

STARTERS

Bread is served with all starters.

Carpaccio • 14,5
Truffle cream • Parmesan cheese • olive oil • pine nuts

Duck liver terrine • 16,5
Optional: Iberico ham + €6
Served with brioche • apricot • balsamic vinegar

Gamba Pil Pil • 14,75
Optional: main course portion (7 pieces) €23,75
4 pcs. • wild Argentine prawns • garlic • lemon • sourdough bread

Sopa de Pescado • 15,75
Green peas • mussels • prawns • octopus • potato

Pork belly • 13,5
Oriental marinade • aubergine • vadouvan • radish • cucumber

Tuna tartare • 13,95
Fried rice • sriracha mayonnaise • shiso leaf • mini cucumber • sushi vinegar

Fine de Claire n°000 oysters • 10,75 / 18,75
3 or 6 pcs • sambaizu • lemon • lime

Burrata • 13,75
Vegetarian option available without Iberico ham
Roasted tomato salad • Iberico ham • balsamic vinegar • smoked almonds

Arancini • 12,5
Vegan option available without Parmesan cheese
Parmesan cheese • green peas • tuile • beech mushrooms • ricotta • avocado

Escargots • 13,95
6 pcs • Slow-cooked escargots • herb butter • parsley

SIDE DISHES

Oma’s salad • 3,5
Little Gem lettuce • cucumber • egg • house dressing

Risotto verde • 6
Green peas • Parmesan cheese • pine nuts

N’duja-glazed carrots • 6,5
Glazed carrots with ’nduja

Truffle fries • 6,5

Fries • 4,5

Seasonal vegetables • 6,75
Seasonal vegetables

Sourdough roll • 4,5
Olive oil • salted butter • Maldon sea salt

SPECIAL

L’Étagère du Jardin (for 2) • 34,95 p.p.
A selection of assorted starts, main courses and deserts

Tiramisu • chocolate mousse • tuna • Iberico • burrata • arancini • prawn cocktail • calamari • beef stew

MAIN COURSES

Corn-fed chicken • 22,75
Optional: fresh truffle + 6,50
Porcini mushroom sauce • mushroom risotto • sweet potato • Seasonal vegetables

Tournedos • 35,75 (Package price + 7)
Optional: fresh truffle (+ 6,50) or foie gras (+ 6,75)
Truffle risotto • lemon and thyme jus • seasonal vegetables

Texas-style Brisket • 29,95
Baked beans • coleslaw • corn

Tuna steak • 27,5
Pearl barley • bimi • herb sauce • green peas

Prawn & ’nduja pasta • 25,95
Linguine • zucchini • spring onion • mascarpone • Parmesan cheese

Wild mushroom pasta • 21,75
Optional: fresh truffle + 6,50
Six varieties of mushrooms • mascarpone • Parmesan cheese • green peas

Sea bass & octopus • 25,5
Garlic potato mousseline • herb oil • chorizo • green peas • Taggiasca olives

Mussels • 23,5
Vegetables • cocktail sauce • vadouvan mayonnaise • salad • fries

Chicken thigh satay • 23,5
Peanut sauce • atjar • prawn crackers

Cerise Smashed Burger • 22,5
Brioche • burger sauce • double bacon • cheddar • pickled onions • pickle • fries

Kimchi Burger • 21,5
Vegan
Oyster mushroom • Korean sticky sauce • coleslaw • sesame cucumber • vegan cheddar

Crispy pointed cabbage • 21,5
Vegan
Miso hollandaise • sriracha • vadouvan crunch • muhammara • rice

DESSERTS

Tiramisu • 9,5
Bitter almond biscuits • amaretto • espresso • cocoa

Cerise Dame Blache • 11,5
Soft serve ice cream • chocolate sauce • whipped cream • cherries

Chocolate & blackberry • 9,5
Italian meringue • blackberry gel • fresh blackberries • vanilla ice cream • chocolate mouse

Cheese • 14,95 (Package price + 3,5)
Five types of cheese from ’t Keesheukske • kletzen bread • syrup

Chocolate bonbons • 6
Four bonbons from de Pastorie

KIDS’ MENU

Starters

Tomato soup • 5,25

Melon with Parma ham • 6,5

Ham and cheese toastie • 5,5

Main courses

Frikandel, chicken nuggets or croquette with fries • 8,5
Cucumber • tomato • apple sauce

Spinach ravioli with tomato sauce • 12,5

Small steak or white fish • 14,75
Carrot • bell pepper • fries

Kids’ burger • 10,5
Ketchup • cucumber • tomato • fries • apple sauce

Desert

Kids’ cup with vanilla ice cream • 5,75
Whipped cream • sprinkles