

### English

#### Apero

<b>Cocktail Maison: Gin, Apricot &amp; orange juice</b>				10
<b>Picon Maison</b>				10
<b>Glass Champagne 1er Cru Brut</b>				14
Glass Cava Brut Reserva "Clos Amador"				9
Kirr Royal				14
Kirr, Campari, Martini Bianco, Rosso				8
Ricard				10
Young Genever				7
Red Porto Casa Santa Eufêmia				9
Red Colheita Porto Casa Santa Eufêmia of 1999				13
Pineau des Charentes "Raymond Ragnaud"				9
Sherry Manzanilla La Gitana				8
<u>Aperitif without alcohol:</u>	- Jupiler 0,0%	4	- Seedlip Gin 0%	7
	- Virgin Mojito	7	- Crodino & Tonic	7
Bombay Sapphire Gin				10
Hendrick's Gin				10
Copperhead Gin				12
Bacardi, Grey Goose Wodka				10
J&B, Johnnie Walker "Red Label", Jack Daniels				10
Glenmorangie 10 Y, Glenfiddich 12 Y				12
Mojito: Rhum, Lime, Soda & Mint				14
Soft drinks in supplement				

#### Wines by the glass

<u>Glass 15 cl:</u>	White:	Spain:	Verdejo	9
		France:	Pouilly Fuissé	14
	Red:	Italië:	Rosso Di Montalcino	10
		France:	La Bastide Dauzac Margaux	15
	Rose:	France:	Côtes de Provence Grenache & Cinsault	8
		France:	Côtes de Provence By Ott (2 <sup>nd</sup> wine from Domaines OTT)	10

#### Children (under 12 years)

• Mini meatloaf from veal with penne in tomato sauce	15
• Black Angus Beef burger with french fries	16
• Fried Dover Soles with tartar sauce	18
• Croquettes with shrimps from Zeebrugge "homemade" (2 pieces)	19

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

## **SPECIALS OF THE DAY: LOOK AT BLACKBOARD!**

### **Starters & Sharing Dishes**

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• Mini spring rolls "Peking Duck" 7 pieces	18
• French artichoke (lukewarm) mustard dressing	15
• "Burrata caprese": tomato – fresh buffalo mozzarella - basil	19
• Croquettes with shrimps from Zeebrugge "homemade" 2 pieces	19
• Calamari fritti (squid), sauce "Tartar Maison"	17
• Wild Gambas "Bangkok Style" medium spicy	28
• Tomato with grey shrimps Zeebrugge (100gr)	29
• Assortmen of 2 hams: Mangalica Pata Negra 24m – Secreto nr. 7	28
• Burrata & Oscietra caviar 30gr./60gr.	75 / 130

### **Main courses**

• Small Dover Soles french fries & salad	29
• Wild Gambas à la Plancha with rice	42
• Tomato with grey shrimps Zeebrugge (100gr) & french fries	33
• Meatloaf with penne in fresh tomato sauce	22
• Charolais beef tenderloin, salad & french fries	38
Sauces: Béarnaise, Black pepper or Garlic butter	incl.
• Horse fillet (every Friday): Fillet of Belgian horse meat with chicory-salad	32
• Tartare minute handcut "Mère André" with salad & french fries:	
- Classic "Mère André"	32
- with Truffles	40
- with Oscietra caviar 30gr./60gr.	85 / 139
• <b>Speciality: Farmer chicken "RED LABEL"</b> * classic way. for 2p .	29pp
Oven cooked 40 minutes .Order before 13:h or 20:45h	

<b><u>Side dishes</u></b> :	Small	Big	
Chicory salad	5	8	French fries 4pp
Warm french beans	5	8	Extra sauce 4pp
Apple sauce	5	8	Extra plate & cutlery 4pp

We have french fries , rice or penne

### **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 €15/100 gram  
A milk cow with high marbled meat, rich melting fat
- Oedslach €16/100 gram  
Butcher selection, based on structure, color and taste
- Rubia Gallega €17/100 gram  
The best Spanish beef, famous for strong taste & dark color

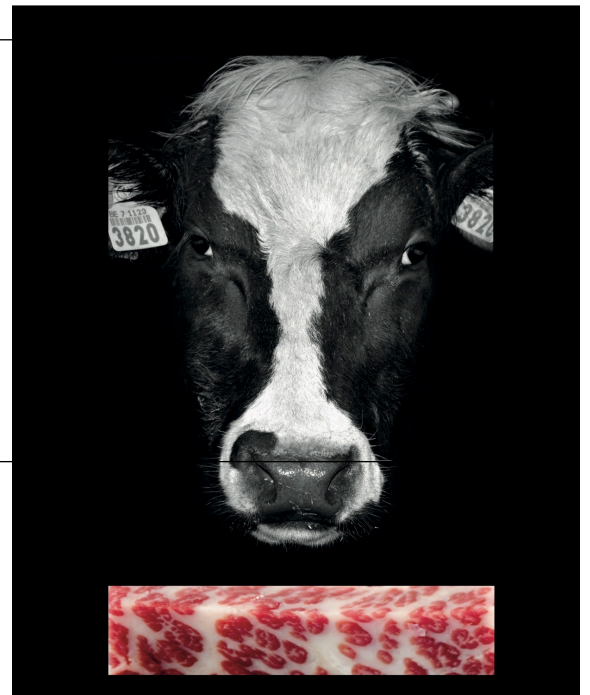
For correct cooking we have to cut min 300gr. per person

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.**