

# DE BARONIE

eat - drink - sleep

## Choice Menu

**3 courses** – starter, main course and dessert 30

## Starters

**Beef carpaccio** – with truffle mayonnaise, Parmesan cheese, pine nuts 9

*Wine pairing suggestion: Pinot grigio*

**Smoked duck breast** – with chicory salad, walnut, aceto balsamico syrup 9

*Wine & beer pairing suggestion: Zweigelt & Affligem Dubbel*

**Smoked salmon carpaccio** – with a salad of Norwegian shrimp, deep fried egg 10

*Wine pairing suggestion: Sauvignon blanc*

**Smoked mackerel** – with a cream of dill, fresh salad 8

*Wine pairing suggestion: Pinot grigio*

**Slow-cooked wild boar neck** – with compote of wild blueberries 8

*Wine pairing suggestion: Zweigelt*

✓ **Tarte tartin of red onion** – with sweat potato mash, sweet & sour vegetables 7

*Wine & beer pairing suggestion: Chardonnay & Affligem Blond*

✓ **Sweet & sour pumpkin** – with goat's cheese, walnut 9

*Beer pairing suggestion: Mort Subite Blond Lambic*

## Soups

✓ **Pumpkin soup** – with roasted pumpkin seeds 5

**Mustard soup** – with fried bacon 5

**Chicken broth** – with pieces of chicken, leek 5

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## Main courses

**Rack of lam** – with rosemary, garlic, thyme, fried chicory 23  
*Addition of 2 euro for rack of lam in 3 course menu*  
*Wine pairing suggestion: Tempranillo*

**Wild boar medallions** – with a sauce of various forest mushrooms 18  
*Wine & beer pairing suggestion: Merlot & Amstel Bock*

**Classic beef tenderloin with béarnaise sauce** 28  
*Addition of 4 euro for Beef tenderloin in 3 course menu*  
*Wine pairing suggestion: Merlot*

**Venison steak** – with Malbec wine sauce, red cabbage, Brussels sprouts, fried chicory 21  
*Wine pairing suggestion: Malbec*

**Salmon fillet** – baked with skin, with hollandaise sauce 18  
*Wine pairing suggestion: Sauvignon Blanc*

**Codfish** – with fresh herbs crust 18  
*Wine pairing suggestion: Pinot grigio*

✓ **Polenta** – breaded and fried, with mushrooms, truffle, sweet & sour vegetables 15  
*Wine pairing suggestion: Zweigelt*

✓ **Vegan creamy pasta** – with mushrooms, zucchini, paprika, red onion 15  
*Wine pairing suggestion: Chardonnay*

## Desserts

**Molten chocolate cake (warm)** – milk chocolate mousse, amarene cherries 9  
*Wine pairing suggestion: Grenache*

**Crème brûlée** – with hazelnut ice cream, whipped cream 9  
*Wine pairing suggestion: Moscatel*

**Apple crumble (warm)** – with vanilla ice cream, whipped cream 7  
*Wine pairing suggestion: Moscatel*

**Pistachio parfait** – white chocolate mousse 9  
*Wine pairing suggestion: Moscatel*

**Cheese platter**– 5 different European cheeses 11  
*Addition of 2 euro for Cheese platter in 3 course menu*  
*Wine pairing suggestion: Moscatel*