








Menu in English


TO SHARE

Mini cheese croquettes 	€ 12.00
Plate of dried Serrano ham	€ 13.00
Bruschetta with tomatoes 	€ 7.00
Calamari with home-made tartare	€ 12.00
Manchego cheese 	€ 9.00
Hummus curry / Swedish bread 	€ 8.00
Tapas Barcelona (min 2 pers, price per pers) (serano ham / manchego cheese / calamares / pan con tomate)	€ 14.00


STARTERS / APPETISERS

Artisan shrimp croquettes (2pc)	€ 19.50
Artisan cheese croquettes (2pc) 	€ 17.00
Vitello tonnato / capers / arugula	€ 20.50
Focaccia with beef tartare / quail egg / rocket salad	€ 18.00
Focaccia with avocado / tomato / feta / rocket salad 	€ 16.00
Game croquettes / cranberry / chicory	€ 18.00
Venison carpaccio / arugula / parmesan cheese / croutons / truffle mayonnaise	€ 20.00
Duo game pâté / onion confit / nut bread	€ 18.00
Grilled ham and cheese sandwich / mixed salad	€ 14.00
Italian Toast: Ganda ham / mozzarella / tomato tapenade	€ 17.00
Tomato carpaccio with burrata / basil / balsamico 	€ 18.00
Scampi with garlic butter or devil Sauce	€ 19.00
Pumpkin soup / croutons / pancetta crumble	€ 10.00

SALADS

Caesar salad: Romaine salad / chicken / anchovies / egg / Parmesan / croutons	€ 21.50
Goat cheese salad: green salad / tomato / goat cheese / honey / caramelized apple / bacon	€ 22.00
Shrimps salad : green salad / tomato / shrimps / beans / red onion	€ 23.00
Greek salad : green salad / beans / olives / feta / red onion / pepper 	€ 21.00

PASTA

Vegetarian lasagna 	€ 20.50
Spaghetti Bolognese	€ 17.00
Penne with chicken tomato coulis / parmesan / pine nuts	€ 22.50
Wild boar ravioli / forest mushrooms / truffle cream	€ 23.00

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MAIN DISHES

Tomato filled with North Sea shrimps / French fries / green salad	€ 29.50
Scampi / sweet curry / coconut milk / mange-tout / peppers / herb salad / basmati rice	€ 25.50
Cod tenderloin / shrimp / white wine sauce / leek stew	€ 34.00
Back of hare grand veneur / butternut / game garnish / 3-pepper sauce	€ 34.00
Deer steak / red wine sauce / candied chicory / almond croquettes	€ 32.00
Game ragout / gingerbread / wild mushrooms / chicory / croquettes	€ 28.00
Homemade beef tartare / French fries / green salad	€ 26.00
Steak / homemade French fries / green salad / sauce of your choice	€ 28.50
Ribeye Holstein / homemade French fries / green salad / sauce of your choice <i>pepper-cream / or mushrooms / or béarnaise / or herbed butter</i>	€ 37.00
Malinois cuckoo (poultry) / ratatouille / roasted potatoes / thyme	€ 27.00
Vol-au-vent / homemade French fries / green salad	€ 21.00
Beef stew "Flemish-art" / season salad / homemade French fries	€ 22.00
Sweet potato / butternut / forest mushrooms / chard	€ 23.00
Tomato carpaccio with burrata / basil / balsamico	€ 24.00
Supplement mayonnaise sauce / ketchup	€ 1.00

CHILDREN'S MENU (-12 YEARS)

Spaghetti Bolognese	€ 12.00
Vol-au-vent / homemade French fries	€ 13.00
Beef stew "Flemish-art" / homemade French fries	€ 13.00
Fried chicken breast / apple compote / homemade French fries	€ 13.00
Meatballs with tomato sauce / mashed potatoes	€ 13.00

DESSERTS

Crème brûlée	€ 12.00
Chef's bread pudding/vanilla sauce	€ 12.00
Tiramisu/ amaretto/ speculoos	€ 12.00
Moelleux au chocolat / homemade vanilla ice cream	€ 12.00
Sorbet sundae (homemade)	€ 9.00
Gourmet coffee Deluxe	€ 10.00

HOMEMADE ICE CREAM

Vanilla sundae	€ 7.50
Mokka sundae	€ 8.00
Sundae "White Lady"	€ 9.50
Children's ice cream	€ 5.50

PANCAKES / WAFFLES between 2 pm and 6 pm

Sugar / or syrup / or jam	€ 6.50
Mikado	€ 9.50