

# Starters

## Mi-cuit scallops

*Crispy Potatoes - Lardo - House of Caviar Asetra*  
29,50

## Poached Oysters

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

## Oesters

*Geserveerd met Citroen & Sjalotvinaigrette*

*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*  
21,50

## Terrine of Foie Gras<sup>100g</sup>


*Homemade Duck Foie Gras - Cognac - Bread*  
21,00


## Burrata

*Tomatoes - Scallions - Ginger Dressing*  
20,00

## Deviled Eggs

*Boiled Egg - Croutons - Summer Truffle*  
18,50

 Vegetarian options available.

 Our fish is sourced locally.

Allergies? Please inform our team.

## Butchers choice

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

**Bavette** <sup>200g</sup>  
Black Angus  
28,00

**Côte à l'Os** <sup>800g</sup>  
Angus x Hereford  
64,00  
(serves 2 persons)

**Entrecote** <sup>250g</sup>  
Belgian Dairy Cow  
35,00

**Ribeye** <sup>250g</sup>  
Argentinian Premium  
36,00

## Sides

**Fresh Fries**  
*With Belgian Mayonnaise*  
4,50

**Green Salad**  
*Vinaigrette & Tarragon*  
6,00

**Truffle Mousseline**  
*Summer Truffle*  
6,00

**Roasted Cabbage**  
*in Demi Glacé*  
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
Lefte Blond 33cl	5,80
Goose Island IPA 33cl	6,30

## No Alcohol

Buloo 0.0	12,00
Martini Floreale Spritz	12,50
Pornstar Martini 0.0	12,50
Softdrinks	4,00
Schweppes Tonic	5,60
Bru Mineral	4,50/8,50

Ask our staff for our full drinks menu and wine list.

## 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

### Vuurzee Champagne Beer

*Vuurzee is an elegant brut beer, brewed with sparkling yeast and hand-picked Pinot Noir grapes from our own vineyard in the Netherlands*

14,00



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



## Seasonal Menu

### Starters

Marinated Mussels

*Cucumber - Saffron*

*Codium Seaweed*

19,00

### Mains

Bouillabaise

*North Sea Fish - Mussels*

*Grey Shrimps - Rouille Toast - Seaweed*

27,50

Mussels Natural

*Fresh Fries - Mussel Dressing*

26,50

Mussels C'est Moi

*White Wine - Green Herbs*

*Fresh Fries - Dressing*

29,50



# Main Courses

## Steak Tartare

*Hand-cut Belgian Blue Babytop - Prepared to your wishes  
Served with Fresh fries & Green salad  
28,00*

## Filet Pur Rossini

*Black Angus Filet Pur <sup>250g</sup> - Pan seared Duck Foie Gras - Porto Sauce  
Potato Mousseline - Spinach  
49,50*

## Quail Rolade

*Pistachio & Morilles Stuffing - Romano Beans  
Green Asperagus - Porto Sauce  
28,00*

## Cordon Bleu

*C'est Moi Special  
Fried Veal Tomahawk <sup>500g</sup> - Oud Brugge - Serrano Ham -  
Served with French Fries & Green Salad  
54,00  
(serves 2 persons)*

## Sole Meunière

*North Sea catch - Beurre Blanc - Fillet tableside  
Fresh Fries - Green salad  
Daily price*

## Pollock

*Homemade Crusted Persillade - Dashi Stock  
Served with Potato Mousseline - Romano Beans  
26,00*

## Portobello

*Pearl Couscous - Fennel Stuffing - Goat Cheese  
Served with Frisée salad  
24,00*

## Rigatoni

*Slow roasted Paprika - Almonds  
24,00*