

LOBSTER AND KING CRAB SPECIALITIES

[Our lobsters weigh approximately 650 g and are freshly cooked]

| | TASTER | STARTER | MAIN COURSE |
|--|--------|---------|-------------|
| Lobster croquette with herb salad, lemon and freshly made tartare sauce | 14,00 | 22,00 | |
| Lobster bisque with rouille and toast | 9,50 | 12,50 | |
| 1/2 or 1/1 lobster 'Belle vue' with butterhead lettuce, farm egg, honey tomato, Granny's mayonnaise and cocktail dressing | | 35,00 | 68,00 |
| 1/2 or 1/1 lobster with Champagne sauce, delicate vegetables and parsley potatoes | | 35,00 | 68,00 |
| 1/2 or 1/1 lobster with farm butter and olive oil, melting tomato, thyme, bay leaf, rosemary and linguini | | 35,00 | 68,00 |
| King crab with farm butter and olive oil, melting tomato, thyme, bay leaf, rosemary and linguini | | 35,00 | 68,00 |

LOBSTER MENU

THREE OR FOUR COURSES

Lobster croquette with herb salad, lemon and freshly made tartare sauce

.

Lobster bisque with rouille and toast

.

1/2 lobster of choice (Champagne sauce, delicate vegetables and parsley potatoes
or with farm butter and olive oil, melting tomato, thyme, bay leaf, rosemary and linguini

.

Sabayon van koffie – Baileys – witte chocolade ijs

Three-course menu: € 59 per person | With wine pairing: € 19 per person

Four-course menu: € 68 per person (with lobster bisque) | With wine pairing: € 23 per person

In order to avoid long waiting times and to enable us to continue to guarantee the expected level of quality, we would ask that 5 or more people choose maximum 4 dishes per course per table. With 8 or more people maximum 3 dishes per course per table.

If you have special requirements (vegetarian, etc.) or are allergic to certain ingredients, please let us know. The members of our team are familiar with any allergens in our dishes.

GOEI GOESTING LUNCH

(AVAILABLE FROM MONDAY TO SUNDAY FROM 12 NOON TO 5 PM)

LUNCH: TWO COURSES + COFFEE € 31 PER PERSON

Select two items from the starters below and create your own lunch.

STARTERS

Zacht gerookte zalm – mayonaise van wakamé – crunch van geroosterde noten

•
Creamy lobster bisque with rouille and toast

•
Huisbereide kalfszwerik kroket en shiitake (1 stuk)

•
One homemade traditional shrimp croquette – lemon – cocktailsaus – crumble van peterselie

•
One homemade traditional cheese croquette – lemon – kruidenmayonaise – crumble van peterselie

•
Veggie: Taartje caprese – kroketje – tomaatjes – mozzarella – basilicum – avocado

MAIN COURSES

Steak tartaar – kropsla, sjalot en bieslook vinaigrette – huisbereide mayonaise – verse frieten

•
Crispy pan fried Dover sole – tasty salad – homemade tartare sauce – homemade fries or creamy mashed potato

•
Kabeljauwhaas – witloof – beukenzwammen – chorizo – mosterdsaus – aardappelkroketjes

•
Black leg chicken vol-au-vent – tasty salad with homemade mayonnaise – homemade fries
or een smeuiige aardappelpuree

•
Grilled grain-fed prime beef – béarnaise or creamy pepper sauce – warm seasonal vegetables – fresh chips

•
Veggie: Linguini – bospaddenstoelen – artisjok – zachte look – aroma's van truffel – Pecorino kaas

To prevent a long wait and guarantee excellent quality, we ask that you select no more than four dishes per course per table with groups of five or more persons. With groups of eight or more persons, we ask that you select no more than three dishes per course per table

If you would like to have the dish made vegetarian, for example, or you are allergic to certain ingredients, please let us know. Our team has detailed lists of all of the allergens in our dishes

GOEI GOESTING MENU

STARTER

Zacht gerookte zalm – mayonaise van wakamé – crunch van geroosterde noten

or

Huisbereide kroket van kalfszwezerik en shiitake

or

Veggie: Taartje caprese – kroketje – tomaatjes – mozzarella – basilicum – avocado

MAIN COURSE

Kabeljauwhaas – witloof – beukenzwammen – chorizo – mosterdsaus – aardappelkroketjes

or

Grilled grain-fed prime beef – béarnaise or creamy pepper sauce – warm seasonal vegetables – fresh chips

or

Veggie: Linguini met paddenstoelen – artisjok – zachte look – aroma's van truffel – Pecorino kaas

DESSERT

Ice cream sundae – hot chocolate sauce – whipped cream

or

Crème brûlée – macaron – gel van framboos

Three-course menu: € 52 per person | Three-course veggie menu: € 45 per person | With wine pairing: € 19 per person

This menu can be expanded to a four-course menu

FOUR COURSES

Roasted pumpkin soup – sautéed scallops

Four-course menu: € 60 per person | With wine pairing: € 23 per person

This menu is served by the table only and the dishes may not be switched or modified.

