

STARTER

Oysters from Zeeland

3 pieces | 6 pieces | 9 pieces

15 | 30 | 45

Imperial Heritage caviar Ocietra

Blini | sour cream | mimosa | parsley | onion

10 gr. | 30 gr. | 50 gr.

35 | 95 | 150

Beef tartare with Imperial Heritage Caviar

Sour cream | Ocietra Royal caviar (10 gr)

45

Sour cream | Ocietra Royal caviar (30 gr)

105

Smoked salmon

Toast | onion | parsley | sour cream

28

Sea Bass

Chicory | Granny Smith | truffle mayonnaise

30

Foie gras Terrine

Onion confit | brioche

34

Carpaccio

Holstein Platinum AAA | balsamic | rocket salad | pine nuts | Parmezan cheese

26

Burrata

Variety of tomatoes | toast

28

Homemade shrimp croquettes

Lemon | fried parsley

23

Zalm "Mi-Cuit"

Green asparagus | spinach and chervil sauce

32

Frog legs "en persillade"

Garlic | parsley

35

Escargots Gros Gris

Garlic butter | toast

26

Fried Veal Sweetbread

Jerusalem artichoke | mushroom

34



FISH COURSES

Codfish	39
Asparagus haricot duxelles beurre blanc mashed potatoes	
Wild Baby Turbot	55
Sauce “Dijonaise” spinach tomatoes mashed potatoes	
Dover sole “meunière”	55
Meunière Salad French fries	
Eel “Green herbs”	39
Spinach parsley chervil French fries	

MEAT COURSES

Filet Pur - HOLSTEIN AAA PLATINIUM	48
Fresh salad French fries béarnaise- or peppersauce	
Filet Pur Poivre Concassé Flambé – Tableside service - HOLSTEIN AAA PLATINIUM	58
Fresh salad French fries peppersaus	
Steak Tartare – Tableside service - HOLSTEIN AAA PLATINIUM	35
Fresh salad French fries	
Rib Eye + 300 gr - DRY AGED – FRISONA DARK RED	58
Fresh salad French fries béarnaise- or peppersauce	
Filet Pur Calf	45
Zucchini tomato paprika bbq sauce pommes confits	
Coquette “Estragon”	42
Mushrooms chicory carrots French fries	
Bouchée à la reine “Royale”	33
Free range chicken veal sweetbread veal meatballs mushrooms puff pastry	
Fried veal sweetbread “Clamart”	45
Jerusalem artichoke mushroom pommes château	



DESSERTEN

Sabayon | tableside service | served per 2 persons

Vanilla ice cream | Marsala p/p 20

Pistache Cake

Pistache ice cream | kiwi 20

Crème brûlée

Vanilla | caramalised suggar 15

Dame Blanche

Home made vanilla ice cream | warm chocolate sauce | whipped cream 15

Kolonel

Lemon sorbet | Absolut Vodka 15

Comte – Marcel Petit

12 months | 24 months | 36 months 20

Wine suggestion: Vin Jaune "La Vasée – Tissot 2012" 27

Cheese ***

Selection of cheeses by cheese affineur Michel Van Tricht 18

Juliette | Moerduiveltje | Brebis de Brakel affiné | Funky Monk | Bio bleu fumé

Do you have any allergies or intolerances? Our staff will gladly help you.

For organizational reasons we can only do one preparation / cutting at the table.

On Friday and Saturday evening we serve at least 2 courses. We work with fresh products that are prepared 'à la minute'. This might influence the preparation time. We kindly ask you to limit your choice to 3 different dishes per table. This way we can offer a swift service to you and our other guests.

LUNCH DU JOUR

On weekdays we offer a lunch menu. Carefully selected with the best seasonal produce.

Starter – main course 35

incl. 2 glasses of wine | water & coffee 60



