

Starters

Sweetbread

Baked Veal Heart Sweetbread - Ginger - Lentils - Vadouvan Spices
25,00

Poached Oysters

2pcs Zeeuwse Creuses n°3 - Beurre blanc - Wakamé - Chives
15,00

Oysters

Served with Lemon & Shallot Vinaigrette

Gillardeau n°3
4,00/stk

Umami n°4
3,50/stk

Zeeuwse Creuses n°3
3,20/stk

Fine de Claire n°3
3,00/stk

Beef Carpaccio

Hand-cut Australian Wagyu Rump Steak
Belgian Mayonnaise - Grana Padano
22,50

Terrine de Foie Gras

Duck Foie Gras - Compote - Bread
21,00

Kohlrabi Carpaccio

Puffed Kohlrabi - Chickpeas - Lime - Almonds
21,00

Leek Velouté

Leek - Winter Mushrooms - Truffle - Mascarpone
15,00

Deviled Eggs

Hard Boiled Egg - Croutons - Truffle
18,50

 Vegetarian options available.
 Our fish is sourced locally.
Allergies? Please inform our team.

Butchers choice

Served with Belgian Fries, Green Salad & a sauce of your choice: Port, Pepper or Béarnaise.

Bavette ^{200g}

Black Angus

31,00

Côte à l'Os ^{800g}

Angus x Hereford

90,00

(serves 2 persons)

Entrecote ^{250g}

Belgian Dairy Cow

38,00

Rib Eye ^{250g}

Argentinian Premium

45,00

Sides

Belgian Fries

Belgian Mayonnaise

4,50

Green Salad

Vinaigrette & Tarragon

6,00

Truffle Mousseline

Truffle

11,00

Roasted Cabbage

in Demi Glace

9,00

Honey Glazed Carrots

7,50

Apero

Aperol Spritz 12,50

Negroni 14,50

Toucan Gin & Tonic 16,00

Copperhead Gin & Tonic 19,00

Sparkling

Pommery Brut Royal 16,00

Pommery Cuvée Apanage Brut 1874 19,00

Deutz Rosé Brut 27,50

Ruinart Blanc de Blancs 27,50

Briza del Mar Cava 9,00

Vuurzee 14,00

Draft Beer

Stella Artois 25cl 4,80

Tripel Karmeliet 33cl 6,50

Bolleke de Koninck 25cl 5,30

Leffe Blond 33cl 5,80

Goose Island IPA 33cl 6,30

No Alcohol

Chalu Snow Jasmine Sparkling Tea 12,00

Martini Floreale Spritz 12,50

Pornstar Martini 0.0 12,50

Softdrinks 4,00

Schweppes Selection Tonic 5,60

Bru Mineral 4,50/8,50

Ask for our full drinks menu & wine selection.

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

Wine of the Moment

Domaine des Bosquets
Gigondas Reserve

This 2020 vintage scores 92 points on the prestigious Wine Spectator lifestyle magazine. This Rhone wine is the perfect drink to ease you in the warm and hearty dishes of the season. The wine is fresh, fruit-forward, and has supple tannins. Making it an immediate appeal for drinkers who like mild red wines.

We recommend pairing this wine with our Hare Harlequin.

16,00 / 95,00



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

Seasonal Menu



Starters

Venison Tartare

*Hand-cut Venison - Pickled Mustard Seeds -
Blackberries*
22,50

Mains

Canard a l'Orange

*Roasted Duck Breast - Orange -
Chicory - Potato Gratin*
24,50

Game Stew

Wild Boar - Almond Potato Croquette
25,50

Hare Harlequin

*Roasted Saddle of Hare - Pomme Dauphine -
Celeriac - Cranberry -
Chocolate Infused Game Reduction*
27,00



Main Courses

Steak Tartare

*Hand-cut Belgian Blue Babytop - Prepared to your wishes
Served with Belgian Fries & Green Salad
28,00*

Filet Pur Rossini

*Black Angus Filet Pur ^{250g} - Pan seared Duck Foie Gras - Truffle - Porto Sauce
Served with Potato Mousseline & Spinach
49,50*

Coq au Vin

*Slow Cooked Malines Chicken - Shallots - Girolles - Bordelaise Sauce
Served with Baked Baby Potatoes & Bacon
29,50*

Cordon Bleu

*C'est Moi Special
Fried Veal Tomahawk ^{500g} - Oud Brugge - Serrano Ham
Served with Belgian Fries & Green Salad
32,00 per person
(min. 2 persons)*

Catch of the Day

*Local North Sea Catch
Daily price*

Whiting

*Homemade tempura of Whiting Filet - Aurore Sauce
Ratte Potato - Green Herbs
26,00*

Leek Mosaic

*Steamed Leek Hearts
Ratte Potatoes - Vichyssoise Sauce - Nori
23,50*

Ravioli

*Homemade Ravioli - Butternut - Orange Blossom - Dukkah
24,00*