



AUBERGE DU PÊCHEUR

SINT-MARTENS-LATEM



STARTERS

Oysters “Ostra Regal”	
Flat Zeeland oysters °°°°°	
Shrimp croquettes	
Cheese croquettes	
Veal bread croquettes	
Artisan smoked salmon	
Holstein Carpaccio - Parmesan	
Tuna tataki - burrata - cucumber	
Mushrooms on toast	
Grilled scallop - Jerusalem artichok - hazelnut	
Burgundy snails	

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		
Braised pork cheeks		31
Vol au vent		35
Vol au vent with veal sweetbread		44
Roasted farm chicken (2 pers.)		p.p. 37
Pheasant “Brabançonne”		45
Saddle of hare “Harlequin”		48
Fawn - butternut squash - Brussels sprouts		46

FISH DISHES

Pan-Fried or grilled sole		daily price
Sea bass with fine herb - beurre blanc - spinach (2 pers.)		p.p. 42
Monkfish - prawn - mussel - leek		45
Cod - Jerusalem artichoke - Belgian endive		41

PASTA

Linguini Vongolé		28
Open lasagne - king oyster mushrooms - spinach - Parmesan	✓	28
Ravioli - pumpkin - sauge and burrata	✓	27

SALADS

Caesar Salade		29
Goat’s cheese, bacon and apple		26

DESSERT

Chocolate fondant		16
Crème brûlée		15
Sabayon		16
Dame Blanche		15
Coupe Colonel		15
Pear - chocolate - tonka bean		16
Cheese selection “Van Tricht”		20
Madeira Collection		11
Gonzalez Byass “Alfonso Oloroso” sherry		10

APERITIFS

Cruysem Blanc de Blancs	15
House champagne	15
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

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

MENU PECHEUR

Shrimp croquettes
or
Tuna tataki - burrata - cucumber
• • •
Striploin - salad - fries
or
Cod - Jerusalem artichoke - Belgian endive
• • •
Dame Blanche
or
Irish Coffee
or
Pear - chocolate - tonka bean

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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”, Aldeneyck, Maasvallei Limburg	14	70
603 Domaine Gueguen “Sacy Cepage Confidentiel”, Bourgogne	12	60
559 Francis Ford Coppola “Diamond Collection” Chardonnay	11	55
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
599 Neil Ellis, CS, Stellenbosch, Zuid-Afrika	11	55
620 Ch. De Fuissé “Julienas”, Gamay, Beaujolais	12	60

ROSE WINES

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

“Check out our wine bible with more than 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

