

Starters

Torched Mackerel

North Sea catch - Pickled Vegetables - Buttermilk Vinaigrette
14,50

Octopus Ceviche

Wakamé - Radish - Chili - Citrus Vinaigrette
19,00

Poached Oysters

2pcs Zeeuwse Creuses - Beurre blanc - Wakamé - Chives
11,00

Oysters

Served with Lemon & Shallot Vinaigrette

Gillardeau
4,00/pcs

Umami
3,50/pcs

Zeeuwse Creuses
3,00/pcs

Rilette of Duck

Brioche - Pickles - Marinated Beetroot - Granny Smith
17,00

Beef Carpaccio

*Hand-cut Belgian Blue Babytop
Parmesan - Belgian Mayonnaise*
18,50

Red Beet Carpaccio

Goat Cheese - Walnuts - Hot Honey
13,00




Burrata



Figs - Pistache - Serrano Ham
16,00

Terrine of Foie Gras^{100g}

Bread - Onion Chutney - Walnuts
21,00

 *Vegetarian options available.
Allergies? Please inform our team.*

Main Courses

Steak Tartare

*Hand-cut Belgian Blue Babytop - Prepared to your wishes
Served with fresh fries and salad
26,50*

Corn Fed Chicken Rollade

*Mushroom - Young Carrot - Pommes Fondant - Sherry Sauce
24,50*

Poussin

*Potatoes - Seasonal Vegetables - Tarragon Sauce
24,50*

Cordon Bleu

*C'est Moi Special
Veal Tomahawk ^{500g} - Oud Brugge - Serrano Ham -
Potatoes - Seasonal Vegetables - Green Salad
23,50 per person (min. 2 person)*

Sole Meunière

*North Sea catch - Beurre Blanc - Fillet tableside
Served with fresh fries and salad
Daily price*

Red Gunnard

*North Sea catch - Pearl Couscous - Jerusalem Artichoke - Beurre Blanc - Sprouts
22,00*

Cauliflower steak


*Mushroom - Vadouvan
19,00*

Tagliatelle

*Red Pesto - Sundried Tomatoes - Burrata
19,00*

Ravioli

*Artichoke - Parmesan - Chorizo
20,00*

 *Vegetarian options available.
Allergies? Please inform our team.*

Butchers choice

Served with fresh fries, salad and a sauce of your choice: Port, Pepper, Béarnaise.

Bavette ^{200g}
Black Angus
28,00

Côte à l'Os ^{800g}
Belgian Blue
32,50 per person (min. 2 person)

Filet Pur ^{250g}
Simmenthaler
40,00

Entrecote ^{250g}
Black Angus
35,00

Ribeye ^{250g}
Black Angus
36,00

Make it a Rossini + Foie Gras 11,50

Sides

Fresh Fries
With Belgian Mayonnaise
4,50

Sweet Potato Fries
With Truffle Mayonnaise
6,50

Green Salad
6,00

Seasonal Vegetables
8,00

Potatoes
With Garlic and Herbs
5,50

House of Caviar

Ostcietra 10g
25,00

Truffle
Shaved
15,00

Foie Gras
Poêle
11,50

Apero

Aperol Royal Spritz
16,00

Negroni
14,00

Toucan Gin & Tonic
16,00

Martini Floreale Spritz 0.0
12,00

GIMBER Pear 0.0
12,00

Copperhead Gin & Tonic 0.0
12,00

Bubbles

Pommery Brut Royal
15,00

Pommery Brut Rosé Royal
17,00

Pommery Blanc de Blanc Apanage
18,00

Briza del Mar Cava
8,00

Buloo Alcohol Free
12,00

Please ask for our full drinks menu.

Chef's Lunch

12:00 - 17:00

Daily special with Soup or Dessert

Bomma's Soup

9,50

2-course lunch

32,50

3-course lunch

+10,00

Only need a bite?

Burger C'est Moi

Black Angus 180g - Brioche - Relish - Bacon -
Cheddar - Iceberg Lettuce
21,00

BLT

Sourdough Bread - Bacon - Iceberg Lettuce -
Tomato - Fresh Fries
15,00

Caesar Salad

Lettuce Hearts - Grilled Chicken - Parmesan -
Caesar Dressing - Farm Egg
19,50

Peachy Salad

Lamb's Lettuce - Burrata - Grilled Peach -
Balsamic Vinegar - Walnuts
18,50

Our chef works with local ingredients whenever possible,
prioritizing sustainable and organic producers.



Seasonal Menu

Starters

Millefeuille of Duck Paté

Filopastry - Ginger bread - Red Onion Chutney
14,50

Mains

Wild Boar & Venison Stew

Carrots - Brussel Sprouts - Turnip - Pommes Amandine
23,00

Venison Steak

Red Cabbage - Apple - Pommes Anna - Porto Gravy
28,50

Pheasant Fine Champagne

Chicory - Potato Gratin
26,00

Pairing

Constantia Glen FIVE

A refined Bordeaux-style blend from Constantia's
cool slopes, showing dark fruit, cedar, and
cocoa notes with elegant structure and a
long, smooth finish.

14,00

