

**FINGERFOOD TO SHARE**

Platter of Jamón Iberico de Bellota ham (matured for 36 months) with Pan con tomate (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	
Young turbot fillet steamed – Bruges grey shrimps – beurre blanc with pickled tomato – young spinach – mashed potatoes à la 'Joël Robuchon'	26		39
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
<b>CAVIAR</b>			
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
Broth of pheasant – julienne of vegetables – pheasant chips – Breydel bacon		18	
Venison ragout – autumn salad – potato croquettes	19		26
Deer tenderloin – stewed Jonagold apple – cranberries – celeriac puree – oyster mushroom – creamy game sauce	24		42
Hare back fillet – pepper cream sauce – gakaramelised chicory – savoy cabbage with bacon – potato croquettes	22		39
Norman style pheasant – apple pie – calvados sauce – chicory – Duchesses potato			34

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
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
Filet pur 'Angus Ireland', grilled or fried – apple sauce – mayonnaise or ketchup – home-made fries or creamy mashed potato	26

## CHILDREN'S MENU

<b>Starter</b>	Cream of tomato soup – freshly prepared meatballs
<b>Mains</b>	Homemade fish sticks made from plaice fillet – applesauce, ketchup or fresh tartar sauce – fresh fries or puree <i>or</i> Vol-au-vent of black leg chicken – apple sauce – ketchup – homemade fries or mash
<b>Dessert</b>	Children's ice cream with chocolate sauce

Price of 3 course menu: p.p. € 30

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**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
Scottish soft smoked salmon – beetroot – cream of horseradish and chives – walnuts – toast	19
Briefly seared tuna tataki – beetroot cream – burrata – Jonagold apple – basil shoots	19
Low-temperature roast beef cooked – caper and olive mayonnaise – home-dried San Marzano tomato – roasted walnuts	18
Traditional homemade cheese croquette – lemon mayonnaise – deep fried parsley (1 off)	11
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
Pea soup – soft cooked pork belly – sour cream – Parmesan	9
Cod tenderloin au gratin with tomato compote – fennel and spinach – crushed parsley potatoes – light cream sauce	23
Vol-au-vent of black leg chicken – savoury butterhead lettuce with tomato and mayonnaise – homemade fries or creamy mashed potato	18
Tomato shrimp – lettuce – tomato – free-range egg – fresh fries	20
'Irish Angus Beef', grilled or pan-fried – sauce of your choice – warm seasonal vegetables – homemade fries	25
Steak tartare – lettuce, shallot and chive vinaigrette – homemade mayonnaise – homemade fries	18
Veggie: Carrot – roasted cauliflower – cream of burrata – walnuts – crispy of celeriac	12
Veggie: Raviolini – mushrooms – paksoy – peeled tomato – garlic – butter – garden herbs	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
Scottish soft smoked salmon – beetroot – cream of horseradish and chives – walnuts – toast	26
Lobster soup – toast – rouille – cream	17
Pea soup – soft cooked pork belly – sour cream – Parmesan	14
Low-temperature roast beef cooked – caper and olive mayonnaise – home-dried San Marzano tomato – roasted walnuts	23
Traditional homemade cheese croquettes – lemon mayonnaise – deep fried parsley	22
Homemade shrimp croquettes – lemon mayonnaise – deep fried parsley	24
Duo of homemade cheese and shrimp croquettes – lemon mayonnaise – deep fried parsley	23
Veggie: Carrot – roasted cauliflower – cream of burrata – walnuts – crispy of celeriac	19

## 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 – tagliolini with paksoy and tomato	35
Cod tenderloin au gratin with tomato compote – fennel and spinach – crushed parsley potatoes – light cream sauce	34
Vol-au-vent of black leg chicken – homemade fries or creamy mashed potato	27
Tomato shrimp – lettuce – tomato – free-range egg – fresh fries	29
Breaded rib piece from Iberico – cream of cauliflower – stewed princess beans – potatoes from the oven	34
Grilled 'Irish Angus Beef', grilled or pan-fried – sauce of your choice – garden cress – homemade fries	39
Chateaubriand – garden cress – homemade fries (per 2 persons)	p.p. 39
Steak tartare – homemade mayonnaise – homemade fries	27
Veggie: Raviolini – mushrooms – paksoy – peeled tomato – garlic – butter – garden herbs	25

### 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	Glazed warm seasonal vegetables	6,50
Mushrooms au naturel	5,50	Mixed salad	5,50
Stewed princess beans	5,50	Tomato salad with red onion, olive oil and vinegar dressing	5,50

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## LOBSTER AND KING CRAB SPECIALITIES

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

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	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 ]

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### 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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Chocolate moelleux – crema of mango – vanilla ice cream

*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*

Menu is only served per table and the dishes cannot be changed or adjusted.

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## GOEI GOESTING MENU

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### STARTER

Scottish soft smoked salmon – beetroot – cream of horseradish and chives – walnuts – toast

*or*

Low-temperature cooked roast beef – mayonnaise from capers and olives –  
home-dried San Marzano tomato – roasted walnuts

*or*

Veggie: Carrot – roasted cauliflower – cream of burrata – walnuts – crispy of celeriac

### MAIN COURSE

Cod tenderloin au gratin with tomato compote – fennel and spinach –  
crushed parsley potatoes – light cream sauce

*or*

'Angus Ireland' fillet steak – sauce of your choice – warm seasonal vegetables – homemade fries

*or*

Veggie: Raviolini – mushrooms – paksoy – peeled tomato – garlic – butter – garden herbs

### 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*

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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*

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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 ( <i>delightful white dessert wine from Tuscany</i> )	13
Niepoort Porto LBV 2014 – Super smooth!	8

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## AUTUMN LUNCH MENU

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### LIGHT | € 39

Scottish soft smoked salmon – beetroot – cream of horseradish and chives – walnuts – toast

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Cod tenderloin au gratin with tomato compote – fennel and spinach –  
crushed parsley potatoes – light cream sauce

•  
Glass of house wine of your choice

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### AUTUMN | € 29

Pea soup – soft cooked pork belly – sour cream – Parmesan

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Venison ragout – autumn salad – potato croquettes

•  
Glass of house wine of your choice

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### BELGIAN | € 29

Traditional homemade cheese croquette – lemon mayonnaise – deep fried parsley

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Black leg chicken vol-au-vent – tasty butterhead lettuce with tomato and mayonnaise – homemade fries  
or creamy mashed potato

•  
Glass of house wine of your choice

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### VEGGIE | € 29

Carrot – roasted cauliflower – cream of burrata – walnuts – crispy of celeriac

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Raviolini – mushrooms – paksoy – peeled tomato – garlic – butter – garden herbs

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Glass of house wine of your choice

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## DESSERT

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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 – cream of mango – vanilla ice cream	13
Millefeuille – pear – white chocolate ice cream – salted caramel	13
Panna cotta – forest fruits – citrus – vanilla ice cream – meringue	13
Café glacé coffee ice cream prepared á la minute – almond brittle	13
Vanilla ice cream – warm cherries – cherry beer sabayon – shortbread crumble	15

### Wine suggestions

Col D'Orcia, Pasceno Moscadello di Montalcino DOC <i>Delicious white dessert wine from Tuscany</i>	13
Niepoort Porto LBV 2014 <i>Slightly chilled! Super tasty!</i>	8

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## 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