

STARTER

Knife-cut veal tartare	Passion fruit sauce / Coffee	19
Grey shrimp croquettes	Pak Choi / Espelette Chili	17
Roasted Prawn	Celery / Pear / Verbena	23
Sea Bass carpaccio	Avocado cream / Caviar / Grapefruit	22

VEGETARIAN

Crispy seasonal vegetable salad	Black condiment / Fresh herbs	16
Goat cheese ravioli	Tarragon / Hazelnut	18
Arborio Risotto	Seasonal mushrooms / « Tome des Ardennes » cheese	20

FISH

Blue Lobster	Venere Rice / Hibiscus / Pomegranate	30
Octopus	Vegetable confit / Southern spices	27
Champagne poached Sole	Green asparagus / Buckwheat	32

MEAT

Holstein dry-aged sirloin (28 days)	Fresh fries / Cognac sauce	30
West Vlaams filet pur	« Cornes de gattes » potatoes / Juniper berries	35
Veal Chop	Pickled red onions / Mustard / Oregano	32
T-bone «Rouge des Flandes» steak for 2 persons		
« Grenailles » potatoes / Bay leaves		66



PLUS

Steamed vegetables	Ginger / Coriander	6
Authentic Belgian fries		5
Seasonal mushrooms	Garlic / Sage	6
Mesclun salad	Hazelnut	5

ENTREES

Tartare de veau taillé au couteau	Sauce passion / Café	19
Croquettes de crevettes grises	Pak choi / Piment d'Espelette	17
Langoustine rôtie	Céleri / Poire / Verveine	23
Carpaccio de Bar	Veloutine d'avocat / Caviar / Pamplemousse	22

VEGETARIENS

Salade de légumes croquants	Condiment noir/ Herbes fraîches	16
Chèvre en raviole	Estragon / Noisette	18
Risotto Arborio	Champignons de saison / Tome des Ardennes	20

POISSONS

Homard Bleu	Riz Venere / Hibiscus / Grenade	30
Poulpe	Légumes confits / Epices méridionales	27
Sole pochée au Champagne	Asperges vertes / Sarrazin	32

VIANDES

Contre filet Holstein, mûré 28 jours	Frites fraîches / Sauce Cognac	30
Filet pur West Vlaams	Cornes de gattes / Baies de genièvre	35
Côte de veau	Pickles d'oignons rouges / Moutarde / Origan	32
Côte à l'os 'Rouge des Flandres' pour deux personnes		
Pommes grenailles / Laurier		66

PLUS

Légumes vapeurs	Gingembre / Coriandre	6
Frites Belges fraîches		5
Champignons de saison	Ail / Sauge	6
Mesclun de jeune pousses	Noisettes	5



FOOD



CLASSICS

Caesar Salad, Cardini Style	19
Coucou de Malines / Lemon / Parmesan	
Caesar Salad	19
Scampi / Lemon / Parmesan	
Club Sandwich	19
Lettuce / Belgian fries	
Blanc Bleu Belge Burger - 220gr	23
Spinach / Endive / Grain mustard / Westmalle Cheese	



GOURMET PLATTERS

Italian	19
Fiocco di Culatello / Stracciatella / Ricotta Biologica / Salame di Cinghiale / Pecorino	
Iberico	19
Chorizo Bellota / Serrano / Pulpo / Manchego / Aceitunas	
French	19
Foie-gras mi-cuit / Magret fumé / Saucisson / Comté affiné 12 mois / Roquefort	



DESSERTS

Mini Merveilleux de Fred	9
Two flavours	
Crispy Sao Tomé Chocolate	9
Speculoos Sorbet	




DRINKS

BARISTA CORNER

Espresso	4.5
Double Espresso	5
Coffee	4.5
Decaffeinated	4.5
Latte	5
Cappuccino	5
Hot Chocolate Domori Cacao 72%	5

PURE LEAF TEA

Pure Leaf tea selection	5
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JUICE CORNER

Juice	5.5
Orange / Grapefruit / Apple / Tomato / Pineapple	
Smoothie Seasonal Selection	6

COFFEE COCKTAILS

Irish Coffee Hot Coffee / Irish Whiskey	12
Italian Coffee Hot Coffee / Amaretto	12
French Coffee Hot Coffee / Grand Marnier	12
Belgian Coffee Hot Coffee / Gin	12



DRAUGHT BEERS

Stella Artois 33cl / 50cl	4.8%	4.5 / 8
Leffe Blonde 33cl / 50cl	6.6%	5 / 8.5
Leffe Brune 33cl / 50cl	6.5%	5 / 8.5
Seasonal Draft 33cl / 50cl		4 / 7



