

FINGERFOOD TO SHARE

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| Platter of Jamón Iberico de Bellota ham (matured for 36 months) with Pan con tomate (Spanish tomato bread) (60 g) | 28 |
| Platter with 3 or 6 Zeeland flat oysters – butter – rye bread – lemon | 17 – 32 |
| Toast with Scottish smoked salmon and horseradish cream (6 pieces) | 17 |
| Toast with steak tartare (6 pieces) | 17 |
| Toast with Scottish smoked salmon and steak tartare (6 pieces) | 17 |
| Tempura 'Nobashi prawns' with sweet and sour dip sauce (6 pieces) | 17 |

Suggestions

| | TASTING DISH | STARTER | MAIN |
|---|--------------|---------|------|
| Stuffed jacket potato with Zeebrugge brown shrimps – chives – white wine sauce – Mousseline sauce <i>Supplement caviar 10 g or 30 g: + € 29 or + € 60</i> | 21 | 29 | |
| Jambon Iberico de Bellota (matured for 36 months) – pan con tomate (40 g – 60 g) | 20 | 28 | |
| Asparagus soup – pan fried tiger prawns – curry – roast artichoke | 12 | 15 | |
| 'Flemish style' Limburg asparagus – Iberico ham croutons | 22 | 26,50 | |
| Asparagus – fresh Scottish salmon – Hollandaise sauce – tomato – chervil fronds | 23 | 27,50 | |
| Fillet of veal with Limburg asparagus – veal jus – broad beans – chicory salad – Limburg watercress – fresh potato croquettes | 26,50 | | 43 |
| King crab – melting Romano tomato – farm butter – thyme – bay leaf – mild garlic – fresh pasta | 45 | | 85 |

CAVIAR

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|--|----|
| Royal Belgian caviar – sour cream – lime – blinis (10 g) | 39 |
| Royal Belgian caviar – sour cream – lime – blinis (30 g) | 80 |
| Steak tartare with Royal Belgian caviar 10 g – butterhead lettuce, shallot, chive dressing – homemade mayonnaise – homemade fries | 54 |

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*

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| Creuse hollow oysters au naturel (3 off) on ice with lemon, shallot dressing and rye bread | 17 |
| Delicately smoked Scottish salmon, thinly sliced – guacamole – fennel – grapefruit – lime – dill – toast | 19 |
| Briefly seared tuna tataki – beetroot cream – burrata – Jonagold apple – basil shoots | 19 |
| Carpaccio of premium beef, 'vitello tonnato style'– basil oil – home dried San Marzano tomato | 18 |
| Traditional homemade cheese croquette – lemon mayonnaise – deep fried parsley (1 off) | 10 |
| Traditional homemade shrimp croquette – lemon mayonnaise – deep fried parsley (1 off) | 14 |
| Crispy pan fried fillet of plaice – tasty salad – homemade tartare sauce – homemade fries or creamy mashed potato | 23,50 |
| Lobster soup – toast – rouille – cream | 13 |
| 'Waterzooi style' cod fillet stew – mussels – brown shrimps – delicate vegetables – potatoes au naturel | 23 |
| Vol-au-vent of black leg chicken– savoury butterhead lettuce with tomato and mayonnaise – homemade fries or creamy mashed potato | 18 |
| Gently cooked black leg chicken – chestnut mushrooms– broad beans – green asparagus – Morilles mushroom jus – dauphinoise potatoes | 21 |
| 'Irish Angus Beef', grilled or pan-fried – sauce of your choice – baby broccoli, green asparagus and baby carrots – homemade fries | 25 |
| Steak tartare – lettuce, shallot and chive vinaigrette – homemade mayonnaise – homemade fries | 18 |
| Veggie: Asparagus croquette – chicory salad – watercress pesto – grilled tomato | 9 |
| Veggie: Ravioli ricotta – asparagus – broad beans – baby spinach – butter sauce | 17 |

