

## Suggestions of the chef

### Aperitifs

<b>Cocktail Kosmopol:</b> Cointreau, vodka, lime, apricot liqueur, blue Curaçao	€10,50
<b>Gold Gin 40%:</b> with the aromas of juniper berry, spicy ginger, coriander and balsamic venegar	€12,50

### Starters

<b>Oysters natural</b> per pcs	€4,50
<b>Asparagus cream soup:</b> asparagus/ croutons	€10,50
<b>Asparagus in Flemish way</b>	€16,50
<b>Asparagus with smoked salmon and mousseline sauce</b>	€19,50
<b>Baked scallops:</b> celeriac/ parma ham/ applejack/ burnt butter	€16,50

### Main course

<b>Asparagus in Flemish way</b> with baked potato's	€28,50
<b>Asparagus with smoked salmon:</b> mousseline sauce/ baked potato's	€32,50
<b>Lamb filet:</b> in herb crust/ broccoli/ daikon/ carrot/ lamb gravy/ gratin dauphinois	€33,50
<b>Cod filet:</b> green & white asparagus/ langoustine sauce/ serrano ham/ mashed potatoes	€33,50
<b>Eel in green herbs sauce</b> with fries	€36,50
<b>Stuffed chicken:</b> mozzarella/ sun-dried tomato/ Serrano ham/basil/ mushrooms/ zucchini/ cognac sauce/ croquettes	€29,50
<b>Surf &amp; Turf:</b> filet mignon/ scallops / asparagus/ lobster sauce/ gratin dauphinois	€36,50
<b>Asparagus risotto (veggie):</b> shiitake/ white & green asparagus/ broccoli	€25,50
<b>Giant prawns:</b> salad/ tartar sauce/ fries	€36,00

### Dessert

<b>Espresso Martini</b>	€10,50
<b>Cold sabayon with fresh strawberry &amp; vanilla ice cream</b>	€11,50

### Menu €56,00

**Asparagus in Flemish way**

Or

**Baked scallops:** celeriac/ parma ham/ applejack/ burnt butter

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**Lamb filet:** in herb crust/ broccoli/ daikon/ carrot/ lamb gravy/ gratin dauphinois

Or

**Cod filet:** green & white asparagus/ langoustine sauce/ serrano ham/ mashed potatoes

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**Cold sabayon with fresh strawberry & vanilla ice cream**

Or

**Moelleux from chocolate with vanilla ice**