



AUBERGE DU
PÊCHEUR
SINT-MARTENS-LATEM



STARTERS

Oysters “Ostra Regal”	
Shrimp croquettes	
Cheese croquettes	
Veal bread croquettes	
Artisan smoked salmon	
Holstein Carpaccio with Parmesan	
Scallop carpaccio - passion fruit - avruga	
Veal tartare - preserved lemon - capres	

MEAT DISHES

Steak tartare	35
Sirloin	41
Fillet steak “Hereford”	46
Côte à l’os “Limousin” (2 pers.)	p.p. 46
Sauces: béarnaise - mushroom cream sauce - pepper cream sauce - choron - herb butter	
Flemish beef stew	31
Vol au vent	35
Vol au vent with veal sweetbread	44
Roasted farm chicken (2 pers.)	p.p. 37
Iberian pluma - shallot - red wine	42

FISH DISHES

Pan-Fried or grilled sole	daily price
Sea bass with fine herbs, beurre blanc and spinach (2 pers.)	p.p. 42
Monkfish - prawn - mussel - leek	45
Wild prawns with pasta and tartare	43
Plaice fillet - samphire - pumpkin - soy	41

PASTA

Linguini Vongolé	28
Open lasagne - king oyster mushroom - spinach - soy	28
Ravioli, pumpkin, sauge and burrata	27

SALADS

Niçoise Salad	31
Caesar Salade	29
Tomato shrimp	36

DESSERT

Chocolate mousse	16
Crème brûlée	15
Sabayon	16
Dame Blanche	15
Coupe Colonel	15
Granny Smith apple - white chocolate - yoghurt	16
Cheese selection “Van Tricht”	26
Madeira Collection	11
Gonzalez Byass “Alfonso Oloroso” sherry	10

APERITIFS

Cruysem Blanc de Blancs	15
House champagne	16
House Cava	11
Lighthouse Bubbles 0%	10
Negroni	16
Aperol Spritz	14
Picon Vin Blanc	14
Picori	14
Kirr	9
Kirr Royal	15
Campari tonic / Orange	15
Ricard	12
“Belsazar” Vermouth white - red	11
Porto “Noval 10y.” red	14
Pineau Des Charentes	9

COCKTAILS

Pornstar Martini	18
Moscow Mule	17
Dark & Stormy	17
Espresso Martini	17
Amaretto Sour	16

MOCKTAILS

Virgin Lazy Red Cheeks	12
Pornstar Spritz	12
Dark & Stormy by NONA	13
Nogroni	14
Aperol Spritz by NONA	14
G&T Copperhead	14

TO SHARE OR NOT TO SHARE

30	Oysters “Ostra Regal”	30
28	Chicken croquette with tarragon cream	22
25	“Dierendonck” white sausage	19
28	Calamares - yuzu - aioli	18
28	Fish goujons with tartare sauce	19
28	Bouchot mussels “nduja”	22
26	Pork belly - hoisin	18

MENU PECHEUR

Shrimp croquettes
or
Scallop carpaccio - passion fruit - avruga
• • •
Sirloin - salad - fries
or
Plaice fillet - samphire - pumpkin - soy
• • •
Dame Blanche
or
Irish Coffee
or
Granny Smith apple - white chocolate - yoghurt

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WHITE WINES

		Glass	Bottle
1043	Le Noble “Cuvée Réserve”, Chardonnay Viognier	8	40
1006	Sancerre La Perrière, Sauvignon Blanc	12	60
592	Pinot Gris “Barrique”, Aldenyck, Maasvallei Limburg	14	70
1023	Chablis “La Pierrelée”, Chardonnay	12	60
1018	Neil Ellis Whitehall, Chardonnay , South-Africa	12	60
595	Luca Leggero Villareggia “Turciaura”, Italië	12	60
596	Pounamu SB, Marlborough, Nieuw-Zeeland	11	55