BOTTLED BEERS

Duvel	Belgian strong pale ale	8.5%	6
Westmalle Trappist Dubbel		7%	6
Westmalle Trappist Tripel		9.5%	6
Chimay Grande Réserve Blue			6
Belgian strong dark ale 7%			
Kwak	Belgian strong pale ale	8.4%	6
Kriek Belle Vue	Fruity Belgian beer	8.2%	5
Waterloo Tripel Blonde		8%	6.5
Saint Feuillien Saison	Floral Belgian ale	6.5%	6
Orval	Belgian trappist ale	6.2%	6.5
Brasserie de la Senne	Seasonal selection		5.5
Jupiler 0.0%	0% alcohol		4.5



SOFT DRINKS

Still mineral water 25cl / 50cl	3.5 / 5.5
Sparkling mineral water 25cl / 50cl	3.5 / 5.5
Coca Cola Regular / Light / Zero	4.5
Schweppes Tonic / Bitter Lemon	4.5
Fanta	4.5
Sprite	4.5
Ice Tea	4.5
Red Bull	6



FEVER-TREE COLLECTION

Indian Tonic Water	5
Mediterranean Tonic	5
Elderflower Tonic	5
Ginger Beer	5
Ginger Ale	5
Lemonade	5

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Beefeater	England	11
Beefeater 24	England	12.5
Bombay Sapphire	England	11.5
Tanqueray 10	England	14
Hendricks	Scotland	14
Monkey 47	Germany	14
Gin Mare	Spain	13.5
Copperhead	Belgium	13
Copperhead Black Batch	Belgium	13

VODKA

Absolut	Sweden	10
Belvedere	Poland	12
Grey Goose	France	12
Tito's Vodka	USA	11
Tovaritch	Russia	10.5

RUM

Captain Morgan Black	Caribbean	12
Havana Club 3 years	Cuba	9.5
Havana Club 7 years	Cuba	12
Havana Club Especial	Cuba	11
Diplomatico	Venezuela	14
Zapaca 23 years	Guatemala	15
Cachaça Thoquino	Brazil	10

TEQUILA

Patron Silver	Mexico	12
Patron Anejo	Mexico	14
Patron Reposado	Mexico	12

ACCOMPANIED BY A SOFT OF YOUR CHOICE



WHISKY

SINGLE MALT

Glenlivet Founders Reserve	10.5
Macallan 12 years	16
Oban 14 years	14
Lagavulin 16 years	16

BLENDED

Ballantines	10
Johnnie Walker Red Label	11
Johnnie Walker Black Label	13
Chivas 12 years	12
Chivas 18 years	15

IRISH

Jameson	10
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CANADIAN

Canadian Club	10
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BOURBON

Jack Daniels	10
Jack Daniels Single Barrel	12
Makers Mark	15

JAPANESE

Nikka All Malt	14
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COGNAC & ARMAGNAC

Martell VS	12
Martell VSOP	16
Hennessy Fine Cognac	15
Hennessy XO	26
Armagnac Janneau VSOP	12.5
Calvados Lecompte	12



SPIRITS

Campari	7
Malibu	7
Martini Bianco / Rosso	7.5
Pineau des Charentes	7.5
Ricard	7.5
Sandeman Porto Ruby / White	7
Sherry Dry	7
Tio Pepe Sherry	7.5
Amaro del Capo Riserva	13
Amaretto Disaronno	8
Bailey's	10
Cointreau	8
Grand Marnier Cordon Rouge	8
Mandarine Napoleon Belgium	7.5
Drambuie	8
Grappa Julia	7.5
Pimms n°1	7
Sambuca Molinari	8
Limoncello Di Sorrento	8



COCKTAILS

12

Aperol Spritz

Aperol / Prosecco / Soda / Orange

Bloody Mary

Vodka / Tomato juice / Bitter

Cosmopolitan

Vodka / Cointreau / Cranberry juice / Lime

Daiquiri

Rum / Sugar / Lime juice

Dry Martini

Gin / Dry Vermouth

Long Island Ice Tea

Triple Sec / Tequila / Vodka / Rum / Gin / Lime / Soda

Manhattan

Whisky / Vermouth / Angostura Bitter

Margarita

Tequila Olmeca / Cointreau / Lime juice

Mojito

Rum / Mint / Sugar / Soda / Lime

Tequila Sunrise

Tequila / Orange juice

Whiskey Sour

Whisky / Sugar / Lime juice

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APERITIF

	GLASS	BOTTLE
Aperitif Maison	9	
Cocktail Seasonal choice	12	
Fantinel Prosecco	7	39



