

# MENU ENGLISH

## TO SHARE OR NOT TO SHARE

| OYSTERS "OSTRA REGAL" (3   6)                     | 14.00   28.00 |
|---|---------------|
| WHITE TRIPE "DIERENDONCK", TIERENTEYN PICKLES     | 19.00         |
| PINSA WITH STRACIATELLA, PISTACHIO AND MORTADELLA | 22.00         |
| PAN CRISTAL CON TOMATE, MANGALICA HAM             | 20.00         |
| CHICKEN CROQUETTE WITH TARRAGON CREAM             | 19.00         |
| BRIOCHE WITH TARTARE OF SALMON AND KIMCHI MAYO    | 22.00         |

## **STARTERS**

| TOAST WITH SMOKED EEL, SOUR CREAM AND AVRUGA      | 29.00 |
|---|-------|
| HOLSTEIN BEEF CARPACCIO WITH TRUFFLE AND PARMESAN | 28.00 |
| SHRIMP CROQUETTES                                 | 27.00 |
| VEAL SWEETBREAD CROQUETTES WITH TARTAR SAUCE      | 24.00 |
| SALMON SASHIMI "MOWI" WITH EDAMAME                | 27.00 |

# MAIN COURSES

## MEAT (SERVED WITH LETTUCE AND FRIES)

| STEAK TARTARE | (PREPARED ON TABLESIDE)                                 | 33.00      |
|---------------|---|------------|
| RIBEYE        | "BLACK ANGUS"   | 36.00      |
| FILET PUR     | "HEREFORD"  | 45.00      |
| CÔTE À L'OS   | "LIMOUSIN" (2 PERS.)                                    | P.P. 45.00 |
| VEAL CUTLET,  | PICKLES TIERENTEYN                                      | 36.00      |
| SAUCES: BÉARN | NAISE - MUSHROOOMS - PEPPER - CHORON - HERB BUTTER      |            |
| PORK CHEEK S  | STEW WITH <b>W</b> ESTMALLE, CHICORY AND FRIES          | 31.00      |
| VOL AU VENT O | F BLACK LEGGED CHICKEN WITH FRIES (VEAL SWEETBREAD + 9) | 36.00      |
| MEAT BALLS I  | N TOMATO SAUCE AND FRIES                                | 29.00      |

# FISH

| BAKED OR GRILLED SOLE    | "MEUNIÈRE"              | PRICE OF THE DAY |
|--------------------------|-------------------------|------------------|
| SEA BASS WITH FINE HERBS | "BEURRE BLANC" (2 PERS) | P.P. 27.50       |
| TURBOT                   | "MOUSSELINE"            | 32.00            |
| COD FILLET               | "DugLÉRÉ"               | 30.00            |

## SIDE DISHES (SERVED WITH FISH)

| FRIES                | 6.00 |
|----------------------|------|
| LETTUCE              | 6.00 |
| SPINACH              | 7.00 |
| TOMATO SALAD         | 6.00 |
| NATURAL POTATOES     | 6.00 |
| SEASONAL VEGETABLES  | 7.00 |
| SOUTHERN RATATOUILLE | 7.00 |
| POTATO MOUSSELINE    | 6.00 |

<sup>•</sup> From 8 people maximum 4 different starters and main courses •

## **SWEETS**

| CRÈME BRULÉE                                 | 15.00 |
|--|-------|
| DAME BLANCHE                                 | 15.00 |
| SABAYON WITH RED FRUIT AND VANILLA ICE CREAM | 16.00 |
| LEMON PIE                                    | 15.00 |
| GRANNY SMITH WITH CHOCOLATE AND CARAMEL      | 15.00 |

# HOT DRINKS

| ESPRESSO . DECA . MOKKA             | 5.00  |
|-------------------------------------|-------|
| Double Espresso                     | 6.50  |
| LATTE MACCHIATO                     | 6.50  |
| CAPPUCCINO WITH MILK FOAM           | 6.00  |
| CAPPUCCINO WITH WHIPPED CREAM       | 6.00  |
| COFFEE WITH MILK                    | 5.50  |
| HOT CHOCOLATE                       | 5.50  |
| TEA                                 | 5.00  |
| Infusions                           | 5.50  |
| FRESH MINT TEA                      | 7.00  |
| FILLIERS COFFEE (JENEVER)           | 13.00 |
| FRENCH COFFEE (COGNAC)              | 13.00 |
| SWEET FRENCH COFFEE (GRAND MARNIER) | 13.00 |
| IRISH COFFEE (JAMESON)              | 13.00 |
| ITALIAN COFFEE (AMARETTO)           | 13.00 |

# ${\bf STARS} \ of \ {\bf FLANDERS}$