

Suggestions of the chef

Aperitifs

One night in Tokyo: Captain Morgan/ Campari/ lime/ sugar/ pineapple juice	€11,50
Aviation American Gin: aromas of juniper, coriander, cardamom aniseed and citrus	€12,50

Starters

Oysters natural per pcs	€4,50
Asparagus cream soup: asparagus/ croutons	€12,50
Asparagus in Flemish way	€18,50
Asparagus with smoked salmon and mousseline sauce	€20,50
Baked scallops: butternut/ parma ham/ applejack/ beurre noisette	€18,50

Main course

Asparagus in Flemish way with parsley buttered potatoes	€29,50
Asparagus with smoked salmon: mousseline sauce/ parsley buttered potatoes	€34,50
Lamb filet: in herb crust/ broccoli/ daikon/ carrot/ lamb gravy/ gratin dauphinois	€34,50
Cod filet: asparagus/ mousseline sauce / serrano ham/ mashed potatoes	€34,50
Eel in green herbs sauce with fries	€36,50
Stuffed chicken: mozzarella/ sun-dried tomato/ Serrano ham/basil/ mushrooms/ zucchini/ cognac sauce/ croquettes	€29,50
Surf & Turf: filet mignon/ scallops / asparagus/ lobster sauce/ gratin dauphinois	€38,50
Asparagus risotto (veggie): shiitake/ asparagus/ broccoli	€25,50
King prawns: fresh salad/ tartar sauce/ fries	€36,00

Dessert

Raspberry cheesecake with cold sabayon	€11,50
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Menu €59,00

Asparagus in Flemish way

Or

Baked scallops: butternut/ parma ham/ applejack/ beurre noisette

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

Or

Cod filet: asparagus/ mousseline sauce / serrano ham/ mashed potatoes

Raspberry cheesecake with cold sabayon

Or

Moelleux from chocolate with vanilla ice