



AUBERGE DU PÊCHEUR
SINT-MARTENS-LATEM

MENU ENGLISH

TO SHARE OR NOT TO SHARE

OYSTERS "OSTRA REGAL" (3 6)	15.00 30.00
CROQUETTE WAGYU WITH TARRAGON CREAM	18.00
LACQUERED PORK BELLY - TERIYAKI - SESAME	20.00
PLATE OF MANGALICA HAM	22.00

STARTERS

HOLSTEIN BEEF CARPACCIO WITH TRUFFLE AND PARMESAN	28.00
SHRIMP CROQUETTES	27.00
SALMON SASHIMI "MOWI" WITH EDAMAME AND AVOCADO	28.00
COD BRANDADE - GREY SHRIMP AND POACHED EGG	28.00
ORIENTAL-STYLE VEAL CARPACCIO	28.00
GRILLED LANGOUSTINES WITH THYME BUTTER AND GARLIC	30.00

MEAT DISHES (SERVED WITH LETTUCE AND FRIES)

STEAK TARTARE (PREPARED ON TABLESIDE)	33.00
RIBEYE "BLACK ANGUS"	38.00
FILET PUR "HEREFORD"	45.00
LIMOUSIN RIB STEAK - LETTUCE AND FRIES (2 PERS.)	P.P. 45.00
VEAL SWEETBREADS WITH SPINACH, POTATO MOUSSELINE AND GRAIN MUSTARD	46.00
WATERZOOI OF GUINEA FOWL FILLET WITH TARRAGON	38.00
PORK CHEEK STEW WITH WESTMALLE, CHICORY AND FRIES	31.00
VOL AU VENT OF BLACK LEGGED CHICKEN WITH FRIES (VEAL SWEETBREAD + 9)	36.00

SAUCES: BÉARNAISE - MUSHROOMS - PEPPER - CHORON - HERB BUTTER

FISH DISHES

BAKED OR GRILLED SOLE WITH SALAD AND FRIES	50.00
SEA BASS WITH FINE HERBS "BEURRE BLANC" WITH SPINACH AND POTATO MOUSSELINE (2 PERS)	P.P. 42.00
SKREI FILLET WITH DIJONNAISE - CEVENNE ONION AND THYME	41.00

VEGETARIAN DISH

RAVIOLINI WITH WILD MUSHROOMS AND TRUFFLE 	27.00
---	-------

- 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
BLOOD ORANGE - ESPUMA AND WHITE CHOCOLATE	16.00
CHOCOLATE MOUSSE - ORANGE	15.00

“LUNCH MENU”

STARTER AND MAIN COURSE OF THE CHEF’S CHOICE	38.00
--	-------

“MENU PÊCHEUR”

SHRIMP CROQUETTES

OR

ORIENTAL-STYLE VEAL CARPACCIO

SKREI FILLET WITH DIJONNAISE - CEVENNE ONION AND THYME

OR

WATERZOOI OF GUINEA FOWL FILLET WITH TARRAGON

DAME BLANCHE

OR

BLOOD ORANGE - ESPUMA AND WHITE CHOCOLATE

OR

IRISH COFFEE

3 COURSES

63.00

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

STARS *of* FLANDERS

CHARL'S - KNOKKE, GOSSET HOTEL - GROOT-BIJGAARDEN
HOTEL SERWIR - SINT-NIKLAAS, AUBERGE DU PÊCHEUR - SINT-MARTENS-LATEM