CHAMPAGNE

	GLASS	BOTTLE
MONTS DE CHAMPAGNE	12	75

BRUT

Pommery Brut Royal	12	75
35% Chardonnay, 35% Pinot Noir, 30% Pinot Meunier		

Duval Leroy Brut

« Fleur de Champagne » 1^{er} Cru		80
70% Chardonnay, 30% Pinot Noir		

Laurent Perrier	14	95
50% Chardonnay, 35% Pinot Noir, 15% Pinot Meunier		

ROSÉ

Duval Leroy

« Fleur de Champagne »	15	90
75% Pinot noir, 25% Chardonnay		

PRESTIGE

Duval Leroy Blanc de Blanc

Millésimé 2006	16	110
100% Chardonnay		

Mumm Cordon Rouge Brut		95
45% Pinot Noir, 30% Chardonnay, 25% Pinot Meunier		

Veuve Clicquot Brut Carte Jaune		110
55% Pinot Noir, 15% Pinot Meunier, 30% Chardonnay		

Dom Pérignon 2002		240
53% Pinot Noir, 47% Chardonnay		



WHITE WINE

GLASS BOTTLE

Pinot Grigio «Prospetti» delle Venezie	7	28
Pinot Gris / Italy		
Zabu Grillo – Sicilia IGT	7.5	32
2016 / Grillo / Italy		
McGuigan « The Pick » Chardonnay	7.5	29
2016 / Chardonnay / Australia		
Matua Sauvignon Blanc		35
2016 / Sauvignon Blanc / New-Zealand		
Chardonnay Bleu Genoels-Elderen		37
2014 / Chardonnay / Belgium		
Dopff & Irion Riesling		35
2016 / Riesling / Alsace, France		
Château de Sancerre	8.5	52
2015 / Sauvignon / Loire, France		
Côte du Rhône Belleruche		38
2016 / Grenache Blanc, Roussanne, Viognier, France		
Condrieu Invitare		67
2015 / Viognier / Rhône, France		
Jean-Marc Brocard Chablis		39
2015 / Chardonnay / Bourgogne, France		
Thomas Barton Réserve Graves		37
2015 / Sauvignon Blanc, Semillon / Bordeaux, France		
Meursault Les Clous		65
2015 / Chardonnay / Bourgogne, France		
Pouilly-Fumé La Moynerie		55
2015 / Sauvignon / Loire, France		



SWEET WINE

GLASS BOTTLE

Muscat de Rivesaltes Domaine Cazes	9	42
2011 / Muscat / Loire, France		

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Vintage may vary upon availability.



ROSÉ WINE

GLASS BOTTLE

Domaine Gordonne, Les Gravières	7	33
2015 / Grenache / Côtes de Provence, France		
M de Minuty		35
2016 / Grenache / Côtes de Provence, France		



RED WINE

GLASS BOTTLE

Montepulciano d'Abruzzo Vinuva DOC	7	28
2015 / Montepulciano / Italy		
Vite Mia, Organic		35
2015 / Primitivo, Negro Amaro / Italy		
Barone Montalto	8.5	32
2015 / Cabernet Sauvignon / Italy		
Anderra Carmenere Baron Rothschild		36
2015 / Carmenere / Chili		
Soto de Torres Ibéricos Crianza Rioja		35
2013 / Tempranillo / Spain		
Thomas Barton Réserve Saint-Emilion		42
2015 / Merlot, Cabernet Franc / Bordeaux, France		
F.Jeantet Côtes du Rhône	7.5	32
2016 / Grenache, Syrah / Rhône, France		
Crozes-Hermitage Les Meysonniers		53
2015 / Syrah / Rhône, France		
Nuit St Georges Bouchard		67
2014 / Pinot Noir / Bourgogne, France		
Beaune du Château 1^{er} Cru		62
2013 / Pinot Noir / Bourgogne, France		



« La Maison Van Tricht » Cheese Board

Michel Van Tricht, Master Cheese Ripener since 1978, matures his cheeses in eight different ripening caves in Brewery De Koninck in Antwerp. He offers an assortment of four cheeses, carefully selected following the seasons.

14



- Mini Merveilleux de Fred** Two flavours
- Black fruit salad** Lime-flower / Violet sorbet
- Crispy Sao Tomé Chocolate** Speculoos sorbet
- Pavlova** Hibiscus flower / Raspberries

9



FROMAGES

Sélection de fromages de la Maison Van Tricht

Michel Van Tricht, Maître fromager depuis 1978, affine ses fromages dans huit caves de maturation différentes dans la brasserie De Koninck à Anvers. Il vous propose un assortiment de quatre fromages sélectionnés avec soin au gré des saisons.

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DESSERTS

Mini Merveilleux de Fred Deux saveurs

Salade de fruits noirs Tilleul / Sorbet violette

Croustillant au Chocolat Sao Tomé

Sorbet Speculoos

Pavlova Fleur d'hibiscus / Framboises

9