



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	27.00
ORIENTAL-STYLE BEEF TARTARE	27.00
FRIED SCALLOP WITH RISOTTO, MUSHROOMS AND YUZU	26.00
FROG LEGS WITH GARLIC	25.00

MEAT DISHES (SERVED WITH LETTUCE AND FRIES)

STEAK TARTARE (PREPARED ON TABLESIDE)	33.00
RIBEYE "BLACK ANGUS"	38.00
FILET PUR "HEREFORD"	45.00
VEAL CUTLET, PICKLES TIERENTEYN	36.00
ROAST FARM CHICKEN - SALAD AND FRIES (2 PERS.)	P.P. 35.00
GUINEA FOWL "FINE CHAMPAGNE" WITH OYSTER MUSHROOMS AND CELERIAC	36.00
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" (2 PERS) WITH SPINACH AND POTATO MOUSSELINE	P.P. 27.50
SKREI FILLET WITH JERUSALEM ARTICHOKE, LEEK AND BUTTERMILK	41.00

VEGETARIAN DISH

RAVIOLINI WITH WILD MUSHROOMS AND TRUFFLE 	27.00
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• 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, PISTACHIO AND WHITE CHOCOLATE	16.00

“LUNCH MENU”

STARTER AND MAIN COURSE OF THE CHEF’S CHOICE	38.00
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“MENU PÊCHEUR”

SHRIMP CROQUETTES

OR

ORIENTAL-STYLE BEEF TARTARE

+ + +

SKREI FILLET WITH JERUSALEM ARTICHOKE, LEEK AND BUTTERMILK

OR

GUINEA FOWL “FINE CHAMPAGNE” WITH OYSTER MUSHROOMS AND CELERIAC

+ + +

DAME BLANCHE

OR

BLOOD ORANGE, PISTACHIO 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