



Goei
Hoesting

FINGERFOOD TO SHARE

Platter of Jamón Iberico de Bellota ham (matured for 36 months) with Pan con tomate (Spanish tomato bread) (65 g)	25,00
Platter with 2 - 4 or 6 Zeeland flat oysters – butter – rye bread – lemon	11,00 - 22,00 - 32,00
Toast with Scottish smoked salmon and horseradish cream (6 pieces)	17,00
Toast with steak tartare (6 pieces)	17,00
Toast with Scottish smoked salmon and steak tartare (6 pieces)	17,00
Tempura 'Nobashi prawns' with sweet and sour dip sauce	19,00

Suggestions

	TASTING DISH	STARTER	MAIN
Jamón Iberico de Bellota ham (matured for 36 months) with Pan con tomate (Spanish tomato bread)	(50 g) 19,50	(80 g) 32,00	
Royal Belgian Caviar with sour cream and blinis (10 g)	35,00		
Royal Belgian Caviar with sour cream and blinis (30 g)		75,00	
Steak tartare with Royal Belgian Caviar 10 g – lettuce, shallot and chive vinaigrette – homemade mayonnaise – homemade fries	43,00		52,00
King crab – melted Roma tomato – farm butter – thyme bay leaf – soft garlic and fresh pasta		41,00	72,00
Codfish stew from Ghent – clams – natural potatoes	24,50		37,00
Chicory rolls – cooked ham – cheese sauce – mashed potatoes	18,00		27,00
Vol-au-vent 'Royale' – black leg chicken – veal sweetbreads, North Sea shrimps – mousseline sauce – creamy mashed potatoes	29,00		45,00
Crispy fried veal sweetbreads – cave mushrooms – pancetta béarnaise – fresh fries	25,00		39,00

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 (small portions, distinct flavours)*Minimum of 2 dishes served per person*

Creuse hollow oysters au naturel (3 off) on ice with lemon, shallot dressing and rye bread	16,00
Delicately smoked Scottish salmon, thinly sliced – crispy toast with avocado and extra virgin olive oil	19,00
Gently seared tuna tataki – beetroot cream – Wakame – Jonagold apple	19,00
Vitello tonnato – tuna mayonnaise – fresh tuna – deep-fried capers	18,00
Traditional homemade cheese croquette – lemon mayonnaise – parsley crumble (1 off)	10,00
Traditional homemade shrimp croquette – lemon mayonnaise – parsley crumble (1 off)	14,00
Crispy pan fried Dover sole fillets – tasty salad – homemade tartare sauce – homemade fries or creamy mashed potato	22,00
Delicious fish soup with toast and rouille	18,00
Cod fillet à la Ducléré – tomato – brown shrimps – white wine sauce – creamy mashed potato 'Joël Robuchon'	22,00
Vol-au-vent of black leg chicken– savoury butterhead lettuce with tomato and mayonnaise – homemade fries or creamy mashed potato	18,00
Tagliata of Iberico Pluma 'BBQ style' – baby broccoli and baby carrots – sage butter – gratin mashed potato	22,00
'Irish Angus Beef' – grilled or pan-fried – sauce of your choice – baby broccoli, green asparagus and baby carrots – homemade fries	24,50
Steak tartare – lettuce, shallot and chive vinaigrette – homemade mayonnaise – homemade fries	18,00
Veggie: Tartare of tomato – avocado – Burrata mozzarella cream – roasted lettuce heart	17,00
Veggie: Ricotta-filled ravioli – baby spinach – mushrooms– butter sauce	17,00

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STARTERS

Zeeland flat oysters (6 off) – on ice, with lemon, shallot dressing and rye bread	32,00
Gently seared tuna tataki – beetroot cream – Wakame – Jonagold apple	27,00
Delicately smoked Scottish salmon, thinly sliced – crispy toast with avocado and extra virgin olive oil	26,00
Tasty fish soup packed with seafood with toast and rouille	22,00
Vitello tonnato – tuna mayonnaise – fresh tuna – deep-fried capers	24,00
Traditional homemade cheese croquettes – lemon mayonnaise – parsley crumble	19,00
Homemade shrimp croquettes – lemon mayonnaise – parsley crumble	24,00
Duo of homemade cheese and shrimp croquettes – lemon mayonnaise – parsley crumble	21,50
Veggie: Tartare of tomato – avocado – Burrata mozzarella cream – roasted lettuce heart	24,00

MAIN COURSES

Sole 'Meunière' (± 450 g), pan-fried in farm butter – garden cress – homemade fries or creamy mashed potato	43,00
Sole, pan-fried in farm butter with homemade tartare sauce – homemade fries or creamy mashed potato	43,00
Gently seared tuna tataki – beetroot cream – sesame seeds – Wakame – Jonagold apple – fresh pasta	39,00
Cod fillet à la Duclère – tomato – brown shrimps – white wine sauce – creamy mashed potato 'Joël Robuchon'	34,00
Vol-au-vent of black leg chicken – homemade fries or creamy mashed potato	27,00
Tagliata of Iberico Pluma 'BBQ style' – sage butter – gratin mashed potato	36,00
Grilled 'Irish Angus Beef' – grilled or pan-fried – sauce of your choice – garden cress – homemade fries	39,00
Chateaubriand – warm seasonal vegetables – sauce of your choice – garden cress – homemade fries	44,00 p.p.
Steak tartare – homemade mayonnaise – homemade fries	24,00
Veggie: Ricotta-filled ravioli – baby spinach – mushrooms – butter sauce	24,00

Price includes:

Choice of pepper cream sauce, mushroom cream sauce or Béarnaise sauce.

