

LUNCH

BUSINESS LUNCH 2-COURSES FOR 34,5

Enjoy a well-prepared business lunch in two courses, crafted by our chef. Ask our staff about the menu details.

SALADS

CAESAR SALAD | 20

Choice of: Classic, Chicken +1, or Smoked Salmon +2
Romaine lettuce | Parmesan cheese | Caesar dressing |
Croutons | Capers | Anchovies

GOAT CHEESE SALAD | 20

Crottin de Chavignol | Avocado |
Mixed greens | Fresh herbs

NIÇOISE SALAD | 20

Grilled tuna | Mixed greens | Tomato |
Green beans | Potato | Egg | Anchovies

CARPACCIO SALAD | 20

Truffle cream | Mix of roasted seeds |
Sun-dried tomato | Parmesan

SOUP

TOMATO SOUP | 8

Freshly prepared tomato soup |
Basil

BOUILLABAISSE | 17

Traditional French fish soup |
Rouille | Assorted shellfish |
Parsley

SEASONAL SOUP | 8

The chef's specialty,
changing seasonally



SAIGNANT

GRILL DINING

CLUB SANDWICH

CHICKEN CLUB SANDWICH | 19,5

Served with fries | Chicken | Bacon | Tomato |
Lettuce | Mayonnaise | Red onion

VEGGIE CLUB SANDWICH | 19,5

Served with fries | Cream cheese | Lettuce |
Tomato | Chives | Cucumber | Avocado



EXTRAS:

FRESH FRIES | 6

FRESH FRIES WITH PARMESAN CHEESE | 10

GRILLED VEGETABLES | 6

ROASTED VEGETABLES | 6

PASTAS

BEEF PASTA | 22,5

Fresh pasta | Beef | Tomato | Basil

PASTA VONGOLE | 25

Fresh pasta | Clams | Olive oil | Fresh herbs

FISH PASTA | 23,5

Fresh pasta | Assorted seafood | Vegetables

VEGGIE PASTA | 22,5

Fresh pasta | Assorted grilled vegetables

DESSERTS

DAME BLANCHE | 14

Vanilla ice cream | Almonds |
Warm chocolate sauce

CHEESE PLATTER | 21

Five types of cheese | Apple syrup |
Dutch spiced bread | Nuts

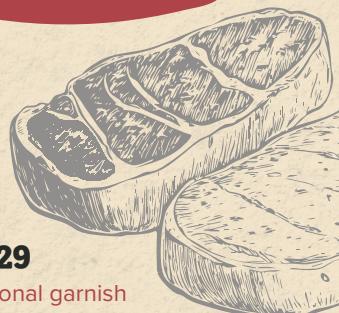
OUR FAVORITES

SMASHBURGER | 24

Beef | Brioche bun | Cheddar | Crispy onions | Tomato

FISH CLUB SANDWICH | 20

Served with fries | Smoked salmon |
Cream cheese | Lettuce | Tomato |
Chives | Cucumber



LUNCH DISHES

BAVETTE | 29

Grilled bavette | Seasonal garnish

BEEF CROQUETTE | 17

Salad or bread | Mustard mayonnaise

FISH & CHIPS | 24

Battered cod | Fries | Fresh tartar sauce

FISH PLATTER | 26

Smoked trout | Smoked salmon |
Grey shrimp croquette

TRUFFLE RISOTTO | 25

Fresh risotto | Mushrooms

DO YOU HAVE ANY ALLERGIES OR DIETARY
PREFERENCES? PLEASE INFORM US.

CHOCOLATE MOUSSE | 16

Belgian chocolate mousse

CRÈME BRÛLÉE | 15

Madagascar vanilla | Ice cream |
Brown sugar



Would you like a more extensive lunch? Please feel free to ask for our dinner menu.

