

**JEFF**

**BEER:**

Starter : Hertog Jan  
pilsener on tap € 2,75

Main : Leffe Blond 0,33L  
Soft and fruity – slightly bitter € 4,00

Dessert : Duvel 0,33L  
Blond beer – subtly bitter € 4,50

BEERARRANGEMENT

€10,00

**WINE:**

Starter : Vermentino  
France | Spicy – nice structure € 5,25 / € 22,50

Main : Beaujolais  
France | Chardonnay – fresh hues  
€ 8,75 / € 28,00

Dessert : Domaine Astruc Muscat  
Languedoc, France | Lovely sweet wine  
€ 7,50 / € 28,00

WIJNARRANGEMENT

€17,50

**JEFF**

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**STEVE**

Starter:

'Duck breast & Pork belly' Smoked duck  
breast and pork belly with hoisin sauc,  
orange mayonnaise, broad beans and  
sweet/sour carrot €10,75

Main dish:

'Wild halibut' Fried on the skin with  
seasonal vegetables, samphire and  
antiboise €23,00

Dessert:

'White chocolate mousse'  
Airy mousse with passion fruit gel, fresh  
strawberries and pieces of brownie  
€8,00

MENUARRANGEMENT

€35,00

Starter:

'Label rouge salmon' Thinly sliced  
Scottish salmon with lime caviar, garlic  
crisp, soy jelly and honey mayonnaise  
€11,50

Main dish:

'Denver steak' Beautifully marbled  
American beef with onion compote and  
whiskey gravy €22,00

Dessert:

'Clafoutis'  
French pastry with amarena cherries,  
rhubarb compote, crumb and vanilla  
hang on €8,00

MENUARRANGEMENT

€35,00

**STEVE**

**BEER:**

Starter : Hertog Jan  
Draft beer € 2,75

Main : Trippel karmeliet  
flexible - subtle € 5,00

Dessert : Corona Extra  
Mexican - fresh - soft € 4,00

BEERARRANGEMENT

€10,00

**WINE:**

Starter : Tarapaca  
Chilli | Blend of Chardonnay – Sauvignon Blanc -  
Viognier  
€ 5,50 / € 24,50

Main : Cabernet Sauvignon  
France | Strong – round tannins  
€ 7,00 / € 26,50

Dessert : Brachetto  
Italy - Piëmonte | Brachetto grape – slightly  
sparkling red dessert wine  
€ 7,65 / € 26,50

WIJNARRANGEMENT

€17,50