Choice of homemade fries, creamy mashed potato, homemade potato croquettes or fresh pasta.

Supplements:

Mushrooms au naturel	€ 5,00
Glazed warm seasonal vegetables	€ 6,00
Mixed salad	€ 5,00
Tomato salad with red onion, olive oil and vinegar dressing	€ 5,00

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FOR THE KIDS

Italian meatballs, seared in tomato sauce – mashed potatoes or home-made fries	18,00
Home-made plaice fish fingers – apple sauce, ketchup or freshly prepared tartare sauce and fries	22,00
Vol-au-vent of black leg chicken – apple sauce – mayonnaise or ketchup – homemade fries or creamy mashed potato	19,00
Grilled Prime beef, 'grain fed' – apple sauce – home-made fries or creamy mashed potato	24,00

DESSERT

Coffee Goei Goesting – Coffee with chocolate cake	11,00
Crème brûlée – orange madeleines – raspberry jelly	12,00
Dame blanche – hot chocolate – whipped cream	12,00
Children's Dame Blanche	8,00
Chocolate Moelleux – lemon cream – vanilla ice cream	12,00
Lemon tartlet with meringue – Amarena cherries – pistachio	12,00
Tiramisu made with speculoos biscuits – coffee liqueur	12,00
Café glacé coffee ice cream prepared á la minute – almond brittle	12,00
Sabayon of apple Jenever – caramelised Jonagold apple – vanilla ice cream	12,00

Wine suggestions:

Col D'Orcia, Pasceno Moscadello di Montalcino DOC	13,00
Niepoort Porto LBV 2014	8,00

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

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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	16,00	24,00	
Lobster bisque with rouille and toast	12,00	16,00	
1/2 or 1/1 lobster 'Belle vue' with butterhead lettuce, farm egg, honey tomato, Granny's mayonnaise and cocktail dressing		37,00	69,00
1/2 or 1/1 lobster with Champagne sauce, delicate vegetables and parsley potatoes		37,00	69,00
1/2 or 1/1 lobster with farm butter and olive oil, melting tomato, thyme, bay leaf, rosemary and fresh pasta		37,00	69,00

LOBSTER MENU

THREE OR FOUR COURSES

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

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Lobster bisque with rouille and toast

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1/2 Lobster of your choice:

1/2 Lobster 'Belle vue' with butterhead lettuce, farm egg, honey tomato, Granny's mayonnaise and cocktail dressing, homemade fries

or

1/2 Lobster with Champagne sauce, delicate vegetables and parsley potatoes

or

1/2 Lobster with farm butter and olive oil, melting tomato, thyme, bay leaf, rosemary and fresh pasta

.

Sabayon of apple Jenever – caramelised Jonagold apple – vanilla ice cream

Three-course menu: € 65 per person | With wine pairing: € 24 per person

Four-course menu: € 75 per person (with lobster bisque) | With wine pairing: € 29 per person

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GOEI GOESTING LUNCH

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

LUNCH: TWO COURSES

Compose your own lunch from the following dishes.

Coffee or tea are free!

STARTERS

Delicately smoked Scottish salmon – thinly sliced – crispy toast with avocado and extra virgin olive oil	19,00
Delicious fish soup with toast and rouille	18,00
Vitello tonnato – tuna mayonnaise – fresh tuna – deep-fried capers	18,00
One homemade traditional cheese croquette – lemon mayonnaise – parsley crumble (1 off)	10,00
One homemade traditional shrimp croquette – lemon mayonnaise – parsley crumble (1 off)	14,00
Tartare of tomato – avocado – Burrata mozzarella cream – roasted lettuce heart	17,00

MAIN COURSES

Steak tartare – lettuce, shallot and chive vinaigrette – homemade mayonnaise – homemade fries	18,00
Crispy pan-fried Dover sole – tasty salad – homemade tartare sauce – homemade fries or creamy mashed potato	22,00
Cod fillet à la Dugléré – tomato – brown shrimps – white wine sauce – creamy mashed potato	22,00
Black leg chicken vol-au-vent – savoury butterhead lettuce with tomato and mayonnaise – homemade fries or creamy mashed potato	18,00
Grilled 'Irish Angus Beef' fillet steak – sauce of your choice – baby broccoli, green asparagus and baby carrots – homemade fries	24,50
Veggie: Ricotta-filled ravioli – baby spinach – mushrooms – butter sauce	17,00

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

Delicately smoked Scottish salmon – thinly sliced – crispy toast with avocado and extra virgin olive oil

or

Vitello tonnato – tuna mayonnaise – fresh tuna – deep-fried capers

or

Veggie: Tartare of tomato – avocado – Burrata mozzarella cream – roasted lettuce heart

MAIN COURSE

Cod fillet à la Dugléré – tomato – brown shrimps – white wine sauce – creamy mashed potato

or

'Angus Ireland' fillet steak – sauce of your choice – baby broccoli, green asparagus and baby carrots – homemade fries

or

Veggie: Ravioli ricotta – baby spinach – mushrooms – butter sauce

DESSERT

Ice cream sundae – hot chocolate sauce – whipped cream

or

Crème brûlée – orange madeleines – raspberry gel

Three-course menu: € 59 per person | Three-course veggie menu: € 49 per person | With wine pairing: € 24 per person

This menu can be expanded to a four-course menu

FOUR COURSES

Delicious fish soup with toast and rouille

Four-course menu: € 69 per person | With wine pairing: € 29 per person

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

Wine suggestions with our desserts:

Col D'Orcia, Pasceno Moscadello di Montalcino DOC (delightful white dessert wine from Tuscany)	13,00
Niepoort Porto LBV 2014 Super smooth!	8,00

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