



## AUBERGE DU PÊCHEUR

SINT-MARTENS-LATEM

### STARTERS

Oysters "Ostra Regal"	30
Shrimp croquettes	26
Cheese croquettes	23
Artisan smoked salmon	27
Holstein Carpaccio with Parmesan and truffle	28

### MEAT DISHES

Steak tartare	33
Rib-Eye "Black Angus"	38
Fillet pure "Hereford"	45
Côte à l'os "Limousin" (2 pers.)	p.p. 45
Sauces: béarnaise - mushroom cream sauce - pepper cream sauce - choron - herb butter	
Ghent stew	31
Vol au vent	35
Vol au vent with veal sweetbreads	44
Roasted farm chicken (2 pers.)	p.p. 35
Veal cutlet "Cross & Blackwell"	32

### FISH DISHES

Fried or grilled sole	daily price
Sea bass with fine herbs, white butter and spinach (2 pers.)	p.p. 42
Wild prawns with pasta and tartare	43
Rye wing	35

### PASTA

Linguini Vongolé	28
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### SALADS

Salade Niçoise	31
Caesar Salade	29
Tomato shrimps	36
Eggplant with feta and pomegranate	27

### DESSERT

Moelleux au chocolat	16
Crème brûlée	15
Sabayon	16
Dame Blanche	15
Trio of sorbets	15
Coupe Colonel	15
Strawberry coupe	16

### SUGGESTIONS

<b>STARTERS</b>	
Salmon tartare with asparagus and dill	26
Carpaccio of tuna au citron vert and wasabi	27
<b>FISH DISH</b>	
Dorade fillet with sea lavender and fennel	42
<b>MEAT DISH</b>	
Lamb crown with garden beans and green asparagus	46
<b>DESSERT</b>	
Strawberry with rhubarb and vervain	15

### APERITIFS

Champagne "Maison"	15
Cava "Maison"	11
Lighthouse Bubbles 0%	10
Negroni	16
Aperol Spritz	14
Picon white wine	14
Picori	14
Kirr	9
Kirr Royal	15
Campari Tonic / Orange	15
Ricardo	12
Vermouth "Belsazar" 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

Chicken croquette with tarragon cream	22
Pinsa with stracciatella and Mangalica ham	26
Plate of Mangalica ham	24
White tripe "Dierendonck"	19
Gamba grilled with lime and sriracha sauce	24
Fish strips with tartare	19

### MENU PECHEUR

Shrimp croquettes	
or	
Chef's choice	
• • •	
Rib Eye	
or	
Chef's choice	
• • •	
Dame Blanche	
or	
Irish Coffee	
or	
Chef's choice	

63

### LUNCH MENU

Starter and main course	38
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### WHITE WINES BY THE GLASS

Le Noble "Cuvée Réserve", France, Chardonnay Viognier	8
Sancerre La Perrière, France, Sauvignon Blanc	12
Pouilly-Fumé, France, Sauvignon Blanc	13
Chablis "La Pierrelée », France, Chardonnay	12
Mantira, Italy, Sauvignon Gris	11
Ch. De Bousval Goutes D'O, Belgium, Chardonnay	10
Neil Ellis Whitehall, South Africa, Chardonnay	12

### RED WINES BY THE GLASS

Le Noble "Cuvée Réserve", France, Pays de Carcassonne	8
La Bastide Dauzac, France, Margaux	13
Prioré Lamarzelle, France, Saint-Emilion	13
Clos des Frères, France, Vacqueras	11
Avignon, Italy, Noble Wine of Montepulciano	15
Refugallo, Spain, Dominio do Bibei	10

### ROSE WINES BY THE GLASS

La Croix Belle "Carignole"	9
AIX - Coteaux d'Aix en Provence	11

### 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	4.5
Fanta - Sprite - Fuze Tea	4.5
Appletiser	4.5
Fever-Tree Ginger Beer	5
Fever-Tree Ginger Ale	5
Fever-Tree Indian Tonic	5
orange juice	7
apple juice	4.5
Big Tom	5
Vittel 25 cl	4.5
Vittel 50 cl	8
Vittel 1L	12
San Pellegrino 25 cl	4.5
San Pellegrino 50 cl	8
San Pellegrino 1L	12

### BEERS

Cristal on tap	4.5
Fourchette on tap	6.5
Duvel	6.5
Omer	6.5
Orval	6.5
Ename Blond Dubbel	6.5
Westmalle Tripel Dubbel	7
Tripel Karmeliet	6.5
Paalsteen 'Latem Smaken'	6
La Chouffe	6.5
Mort Subite Kriek	5
Kasteelbier Rouge	6.5
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