

## STARTER

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### 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

### Smoked salmon \*

Toast | onion | parsley | sour cream

28

### Smoked eel from Spakenburg

Horseradish | beetroot | Granny Smith

33

### Foie gras Terrine

Onion confit | brioche

33

### 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"

Asparagus | spinach and chervil sauce

32

### Frog legs "en persillade"

Garlic | parsley

35

### Escargots Gros Gris

Garlic butter | toast

26

### Fried veal sweetbread "Clamart"

Peas | green asparagus | white asparagus | lettuce

35

### Beef tartare with Imperial Heritage Caviar

Sour cream | Ocietra Royal caviar (10 gr)

45

Sour cream | Ocietra Royal caviar (30 gr)

105



## FISH COURSES

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<b>Codfish</b>	39
Asparagus   haricot   duxelles   beurre blanc   mashed potatoes	
<b>Turbot</b>	50
Sauce “Dijonaise”   spinach   tomatoes   mashed potatoes	
<b>Dover sole “meunière”</b>	55
Meunière   Salad   French fries	
<b>Eel “Green herbs”</b>	39
Spinach   parsley   chervil   French fries	

## MEAT COURSES

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<b>HOLSTEIN AAA PLATINIUM</b>	
<b>Filet Pur</b>	48
Fresh salad   French fries   béarnaise- or peppersauce	
<b>Filet Pur Poivre Concassé Flambé – Tableside service</b>	58
Fresh salad   French fries   peppersaus	
<b>Chuck tender</b>	42
Zucchini   tomato   paprika   bbq sauce   pommes confits	
<b>Steak Tartare</b>	35
Fresh salad   French fries	
<b>Rib Eye + 300 gr - DRY AGED – FRISONA DARK RED</b>	58
Fresh salad   French fries   béarnaise- or peppersauce	
<b>Rack of lamb – Tableside carving</b>	55
Asparagus   peas   young carrots   lamb gravy   candied potatoes	
<b>Coquette “Estragon”</b>	42
Green asparagus   peas   carrots   French fries	
<b>Bouchée à la reine “Royale”</b>	33
Free range chicken   veal sweetbread   veal meatballs   mushrooms   puff pastry	
<b>Fried veal sweetbread “Clamart”</b>	45
Peas   green asparagus   white asparagus   lettuce	



## DESSERTEN

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### 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

### Sabayon | tableside service | served per 2 persons

Vanilla ice cream | Marsala p/p 18

### 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.

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



