

FROM THE

Raw Bar

NORMANDY OYSTER

each - 4
half dozen - 20
dozen - 40

CHARCUTERIE per 40 gram

chorizo troncal - 5
cecina de leon - 6
capocollo segarelli - 4
parmaham levoni - 5

GILLARDEAU OYSTER

each - 5
half dozen - 25
dozen - 50

Menu

STARTERS

CHICORY SALAD

smoked trout, egg and tangerine

OR

BROCCOLI SALAD (V)

ricotta and almond

MAIN COURSES

WILD BOAR CHEEKS

Brussels sprouts, bacon and chestnut

OR

BEETROOT GNOCCHI (V)

buffelo ricotta and aceto balsamico

DESSERT

CHEESECAKE

bastogne biscuit and blackberries

OR

CHEESE PLATTER

homemade nut and fruit bread

3 COURSES- 37

Dishes with this (V) symbol are
vegetarian or optional vegetarian

(J) Prepared in our Jospier
Charcoal oven

Substitutions and modifications
will be politely declined.

Do you have an allergy?
Please tell us!

STARTERS

NIÇOISE SALAD

wit Yellowfin tuna - 16.5

CAESAR SALAD

chicken and anchovies - 13.5

STEAK TARTARE 110 GR.

served the classic way - 15.5

TOM KHA KAI

Thai coconut soup - 11.5

MAIN COURSES

SIMMENTALER ENTRECÔTE 250 GR. (J)

frites and Béarnaise sauce - 38

BOEUF BOURGUIGNON

beef blade stewed in red wine sauce - 32

DUCK CONFIT

sauerkraut, baby potatoes and mustard butter sauce - 28

BOUILLABaisse

toast and rouille - 30

CODFISH

leek and lemon beurre blanc - 27

CÔTE DE BOEUF

BLANC BLEU BELGE ON THE BONE (J) WITH BÉARNAISE SAUCE

FOR TWO (preparation time 30 minutes) - 74

ON THE SIDE

frites & mayonnaise - 4.5

seasonal salad - 4.5

*Sweet &
Cheese*

CHEESECAKE bastogne biscuit and blackberries - 8.5

CHRISTINA TOSI'S CRACK PIE with crème fraîche icecream - 7

CHEESE PLATTER with homemade nut and fruit bread - 9.5

CHEF

Frank van Thiel