

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 ^{100g}

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 ^{200g}
Black Angus
28,00

Côte à l'Os ^{800g}
Angus x Hereford
64,00
(serves 2 persons)

Entrecote ^{250g}
Belgian Dairy Cow
35,00

Ribeye ^{250g}
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 Royal Spritz	16,00
Negroni	14,00
Toucan Gin & Tonic	16,00
Copperhead Gin & Tonic	19,00

Sparkling

Pommery Brut Royal	15,00
Pommery Blanc de Blanc Apanage	18,00
Pommery Brut Rosé Royal	17,00
Briza del Mar Cava	8,00
Vuurzee	14,00

Draft Beer

Stella Artois 25cl	4,80
Tripel Karmeliet 33cl	6,50
Bolleke de Koninck 25cl	5,00
Lefte Blond 25cl	5,80
Seasonal Beer 33cl	6,50

No Alcohol

Buloo	12,00
Martini Floreale Spritz	12,00
GIMBER Pear 0.0	12,00
Softdrinks	4,00
Thomas Henry Tonic	5,50
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

Santenay

*A white Santenay
made from Chardonnay pairs
beautifully with asparagus,
offering a refined balance of acidity,
subtle richness and characteristic
mineral notes of southern Burgundy.*

13,00



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



Starters

White Asparagus Soup

Cooked Ham - Egg

14,50



Mains

À la Flamande

White Asparagus

Boiled Egg - Clarified Butter

22,00



Smoked Eel

White Asparagus - Smoked Eel

Foamed Potato - Hollandaise

29,00

Cooked Ham

White Asparagus - Cooked Ham

Foamed Potato - Dijonnaise

27,00



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 ^{250g} - 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 ^{500g} - 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
22,00*

Portobello

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

Rigatoni

*Slow roasted Paprika - Almonds
24,00*

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