

# Resto Duo

## Cocktails.

<b>House Cocktail</b>	9,00
<i>Cocktail of basil, sage syrup, pink grapefruit and cava</i>	
<b>Cava "Ramblas"</b>	8,00
<b>Picon with white wine</b>	9,00
<b>Aperol Spritz</b>	9,00
<b>Negroni</b>	9,00
<b>Kirr</b>	6,00
<b>Martini white or red</b>	6,00
<b>Red Port</b>	6,00
<b>Ricard</b>	6,00
<b>Sherry</b>	6,00
<b>Pineau des Charentes</b>	6,00
<b>Gancia</b>	6,00
<b>Campari</b>	6,00
<b>Bacardi</b>	6,50
<b>Vodka</b>	6,50
<b>Havana Club Special</b>	6,50

## Cool.

<b>Coca Cola / Zero</b>	2,80
<b>Spa Orange / Lemon</b>	2,80
<b>Ice Tea / Green Tea</b>	2,90
<b>Looza Orange / Apple / Ace</b>	2,90
<b>Tonic / Agrum / Gini</b>	2,90
<b>Fresh orange juice</b>	5,00
<b>BRU still / fizzy</b>	2,80
<b>BRU 0,5 l still / fizzy</b>	5,20
<b>BRU 1 l still / fizzy</b>	8,00

## Appetizers.

### Bitterballen "Royale"

*Homemade "gourmet" croquettes, made of pork cheeks, shiitake, finished with watercress mayonnaise - 15,00*

### Spring Rolls "TYCA"

*Handmade spring rolls with spicy minced chicken, fine vegetables, mango and homemade sweet and sour sauce - 15,000*

### Salmon and Avocado

*Smoked and raw Norwegian salmon tartare, avocado mousse, pickled tomatoes and facaccia toast - 16,00*

## Beers.

<b>Stella Artois</b>	2,80
<b>Kriek Boon</b>	3,50
<b>Geuze Boon</b>	3,50
<b>Vedett</b>	3,80
<b>Carlsberg</b>	3,20
<b>Carlsberg NA</b>	3,50
<b>Hoegaarden white</b>	3,20
<b>Duvel</b>	4,50
<b>Lefte Blond / Bruin / NA</b>	4,00
<b>Westmalle Tripel</b>	4,60
<b>Chimay Blue</b>	4,50
<b>Orval</b>	5,70

# Resto Duo

## Prior to.

### Shrimp croquettes

*Creamy croquettes with hand-peeled gray shrimps accompanied by a crispy salad - 18,00*

### Cheese croquettes

*Savory cheese croquettes with ao. smoked mozzarella and a crispy salad - 16,00*

### DUO Cheese and Shrimp

*For those unable to choose - 17,00*

### Beef carpaccio

*Sliced of Belgian White Blue beef with mustard leaf lettuce, shiitake, wasabi mayonnaise and crispy parmesan - 16,00*

## Sides.

### saucés

*Bearnaise - wild mushrooms - pepper cream - herb butter - 3,50*

### veggie's

*Seasonal Salad - 6,00  
Warm vegetables - 7,50*

### Potatoes, etc.

*Fries - croquettes - mashed potato - baby potatoes in herb butter - fresh tagliatelle*

## Classics.

### Filet Pur

*250gr Belgian "White Blue beef" served with a seasonal salad and your choice of sauce - 31,50*

### Rib Eye

*350gr "Irish Nature Beef", matured for 21 days served with a seasonal salad and sauce of your choice - 32,50*

### Spare Ribs "from the Chef"

*With a marinated carrot salad, almond, dried apricot and homemade BBQ sauce - 25,00*

### Sole "Meunière"

*2 pieces of 200 gr with warm, young vegetables and frizzy farm butter - price of the day*

### Guinea fowl

*Juicy guinea fowl with creamy risotto and seasonal vegetables - 26,90*

### Vol au vent

*Spicy balls of minced veal, puff pastry and hollandaise - 24,00*

### Vol au vent "Royal"

*Spicy balls of minced veal, puff pastry, veal sweetbread and hollandaise - 29,80*

