

## Soups



- Creamy butternut soup** 13,00 0.9  
 Smooth butternut squash soup delicately enhanced with chestnut pieces
- Soup of the day** 12,00 1.0-3.0  
 Chef's creation



## Starters



- Beef carpaccio** 20,00 4.2  
 Truffle oil, sun-dried tomatoes, arugula and parmesan
- Duo of artisanal croquettes** 15,00 4.5  
 Duo of cheese and shrimp croquettes, served with an herb salad and a creamy lobster bisque
- Quinoa salad** 18,00 1.6  
 Infused quinoa, crunchy vegetables, fresh herbs with a honey mustard sauce  
 Feta cheese supplement: 4,00
- Tapas Platter** 45,00 2.68  
 Assortment of 8 tapas, daily suggestions



= Vegetarian  
 = Vegan  
 = Contains lactose  
 = Contains gluten  
 = Contains soy  
 = Contains fish  
 = Contains crustaceans

The menu is subject to change depending on the season. One bill per table, thank you.

# BAR · DINING · GARDEN

# Craft



## Main Courses



 <b>Falafel Bowl</b>  <p>Falafels, seasonal raw vegetables, creamy hummus, tomatoes, Lebanese bread and stuffed vine leaves</p>	<b>26,00</b>	1.4
<b>Beef tartare</b>   <p>Finely knife-cut beef, basil pesto, capers, sun-dried tomatoes, parmesan cheese and arugula - Served with Belgian fries and salad</p>	<b>24,00</b>	6.8
<b>Charolaise</b>   <p>Grilled Charolais beef steak - Served with Belgian fries and salad Choice of sauce: Béarnaise, mushroom sauce and pepper sauce</p>	<b>36,00</b>	9.5
<b>Entrecote</b>   <p>Grilled ribeye steak - Served with Belgian fries and salad Choice of sauce: Béarnaise, mushroom sauce and pepper sauce</p>	<b>32,00</b>	8.9
<b>Flemish carbonade</b>   <p>Flemish-style slow-cooked beef stew with a dark beer sauce and seasonal vegetables - Served with Belgian fries</p>	<b>26,00</b>	7.5
<p>½ serving: 30,00</p> <p>½ serving: 25,00</p>		



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## Main Courses



### Traditional Liège meatballs

Authentic recipe - 2 pieces  
Served with Belgian fries and salad

22,00 5.6

### Craft BBQ platter to share

Ribeye steak, lamb chops, barbecue ribs and chicken fillet  
One cooking per platter - Served with Belgian fries and salad  
Sauces: Béarnaise, mushroom and peper sauce - Serves 2 to 3 people

99,00 10.5-13



## Classics



### Malines Chicken

Specialty of the region, roast Belgian chicken  
Served with Belgian fries

27,00 3.4

### Club sandwich

Soft toasted bread with chicken, bacon, eggs, tomatoes, onions, lettuce and mayonnaise sauce - Served with Belgian fries and coleslaw

23,00 3.1

### Caesar salad

Crisp romaine lettuce, sun-dried tomatoes, parmesan cheese, golden croutons with Caesar dressing

17,00 1.9

### Chicken Caesar salad

Grilled chicken, crisp romaine lettuce, sun-dried tomatoes, parmesan cheese, golden croutons with Caesar dressing

21,00 2.6

### Salmon Caesar salad

Smoked salmon, crisp romaine lettuce, sun-dried tomatoes, parmesan cheese, golden croutons with Caesar dressing

23,00 3.4



## Burgers



### Classic Burger

Grilled beef and bacon with Thousand Island sauce  
Served with Belgian fries and coleslaw - Cheese supplement: 4,00

28,00 6.2

### Vegan Burger

Two vegan patties, tomatoes, onions, lettuce with truffle mayonnaise  
Served with Belgian fries and coleslaw

25,00 1.8

### Truffle Burger

Grilled beef and bacon with truffle sauce  
Served with Belgian fries and coleslaw

30,00 6.5



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## Fish



### Norwegian salmon fillet

Roasted salmon, seasonal vegetables, fragrant basmati rice with herb-infused virgin sauce

28,00 4.8

### Zeeland mussels

Choose from: garlic, cream, or marinière sauce  
Served with Belgian fries

32,00 2.2

### Sea bream

Whole sea bream, grilled with virgin sauce  
Served with rice and seasonal vegetables

32,00 3.1



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## Pasta



**Penne with salmon**     
Tender smoked salmon with delicately flavored Thai oil

25,00 3.9

 **Penne Arrabbiata**    
Spicy tomato sauce and extra virgin olive oil

19,00 1.2



## Kids Menu

**Penne with ham and cream**  

13,00 2.4

**Chicken tenders**     
Served with Belgian fries

15,00 3.0

**Grilled beef patty**     
Served with Belgian fries

15,00 3.0

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## Desserts



<p><b>Café gourmand</b>   </p> <p>Coffee and an assortment of 3 individual desserts</p>	15,00	1.6
<p> <b>Speculoos ice cream</b>   </p> <p>Belgian specialty</p>	9,00	1.9
<p><b>Fondant chocolate</b>   </p> <p>Chocolate cake with fondant heart</p>	12,00	1.8
<p><b>Dessert of the day</b>   </p> <p>Chef's creation</p>	11,00	1.0-2.0
<p> <b>Vegan carrot cake</b>  </p> <p>Sweet and moist carrot cake</p>	11,00	1.0-2.0



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