RED WINES

1044	Le Noble “Cuvée Réserve”, Pays de Carcassonne	8	40
582	Château Badette, Saint-Emilion	14	70
727	Avignonesi, Vino Nobile de Montepulciano	15	75
597	La Spinetta, Langhe Nebbiolo, Piemonte	12	60
1028	Bourgogne Pinot Noir, Joseph Drouhin	14	70
555	Stellenbosch, Beyerskloof, Pinotage Réserve	11	55

ROSE WINES

1001	La Croix Belle “Carignole”	9	45
1021	AIX - Coteaux d’Aix en Provence	11	55

Consult our wine bible with over 400 references

GIN TONIC

Auberge du Pêcheur (BEL)	16
Bombay Sapphire (UK)	16
Gin Mare ‘Capri’ (ESP)	17
Filliers dry (BEL)	16
Copperhead ‘Gibson Edition’ (BEL)	17
Copperhead ‘Classic’ (BEL)	16
Hendrick’s (UK)	17
Monkey 47 (GER)	17
Foragers Black Label (UK)	17

All Gins are served with Fever-Tree Tonic

SOFT DRINKS

Coca Cola - Coca Cola Zero	5
Fanta - Sprite - Fuze Tea	5
Appletiser	5
Fever-Tree Ginger Beer	5.5
Fever-Tree Ginger Ale	5.5
Fever-Tree Indian Tonic	5.5
Orange juice	7
Apple juice	5
Big Tom	5.5
Vittel 25 cl	5
Vittel 50 cl	9
Vittel 1 L	13
San Pellegrino 25 cl	5
San Pellegrino 50 cl	9
San Pellegrino 1 L	13

BEERS

Cristal on tap	5
Fourchette on tap	7
Duvel	7
Omer	7
Orval	7
Ename Blond Dubbel	7
Westmalle Tripel Dubbel	7
Tripel Karmeliet	7
Paalsteen ‘Latem Smaken’	6
La Chouffe	7
Mort Subite Kriek	5
Kasteelbier Rouge	7
Cristal 0%	5
Karmeliet 0%	7
Kasteelbier Rouge 0%	7
Sportzot 0%	6.5

HOT DRINKS

COFFEE

Espresso - Decaf - Mocha	5
Cappuccino with milk foam	6
Cappuccino with whipped cream	6
Double Espresso	6.5
Latte Machiato	6.5
Hot Chocolate	5.5
French Coffee	13
Sweet French Coffee	13
Irish Coffee	13
Italian Coffee	13
Filliers Coffee	13

TEA

China Gunpowder	5.5
Kenya Op	5.5
Earl Grey	5.5
Grandma’s Garden	5.5
Mint	5.5
Rosehip	5.5
Chamomile	5.5
Linden	5.5
Rooiebos	5.5
Fresh Mint Tea	7
Fresh Ginger Tea	7

LONG DRINKS

RUM

Bacardi White	10
Bacardi Reserva	10
Bacardi reserva 8y	13.5
Kraken Spiced	13
Havana Club 7Y	14
VODKA	
Absolut	11
Grey Goose	13
Mary White	12
WHISKY	
Jameson	10.5
J&B	11
Jack Daniels	14

DIGESTIVES

CALVADOS

Roger Groult 8Y	12
Roger Groult 12Y	15

COGNAC

Hennessy	12
Martell VSOP	15
Remy Martin VOSP	14

Jenever

Filliers 30°	9
Filliers 38°	12

EAU DE VIE

Poire Williams Morand	14
Grappa Tignanello Antinori	16

WHISKY

Dalwhinnie 15Y	14
Glenmorangie 10Y	14
Macallan 18Y	32
Oban 14Y	18
Lagavulin 16Y	18
Talisker 10Y	14

LIQUEUR

Cointreau	11
Sambuca	12
Baileys	12
Chartreuse Verte	12
Grand Marnier	12
Amaretto Andriatico	12
Limoncino “Isolabella”	14