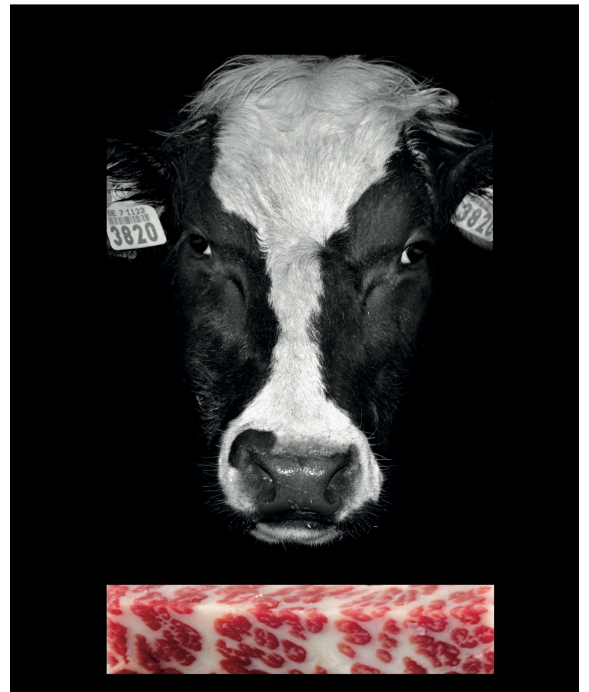
For correct cooking we have to cut min 300gr. per person

Choose your gravy or sauce

We recommend your to eat rare or medium rare

The meat has to rest approx. 15 min before cooking

Enjoy your dish, we serve it with lettuce, fresh French fries and your sauce



1 table = 1 bill

A la carte, each table or group can choose freely between 4 different starters and 4 main courses to guaranty your group a great & quick service.