### Black Tiger Scampi "Tomaté"

*7 pcs. crispy fried scampi with plum tomatoes, pastis, garden herbs and cream - 26,90*

### Cheeseburger

*Homemade burgers of veal and pork mince with herbs and bacon, brioche bun, savory melted cheese and DUO burger sauce - 21,00*

# Resto Duo

## Salads.

### Tuna

*Fresh Tuna, semi fried, lettuce varieties, beans, poached egg, focaccia - 28,00*

### Duo

*Tender marinated chicken, black tiger scampi, lettuce varieties, croutons, sun-dried tomato and Parmesan - 24,50*

***- So long as you have food in your mouth you have solved all questions for the time being -***

Franz Kafka

***- Let food be thy medicine and medicine be thy food -***

Hippocrates

## Pastas

### Bolognese

*According to my godmother Simonne's recipe - 15,00*

### Chicken Curry

*Tender marinated chicken with crispy vegetables, coconut and perfumed rice - 24,50*

### Black Tiger Scampi "Basil and Garlic"

*Fresh tagliatelle with oyster mushroom ointment, plum tomato, basil and garlic - 26,90*

## Vegetarian.

### Lasagne

*Seasonal vegetables with a spicy tomato sauce, smoked mozzarella and crispy salad - 23,50*

### Risotto

*Crispy fried seasonal vegetables and creamy rice - 23,50*

### Filet Pur and Tartufata

*Fresh tagliatelle with pieces of crispy fried filet pur, tartufata, arugula and mustard lettuce, Parmesan - 27,00*

# Resto Duo

## Bubbles.

### Cava "Ramblas"

*Smooth, tasty and uncomplicated - 27,00*

### Franzis Frizzi Rosé

*100% Zweigelt, top aperitif, low in alcohol, fresh, dry and fruity- 31,00*

### Bruut

*Pajotse pearls! Pinot noir, chardonnay and auxerrois, 15 months on slats, fresh style, body and a fine spiciness - 35,00*

### Champagne Fleury

*Blanc de Noirs brut biodynamic, 100% pinot noir, intense, mineral, brilliant aftertaste - 58,00*

### Champagne Charle Dufour

*"Stilleben", biodynamic, blend, mildly spicy, toasted, very classy - 69,00*

### Champagne Francoise Bedel

*"Dis vin secret", biodynamic, powerful, intense aroma of exotic fruits and roasted nuts, stylish and elegant - 77,00*

***- I have gotten more out of alcohol than alcohol has taken out of me -***

Winston Churchill

***- There can be nothing more frequent than an occasional drink -***

Oscar Wilde

## Blush.

### Les Frangines Rosé Cros Pujol

*FR, Grenache and cinsault, fresh and playful - 25,00*

### Sot Rosé Daniele Pelasse

*IT, 100% nebiolo, stylish culinary rosé - 30,00*

### Domaines Ott Château de Selle

*FR, Impressive name from Provence, elegant, fruity, top!- 49,00*

# White.

## **Vondeling Petit Chenin Blanc Paardeberg**

*SA, Dry, playful, dusty bouquet, balanced - 29,00*

## **Terraviva Tenuta Tribbiana d'Abruzzo**

*IT, Salty, summerly and balanced, organic - 30,00*

## **Vom Urgenstein Winzerhof Stift**

*AUS, Gruner Veltliner, mineral, tight and delicate, long finish - 32,00*

## **Casa Rojo La Morimorena 2020**

*ES, Rias Baixas, Albarino, dry, aromatic, tropical tone, refreshing - 32,00*

## **Beurer Stettener Riesling Gipskeuper 2017**

*GER, Full and round with fine acidity, complex, spicy, organic - 35,00*

## **Les Serreudières Saint - Vèran**

*FR, Chardonnay from Burgundy, full, dry, buttery, candied fruit, organic - 33,00*

