

FINGERFOOD TO SHARE

Platter of Jamón Iberico de Bellota ham (matured for 36 months) with Pan con tomate (Spanish tomato bread) (60 g)	25
Platter with 3 or 6 Zeeland 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
Homemade goose liver croquettes – tomato and apple chutney (6 pieces)	28

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	
Jamón Iberico de Bellota (matured for 24 months) – pan con tomate (40 g – 60 g)	18	25	
Crispy baked veal sweetbreads – Dijonaise sauce – mini Liège salad	22	28	
Vol-au-vent 'Deluxe' of black leg chicken – North Sea shrimps - veal sweetbreads – fresh fries or mashed potatoes 'Joël Robuchon'			42
Grilled langoustines (2 or 4 pieces) – melted San Marzano tomato – beurre blanc – young spinach – basil oil – fresh basil	23	39,50	
Trio of the best from the sea: turbot fillet – king crab – langoustine beurre blanc with concave tomato – young spinach – mashed potatoes 'Joël Robuchon'			49,50
King crab – melting Romano tomato – farm butter – thyme – bay leaf – mild garlic – fresh pasta		42	85
CAVIAR			
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
MUSSELS			
Mussel soup – celery – fennel – parsley	11	16	
Mussels au naturel with onion and celery – homemade fries	21		27
Mussels in white wine – fresh fries – mussel sauce	22		28
Mussels 'Goei Goesting' fennel – garlic – tomatoes – onion and celery – homemade fries	22		28

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	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

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

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

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

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	

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.

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

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

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.

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

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.

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

•
*Lobster bisque – rouille – toast

•
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

•
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*

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 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

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.

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