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STARTERS

| | |
|---|----|
| Zeeland flat oysters (6 off) – on ice, with lemon, shallot dressing and rye bread | 32 |
| Briefly seared tuna tataki – beetroot cream – burrata – Jonagold apple – basil shoots | 27 |
| Delicately smoked Scottish salmon, thinly sliced – guacamole– fennel – grapefruit – lime – dill – toast | 26 |
| Lobster soup – toast – rouille – cream | 17 |
| Carpaccio of premium beef, 'vitello tonnato style' – basil oil – home dried San Marzano tomato | 22 |
| Traditional homemade cheese croquettes – lemon mayonnaise – deep fried parsley | 19 |
| Homemade shrimp croquettes – lemon mayonnaise – deep fried parsley | 24 |
| Duo of homemade cheese and shrimp croquettes – lemon mayonnaise – deep fried parsley | 22 |
| Veggie: Asparagus croquette – chicory salad – Limburg watercress pesto – grilled tomato | 17 |

MAIN COURSES

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|--|---------|
| Sole 'Meunière' (± 450 g), pan-fried in farm butter – garden cress – homemade fries or creamy mashed potato | 44 |
| Sole (± 450 g), pan-fried in farm butter with homemade tartare sauce – homemade fries or creamy mashed potato | 44 |
| Gently seared tuna tataki – beetroot cream – sesame seeds – burrata – Jonagold apple – basil shoots – fresh pasta | 35 |
| 'Waterzooi style' cod stew – mussels – brown shrimps – delicate vegetables – potatoes au naturel | 34 |
| Vol-au-vent of black leg chicken – homemade fries or creamy mashed potato | 27 |
| Gently cooked black leg chicken – chestnut mushrooms– broad beans – green asparagus – Morilles mushroom jus – dauphinoise potatoes | 28 |
| Grilled 'Irish Angus Beef', grilled or pan-fried – sauce of your choice – garden cress – homemade fries | 39 |
| Chateaubriand – garden cress – homemade fries | p.p. 39 |
| Steak tartare – homemade mayonnaise – homemade fries | 25 |
| Veggie: Ravioli ricotta – asparagus – broad beans – baby spinach – butter sauce | 24 |

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 with olive oil.

Supplements

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|---------------------------------|------|--|------|
| Bread and butter | 1,50 | Mixed salad | 5,50 |
| Mushrooms au naturel | 5,50 | Tomato salad with red onion, olive oil | 5,50 |
| Glazed warm seasonal vegetables | 6,50 | and vinegar dressing | |

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FOR THE KIDS

| | |
|--|----|
| Cream of tomato soup – freshly prepared meatballs | 7 |
| Italian meatballs, seared in tomato sauce – mashed potatoes or home-made fries | 18 |
| Home-made plaice fish fingers – apple sauce, ketchup or freshly prepared tartare sauce – homemade fries | 24 |
| Vol-au-vent of black leg chicken – apple sauce – mayonnaise or ketchup – homemade fries or creamy mashed potato | 19 |
| Grilled prime beef, 'grain fed' – apple sauce – home-made fries or creamy mashed potato | 26 |

CHILDREN'S MENU

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|----------------|---|
| Starter | Cream of tomato soup – freshly prepared meatballs |
| Mains | Italian meatballs – tomato sauce – apple sauce – homemade fries or mash <i>or</i> Vol-au-vent of black leg chicken – apple sauce – ketchup – homemade fries or mash |
| Dessert | Children's ice cream with chocolate sauce |

Price of 3 course menu: p.p. € 30

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LOBSTER AND KING CRAB SPECIALITIES

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

| | TASTING DISH | STARTER | MAIN |
|---|--------------|---------|------|
| Lobster croquette – seared lemon – freshly made tartare sauce – confit San Marzano tomato | 18 | 28 | |
| Lobster bisque – rouille – toast | 13 | 17 | |
| 1/2 or 1/1 lobster ‘Belle vue’– butterhead lettuce – farm egg – honey tomato – freshly made mayonnaise – cocktail dressing | | 38 | 70 |
| 1/2 or 1/1 lobster – champagne sauce – delicate vegetables – parsley potatoes | | 38 | 70 |
| 1/2 or 1/1 lobster – farm butter and olive oil – melting San Marzano tomato – thyme, bay leaf, rosemary – fresh pasta | | 38 | 70 |
| King Krab – farm butter and olive oil – melting San Marzano tomato – thyme, bay leaf, rosemary – fresh pasta | | 45 | 85 |

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LOBSTER MENU

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

THREE OR FOUR COURSES

Lobster croquette – seared lemon – freshly made tartare sauce – confit San Marzano tomato