In order to avoid long waiting times and to enable us to continue to guarantee the expected level of quality, we would ask that 5 or more people choose maximum 4 dishes per course per table. With 8 or more people maximum 3 dishes per course per table.

If you have special requirements (vegetarian, etc.) or are allergic to certain ingredients, please let us know. The members of our team are familiar with any allergens in our dishes.

APERO APPETIZERS

| | |
|--|-------|
| Freshly cut Spanish Serrano ham on toast | 13,00 |
| Platter with 3 Creuse hollow oysters – butter – rye bread – lemon | 13,00 |
| Platter with 6 Creuse hollow oysters – butter – rye bread – lemon | 26,00 |
| Toast with Scottish smoked salmon and horseradish cream (6 pieces) | 15,50 |
| Toast with steak tartare (6 pieces) | 12,50 |
| Toast with Scottish smoked salmon and steak tartare (6 pieces) | 14,00 |

Suggestions

| | TASTING DISH | STARTER | MAIN |
|---|--------------|---------|-------|
| Royal Belgian Caviar with sour cream and blinis (10 gr.) | 25,00 | | |
| Royal Belgian Caviar with sour cream and blinis (30 gr.) | | 65,00 | |
| Polder potatoes with King Crab – Hollandaise sauce – spinach (Supplement Royal Belgian Caviar 10 g € 25) | 28,00 | 39,00 | |
| Roast venison carpaccio – celeriac varieties – roasted nuts | 17,00 | 22,00 | |
| Pan-fried young turbot – lobster béarnaise – lettuce, shallot and chive vinaigrette – homemade fries | | | 36,00 |
| King Crab with farm butter – olive oil – melted tomato – thyme – bay leaf – rosemary and linguini | | | 68,00 |
| Steak tartare with Royal Belgian Caviar 10 gr. – lettuce, shallot and chive vinaigrette – homemade mayonnaise – homemade fries | | | 47,00 |
| Venison tenderloin – red cabbage and apple – wild mushrooms – celeriac puree | 19,50 | | 34,00 |
| Fillet of hare – Fine Champagne sauce – Savoy cabbage and bacon – almond croquettes | 21,00 | | 36,00 |
| Game stew – Liégeois salad – fried potatoes | 16,50 | | 26,00 |

In order to avoid long waiting times and to enable us to continue to guarantee the expected level of quality, we would ask that 5 or more people choose maximum 4 dishes per course per table. With 8 or more people maximum 3 dishes per course per table.

If you have special requirements (vegetarian, etc.) or are allergic to certain ingredients, please let us know. The members of our team are familiar with any allergens in our dishes.

SMALL TASTING DISHES

Minimum of 2 dishes served per person

| | |
|---|-------|
| Creuse hollow oysters au naturel (3 off) on ice with lemon, shallot dressing and rye bread | 13,00 |
| Lightly smoked salmon – wakame mayonnaise – roasted nut crunch | 15,00 |
| Seared tuna Tataki – ginger – sesame seeds – garlic – soy sauce | 17,50 |
| Traditional homemade cheese croquette – lemon – herb mayonnaise – parsley crumble (1 off) | 9,50 |
| Traditional homemade shrimp croquette – lemon – cocktail sauce – parsley crumble (1 off) | 12,50 |
| Crispy pan fried Dover sole – tasty salad – homemade tartare sauce – homemade fries or creamy mashed potato | 19,50 |
| Cod loin fillet with Belgian endive – beech mushrooms – chorizo – mustard sauce – potato croquettes | 18,50 |
| Vol-au-vent of black leg chicken– butterhead lettuce – tomato – cucumber – egg – mayonnaise – homemade fries or creamy mashed potato | 16,50 |
| Veal tenderloin – creamy wild mushroom sauce – cauliflower – fried potato slices | 19,50 |
| Prime beef, grain fed' – Béarnaise- or pepper cream sauce – warm seasonal vegetables – home-made fries | 21,00 |
| Steak tartare – lettuce, shallot and chive vinaigrette – homemade mayonnaise – homemade fries | 16,50 |
| Veggie: Caprese tart – croquette – tomatoes – mozzarella – basil – avocado | 19,00 |
| Veggie: Linguini with wild mushrooms – artichoke – mild garlic – aromas of truffle – Pecorino cheese | 16,00 |

In order to avoid long waiting times and to enable us to continue to guarantee the expected level of quality, we would ask that 5 or more people choose maximum 4 dishes per course per table. With 8 or more people maximum 3 dishes per course per table.

If you have special requirements (vegetarian, etc.) or are allergic to certain ingredients, please let us know. The members of our team are familiar with any allergens in our dishes.

