

À LA CARTE

Starter:

'Lobster soup'

Soup drawn from lobsters with garlic shrimps, spring onion and crouton **€12,50**

'Carpaccio smoked steak'

Thin slices of smoked beef with worchestershire dressing, garlic croutons, oyster mushroom tempura, dried tomato and rocket herbs salad **€11,50**

'Chorizo & shrimps'

Chorizo croquette and shrimp in tempura with chicory salad, apple cream and anchovy mayonnaise **€11,50**

'Pork belly & Rib-Eye'

Crispy fried pork belly and thinly sliced smoked Rib-Eye with yellow carrot, whiskey cocktail cream, onion chutney and a vinaigrette of black garlic and hoisin **€11,50**

'Stuffed avocado' (Vegan)

Fresh avocado filled with sweet/sour vegetables, balsamic syrup, oyster mushroom and mustard powder

€11,00

Main dishes:

'Veal escalope'

Rosé cooked veal steak with dried cepes and soemary gravy **€24,00**

'Bavette'

Beef steak with onion compote and smoked garlic gravy **€24,00**

'Hake fillet'

Flowered fish baked in butter with antiboise, caper and beurre noisette **€24,00**

'Indian bean curry' (Vegan)

Curry of beans and fresh vegetables with pulled jackfruit, thinly sliced spring onion and crispy papadum **€17,50**

'Chicken thigh satay'

Marinated chicken thighs with ketjap satay sauce, spring onions, kroepoek, salad of atjar/piccalilli and fries **€18,00**

'Tex-Mex burger' (Can be ordered vegetarian)

Beef on a sesam bun with lettuce, tomato, pickles, red onion, cheddar cheese, burgersauce and fries **€18,00**