

Menu

3 COURSES STARTER OR SOUP, MAIN COURSE OR SALAD AND DESSERT 32,50

4 COURSES STARTER, SOUP, MAIN COURSE OR SALAD AND DESSERT 35

Starters

BEEF CARPACCIO 10

SERVED WITH TRUFFLE MAYONNAISE

WINE OR BEER PAIRING SUGGESTION:

CHENIN BLANC OR LA TRAPPE ISID'OR

STEAK TARTARE 10

SERVED WITH EGG YOLK CONFIT AND
HERB OIL

WINE OR BEER PAIRING SUGGESTION:

MERLOT (ROSÉ) OR LA TRAPPE ISID'OR

VITELLO TONATO 10

SERVED WITH CREAM OF TUNA

WINE OR BEER PAIRING SUGGESTION:

PINOT GRIGIO (ROSÉ) OR LEFFE BLOND

CARPACCIO OF SALMON^{*} 12,50

SERVED WITH DEEP-FRIED EGG

^{*} ADDITIONAL €2 IN 3-COURSE MENU

WINE OR BEER PAIRING SUGGESTION:

CHENIN BLANC OR AFFLIGEM BLOND

SMOKED TROUT^{*} 12,50

SERVED WITH CREAM OF DILL AND
SWEET & SOUR CUCUMBER

^{*} ADDITIONAL €2 IN 3-COURSE MENU

WINE OR BEER PAIRING SUGGESTION:

VERDEJO OR JOPEN WITTE ROOK

DEEP-FRIED GOAT CHEESE^{*}  12,50

SERVED WITH GREEN ZUCCHINI

^{*} ADDITIONAL €2 IN 3-COURSE MENU

WINE OR BEER PAIRING SUGGESTION:

VERDEJO OR BLIND PIG CIDER

TARTARE OF BEETROOT  9

SERVED WITH FETA CHEESE AND APPLE

WINE OR BEER PAIRING SUGGESTION:

VERDEJO OR AMSTEL RADLER

Soups

BEEF BROTH 5

SERVED WITH VEGETABLES AND
PULLED BEEF

ZUCCHINI SOUP  5

SERVED WITH RINGS OF LEEK

TOMATO SOUP  5

SERVED WITH CRÈME FRAÎCHE



Main courses

ALL OUR MAIN COURSES ARE SERVED MEDIUM UNLESS REQUESTED OTHERWISE.

| | | | |
|--|----|---|----|
| RIBEYE [*] | 21 | TRUFFLE RISOTTO  | 17 |
| WINE OR BEER PAIRING SUGGESTION: NERO D'AVOLA OR AFFLIGEM DUBBEL [*] | | WINE OR BEER PAIRING SUGGESTION: SANGIOVESE OR LA TRAPPE ISID'OR | |
| ADDITIONAL €2 IN 3-COURSE MENU | | | |
| SHOULDER STEAK | 19 | SPAGHETTI  | 17 |
| SERVED WITH HERB BUTTER | | SERVED WITH GOAT CHEESE - CRÈME FRAÎCHE SAUCE AND MUSHROOMS | |
| WINE OR BEER PAIRING SUGGESTION: SHIRAZ OR LEFFE BLOND | | WINE OR BEER PAIRING SUGGESTION: CHARDONNAY OR BRAND WEIZEN | |
| ORIENTAL PORK SKEWER | 18 | | |
| WINE OR BEER PAIRING SUGGESTION VERDEJO OR AFFLIGEM TRIPEL | | | |
| DUCK BREAST | 21 | | |
| SERVED WITH ORANGE SAUCE | | | |
| WINE OR BEER PAIRING SUGGESTION: MÜLLER THURGAU OR BRAND IPA | | | |
| CORN-FED CHICKEN | 18 | | |
| SERVED WITH PORT SAUCE | | | |
| WINE OR BEER PAIRING SUGGESTION: MERLOT (ROSÉ), RUBY PORT OR LA TRAPPE ISID'OR | | | |
| SALMON FILLET | 19 | | |
| SERVED WITH HOLLANDAISE SAUCE | | | |
| WINE OR BEER PAIRING SUGGESTION: CHARDONNAY OR AFFLIGEM TRIPEL | | | |
| RED BREAM | 18 | | |
| SERVED WITH HERB CRUST | | | |
| WINE OR BEER PAIRING SUGGESTION: VERDEJO OR JOPEN MOOIE NEL IPA | | | |



Salads

| | |
|---|-------|
| CEASAR | 13,50 |
| SERVED WITH SMOKED CHICKEN, BACON, EGG AND CROUTONS | |
| GOAT CHEESE  | 13,50 |
| SERVED WITH DEEP-FRIED GOAT CHEESE AND ZUCCHINI STRIPS | |

^{*} WITH OPTION OF SERRANO HAM FOR €1 EXTRA

Desserts

YOGHURT BAVAROIS 9

SERVED WITH FRESH ORANGE PIECES
AND WHIPPED COINTREAU CREAM
WINE OR BEER PAIRING SUGGESTION:
ZIBBIBBO OR MORT SUBITE WITTE LAMBIC

PARFAIT OF RASPBERRY 9

SERVED WITH MOUSSE OF
WHITE CHOCOLATE
BEER PAIRING SUGGESTION:
MORT SUBITE KRIEK

CRÈME BRÛLÉE CAMIEL  10

SERVED WITH CHOCOLATE
STRAWBERRIES
WINE OR BEER PAIRING SUGGESTION:
MOSCATEL OR TRIPEL KARMELIET

COFFEE WITH SWEETS  8

SCROPPINO  9
^{*} WITH ALCOHOL

Children's menu

SOUP FROM THE MENU 3,50

BITTERBALLS, FRIKANDEL OR 5,50

CHICKEN NUGGETS
SERVED WITH FRIES, SALAD AND
APPLE SAUCE

FISH FINGERS 5,50

SERVED WITH FRIES, SALAD AND
APPLE SAUCE

DUTCH MINI-PANCAKES  5,50

SERVED WITH STRAWBERRIES, CHOCOLATE
SAUCE AND POWDERED SUGAR

SURPRISE ICE CREAM  4,50

VANILLA, CARAMEL OR WHITE CHOCOLATE
ICE CREAM