STARTERS

| | |
|--|-------|
| Creuse oysters au naturel on ice (6 off) – lemon – shallot dressing – rye bread | 26,00 |
| Red tuna Tataki – roasted sesame seeds – ginger – soy sauce – garlic – rice vinegar | 26,50 |
| Lightly smoked salmon – wakame mayonnaise – roasted nut crunch | 22,00 |
| Creamy lobster soup – rouille – toast | 12,50 |
| Traditional homemade cheese croquette – lemon – herb mayonnaise – parsley crumble | 17,50 |
| Homemade shrimp croquette with lemon, cocktail sauce – parsley crumble | 21,50 |
| Duo of homemade cheese and shrimp croquettes – traditional recipe – herb mayonnaise – cocktail sauce – parsley crumble | 19,50 |
| Veggie: Caprese tart – croquette – tomatoes – mozzarella – basil – avocado | 22,00 |

MAIN COURSES

| | |
|---|------------|
| Crispy baked sole meunière or freshly prepared tartare sauce – savoury salad, creamy mashed potato or home-made fries | 36,00 |
| Seared tuna Tataki – ginger – sesame seeds – garlic – soy sauce | 31,00 |
| Cod loin fillet with Belgian endive – mustard sauce – beech mushrooms – chorizo – potato croquettes | 29,00 |
| Bouillabaisse Marseillaise – rouille – toast | 30,00 |
| Vol-au-vent of black leg chicken – butterhead lettuce – tomato – cucumber – egg, homemade mayonnaise – homemade fries or creamy mashed potato | 27,00 |
| Veal tenderloin – creamy wild mushroom sauce – cauliflower – fried potato slices | 34,00 |
| Grilled Prime beef 'grain fed' – Béarnaise- or pepper cream sauce – warm seasonal vegetables, home-made fries | 34,00 |
| Chateaubriand – warm seasonal vegetables – Béarnaise or pepper cream sauce – home-made fries (for 2 people) | p.p. 36,00 |
| Steak tartare – lettuce, shallot and chive vinaigrette – homemade mayonnaise – home-made fries | 25,00 |
| Veggie: Linguini – mushrooms – artichoke – mild garlic – aromas of truffle – Pecorino cheese | 22,00 |

In order to avoid long waiting times and to enable us to continue to guarantee the expected level of quality, we would ask that 5 or more people choose maximum 4 dishes per course per table. With 8 or more people maximum 3 dishes per course per table.

If you have special requirements (vegetarian, etc.) or are allergic to certain ingredients, please let us know. The members of our team are familiar with any allergens in our dishes.

SUPPLEMENTS

| | |
|--|------|
| Home-made fries | 3,50 |
| Creamy mashed potatoes | 3,50 |
| Crunchy salad with shallot and chive vinaigrette | 3,50 |
| Warm seasonal vegetables | 4,00 |
| Pepper / mushroom cream sauce | 2,00 |
| Mayonnaise | 1,50 |
| Tartare sauce | 2,00 |
| Béarnaise | 2,50 |

FOR THE KIDS

| | |
|---|-------|
| Italian meatballs, seared in tomato sauce – mashed potatoes or home-made fries | 16,50 |
| Home-made plaice fish fingers – apple sauce, ketchup or freshly prepared tartare sauce and fries | 19,50 |
| Vol-au-vent of black leg chicken – salad made with butterhead lettuce, egg and cucumber – mayonnaise or ketchup – homemade fries or creamy mashed potato | 16,50 |
| Grilled Prime beef, 'grain fed' – butterhead lettuce with cucumber and hardboiled egg, home-made fries or creamy mashed potato | 22,50 |

DESSERT

| | |
|---|-------|
| Coffee Goei Goesting – Coffee with chocolate pastry made by Patisserie Cools | 9,00 |
| Crème brûlée – macaron – raspberry jelly | 10,00 |
| Dame blanche – hot chocolate – whipped cream | 10,00 |
| Children's ice cream – hot chocolate sauce – whipped cream – sweet treats | 7,50 |
| Dessert Royale | 11,00 |
| Apple pie – vanilla ice cream – orange caramel | 12,00 |
| Chocolate Moelleux – lemon cream – walnut ice cream | 12,00 |
| Café glacé coffee ice cream prepared á la minute – speculoos biscuit and salted caramel crumble | 10,00 |
| Coffee sabayon – Baileys – white chocolate ice cream | 12,00 |
| Wine suggestion with our desserts: Niepoort Porto LB V 2014 <i>Truly delightful!!</i> | 7,00 |

Take a look at our beverage menu for alcoholic coffee and grappa

In order to avoid long waiting times and to enable us to continue to guarantee the expected level of quality, we would ask that 5 or more people choose maximum 4 dishes per course per table. With 8 or more people maximum 3 dishes per course per table.

If you have special requirements (vegetarian, etc.) or are allergic to certain ingredients, please let us know. The members of our team are familiar with any allergens in our dishes.