















Menu

3 COURSES	STARTER OR SOUP, MAIN COURSE AND DESSERT	35
4 COURSES	STARTER, SOUP, MAIN COURSE AND DESSERT	38

STARTERS

BEEF CARPACCIO - TRUFFLE MAYONNAISE		10
 SANGIOVESE	 LA TRAPPE ISID'OR	
VITELLO TONNATO		10
 CHARDONNAY OF PINOT GRIGIO	 JOPEN LET THERE BE LIGHT	
TARTARE OF SALMON - CREAM OF DILL		11,50
 CHENIN BLANC	 JOPEN WITTE ROOK	
SMOKED TROUT		9,50
 VERDEJO	 AFFLIGEM WIT	
CAPRESE WITH BURRATA - PESTO OF BASIL 		9,50
 CHENIN BLANC	 BIRRA MORETTI	
DEEP-FRIED GOAT CHEESE - ZUCCHINI AND YELLOW BEETROOT 		11,50
 CHARDONNAY	 OEDIPUS MANNENLIEFDE	

SOUPS

















BEEF BROTH		5,50
CHICKEN BROTH		5,50
TOMATO SOUP - CRÈME FRAÎCHE 		5,50

MAIN COURSES

RIBEYE - GRILLED GREEN ASPARAGUS		24
 NERO D'AVOLA	 AFFLIGEM DUBBEL	
RACK OF PORK - STROGANOFFSAUS		20
 SHIRAZ	 JOPEN WITTE ROOK	
SALMON FILLET - BEURRE BLANC AND RATATOUILLE		21
 CHARDONNAY	 AFFLIGEM TRIPEL	
DORADO FILLET - YELLOW CURRY NOODLES		18,50
 VERDEJO	 OEDIPUS THAI THAI	
CORN-FED CHICKEN - GRAVY		18
 CHARDONNAY	 PAULANER	
VEGETABLE LASAGNA 		17,50
 BIRRA MORETTI		



DESSERTS

CHEESECAKE - PISTACHIO		10
 MÜLLER THURGAU	 KASTEEL NITRO BLOND	
CARAMALIZED PINEAPPLE - COCONUT ICE-CREAM 		10
 ZIBIBBO	 AFFLIGEM WIT	
CRÈME BRÛLÉE - CHOCOLATE AND RED FRUIT 		10
 MOSCATEL	 TRIPEL KARMELIET OF KASTEEL ROUGE	
ORANGE BAVAROIS - CRUMBLE WITH CARAMALIZED NUTS		10
 MÜLLER THURGAU	 OEDIPUS POLYAMORIE	
MELON DESSERT 		10
 MOSCATEL	 AMSTEL RADLER	
DAME BLANCHE 		10
 ZIBIBBO	 TRIPEL KARMELIET OF BARISTA CHOCO QUADRUPEL	