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*Lobster bisque – rouille – toast

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1/2 Lobster of your choice:

1/2 Lobster 'Belle vue' – butterhead lettuce – farm egg – honey tomato – freshly made mayonnaise –
cocktail dressing – homemade fries

or

1/2 Lobster – champagne sauce – delicate vegetables – parsley potatoes

or

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

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Sabayon of Limoncello – lemon sorbet – verbena – roast almonds

Three-course menu: € 67 per person | With wine pairing: € 24 per person

**Four-course menu: € 77 per person (with lobster bisque) | With wine pairing: € 29 per person*

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GOEI GOESTING MENU

STARTER

Delicately smoked Scottish salmon – guacamole – fennel – grapefruit – lime – dill – toast

or

Carpaccio of premium beef, 'vitello tonnato style' – tuna mayonnaise – basil oil – home dried San Marzano tomato

or

Veggie: Asparagus croquette – chicory salad – watercress pesto – grilled tomato

MAIN COURSE

'Waterzooi style' cod fillet stew – mussels – brown shrimps – delicate vegetables – potatoes au naturel

or

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

or

Veggie: Ravioli ricotta – baby spinach – asparagus – broad beans – butter sauce

DESSERT

Dame blanche – hot chocolate sauce – whipped cream

or

Crème brûlée – Madeleine cake – 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

Lobster soup – toast – 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

Niepoort Porto LBV 2014 – Super smooth! 8

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DESSERT

| | |
|--|----|
| Coffee Goei Goesting – coffee with chocolate cake | 12 |
| Crème brûlée – orange madeleines – raspberry jelly | 12 |
| Dame blanche – hot chocolate – whipped cream | 13 |
| Children’s Dame blanche | 8 |
| Chocolate moelleux – passion fruit cream – pistachio – vanilla ice cream | 13 |
| Apple tartlet – Advocaat – vanilla ice cream | 13 |
| Iced nougatine parfait – coconut – raspberries – mango coulis | 13 |
| Café glacé coffee ice cream prepared á la minute – almond brittle | 13 |
| Sabayon of Limoncello – lemon sorbet – verbena – roast almonds | 14 |

Wine suggestions

| | |
|---|----|
| Col D’Orcia, Pasceno Moscadello di Montalcino DOC | 13 |
| Niepoort Porto LBV 2014 | 8 |

ALCOHOLIC COFFEE

Spanish coffee 12,50

Heated Licor 43, coffee, whipped cream, cinnamon

Irish coffee 12,50

Heated whiskey with brown sugar coffee and whipped cream

French coffee 12,50

Heated Cognac with brown sugar coffee and whipped cream

Italian coffee 12,50

Heated Amaretto with brown sugar coffee and whipped cream

GRAPPA

Grappa Berta Elise 14

Grappa Berta Tre Soli Tre 25

Grappa Berta Roccanivo 35

Grappa Berta Valdavi 13,50

Grappa Levi Serafino Bianca 15

RHUM

Havana Club Cuban 7 years 7,50

Ron Barceló Imperial 8,50

Otis rhum 14

Ron Diplomático reserva exclusiva 14

Ron Zacapa Centenario XO 30

Mount Gay XO 16

Bacardi 8

Bacardi reserva 9

WHISKY

Johnnie Walker blended whisky Black label 9

Johnnie Walker blended whisky Red label 8

Glenfiddich 12 years, 40% 14

Laphroaig 10 years, 40% 11

Nikka blended whisky, 40% 9

J & B Rare blended whisky, 40% 6

The Macallan Fine Oak 12 years, 40% 13

Jim Beam Devil's Cut Bourbon whiskey, 45% 9

Glenmorangie The original, 10 years, 40% 9,50

Bruichladdich Port Charlotte Scottish Barley, 50% 12

Highland Park Dark origins, 46,8% 14

COGNAC

Martel VSOP 13

Rémy Martin Accord royal 1738 16

Hennesy XO 25

CALVADOS

Père Magloire calvados 9

DIGESTIVE

Amaro d'Arancia rossa 10

Montenegro 7

Baileys 7

Amaretto 'Berta' di Mombaruzzo 9

Grand Marnier 7

Sambucca 'Berta' di Anise 9,50

Hierbas de las Dunas 7

Mandarine Napoleon 7