DINNER

STARTERS

CARPACCIO | 17

Choice of Truffle Mayonnaise or Pesto
Parmesan cheese | Mix of roasted seeds

STEAK TARTARE | 21

Capers | Quail egg | Soy sauce | Egg yolk |
Toast | Sriracha sauce

SMOKED DUCK BREAST | 18

Smoked duck | Rillettes | Red onion |
Tomato tapenade

SMOKED SALMON | 17

Smoked salmon | Crispy lettuce |
Capers | Home made herb dressing

FISH PLATTER | 26

Smoked trout | Smoked salmon |
Grey shrimp croquette



CAESAR SALAD | 20

Choice of: Classic, Chicken + 1 or Smoked Salmon + 2
Romaine lettuce | Parmesan cheese | Caesar dressing |
Croutons | Capers | Anchovies

NIÇOISE SALAD | 20

Grilled tuna | Mixed greens | Tomato |
Haricots verts | Potato | Egg | Anchovies

CARPACCIO SALAD | 20

Parmesan cheese | Truffle mayonnaise |
Mix of roasted seeds | Mixed salad

GOAT CHEESE SALAD | 20

Crottin de Chavignol | Avocado | Mixed greens | Fresh herbs

TOMATO SOUP | 8

Freshly prepared tomato soup | Basil

BOUILLABAISSE | 17

French Fish Soup | Assorted Shellfish |
Rouille | Parsley

SEASONAL SOUP | 8

Changing soup, the chef's specialty



MAIN COURSES

MEAT

RIBEYE STEAK | 33

Ribeye steak | Seasonal sides |
Sauce of choice

CHICKEN SKEWER | 26

Chicken thigh | Yellow curry

PORK TOMAHAWK | 29

Pork rib roast | Marinated with thyme and honey

FLEMISH-STYLE STEW | 26

Made with La Trappe Dubbel

BAVETTE | 29

Grilled bavette | Seasonal sides | Sauce of choice

STEAK TARTARE | 32

Capers | Quail egg | Soy sauce | Egg yolk | Toast | Sriracha sauce

CHOOSE YOUR DESIRED DONENESS:

- BLEU 40°C (EXTRA RARE)
- SAIGNANT 50°C (RARE)
- A POINT 55°C (MEDIUM RARE)
- BIEN CUIT 65°C (WELL DONE)



CHOOSE YOUR SAUCE:

- PEPPER SAUCE
- MUSHROOM SAUCE
- TRUFFLE SAUCE
- BEARNAISE

EXTRAS:

- FRESH FRIES | 6
- FRESH FRIES PARMESAN | 10
- GRILLED VEGETABLES | 6
- ROASTED VEGETABLES | 6

VEGGIE

SEASONAL VEGETABLES | 21

Grilled vegetables | Soy sauce | Wakame | Sesame

TRUFFLE RISOTTO | 25

Fresh risotto | Mushrooms



OUR FAVOURITES

SMASHBURGER | 24

Beef burger | Brioche bun | Cheddar | Crispy onions | Tomato

SPARERIBS | 28

Spareribs marinated in
sweet soy sauce

SEAFOOD

PASTA VONGOLE | 25

Fresh pasta | Clams | Fresh herbs | Olive oil

GRILLED SEABREAM | 29

Dorade fillet | Mediterranean style

NORWEGIAN SALMON | 27

Marinated in dill | Truffle purée | Vegetables

FISH & CHIPS | 24

Breaded cod | Fries | Fresh tartare sauce

DESSERTS

CRÈME BRÛLÉE | 15

Madagascar vanilla | Ice cream | Cane sugar

DAME BLANCHE | 14

Warm chocolate sauce | Vanilla ice cream | Almonds

CHOCOLATE MOUSSE | 16

Belgian chocolate mousse

CHEESE BOARD | 21

Five types of cheese | Dutch spiced bread |
Apple syrup | Nuts



DO YOU HAVE ANY ALLERGIES
OR DIETARY PREFERENCES?
PLEASE INFORM US.