## **Castelcerino Cantina Filippi**

*IT, Garganego, complex, refined and mineral, organic - 35,00*

## **Villa Maria "Earth Garden"**

*NZ, Sauvignon Blanc, crispy, vegetal, exotic, balanced - 38,00*

## **Wijndomein Rijnrode Müller Thurgau 2020**

*BE, Fresh mineral wine with notes of stone fruit, subtle and dry, organic - 43,50*

## **Ktima Gerovassiliou Malagousia 2021**

*GR, Malagousia, fruity, floral, mouth-filling and long finish - 51,50*

## **Cigalus Blanc Gerard Bertrand**

*FR, Blend, generous, stone fruit, mature, top! Organic - 59,00*

## **Elodie Roy Maranges Blanc en Buliet**

*FR, Burgundy, beautiful solid chardonnay, lightly toasted, round, nice aftertaste - 72,00*

## **Wit - Steinerhund Riesling Nikolaihof**

*AUS, Wahau, MAR\*VEL\*LOUS, organic - 89,00*

# Red.

## **Seis Paco Garcia**

*ES, Tempranillo, abundant fruit, smoked, strong tannins - 30,00*

## **Malbec Reserva Domaine Bosquet**

*ARG, Spicy, elegant, black fruits, earthy, organic - 30,00*

## **Livermore Wente "Beyer Ranch" Zinfandel 2016**

*US, Full body, good balance, vanilla, oak, ripe fruits - 30,00*

## **Petit Renouille Ponty**

*FR, Merlot, refined, ripe fruit, spicy - 32,00*

## **A Touch of Oak Rijcks Pinotage**

*SA, New style, juicy, toasted, complex - 33,00*

## **Michael Auer Pinot Noir**

*AUS, Intense red fruit, full, light-footed - 35,00*

## **Musella Valpolicella Superiore ripasso**

*IT, Strong, full of fruit, perfectly balanced, organic - 36,00*

## **Ein Traum Birgit Wiederstein**

*AUS, Bluefrankisch and Zweigelt, this wine is a dream - 36,50*

## **Reicine Chianti Classico**

*IT, Sangiovese, intense, elegant, fused tannins - 41,50*

## **Cigalus Rouge Gerard Bertrand**

*FR, Cabernet Sauvignon, concentrated, complex, classy - 56,00*

## **Serralunga Barolo Giovanni Rosso**

*IT, Nebiolo, lively, intense, earthy, full of fruit, long finish - 76,00*

## **Clos Crossos Domini de la Cartoixa 2016**

*ES, Powerful blend, complex aroma, lots of terroir, powerful, perfect balance, beautiful freshness, organic - 80,00*

## **Elodie Roy Santenay Premier Cru "Les Gravières" 2020**

*FR, Pinot noir, top Burgundy! - 89,00*

# Resto Duo

## Strong Coffee.

### **Irish Coffee**

*Jameson whiskey- 9,50*

### **Italian Coffee**

*Amaretto Disaronna - 9,50*

### **French Coffee**

*Grand Marnier or Cointreau - 9,50*

### **Hasselt Coffee**

*Hasseltse grain jenever - 9,50*

### **Norman Coffee**

*Calvados - 9,50*

## Madeira.

### **Blandy's Verdelho 10 y**

*Verdelho 10 years old is a dry, fruity Madeira that combines light oxidation with candied notes. Good aperitif or in combination with fruit desserts or cheese - 12,50*

### **Blandy's Boal 10 y**

*Boal is without a doubt the most popular grape because it combines a soft character with a semi-sweet aftertaste. It allows to combine the wine with powerful cheeses and chocolate desserts - 12,50*

### **Blandy's Malvazia 10 y**

*Malmsey or malvasia is the grape from which the sweetest Madeira wines are made. The firm aftertaste allows it to be combined with powerful dishes and ingredients. Great combination with desserts containing chocolate and with crème brûlée - 12,50*

## After Dinner.

### **Sambuca "Lazzaroni"**

*Italian anise liqueur - 7.50*

### **Amaretto Dissarona**

*Italian almond liqueur - 7.50*

### **Limoncello "Villa Massa"**

*Artisan liqueur derived from Sorrento lemons- 7,50*

### **Grappa Sibone "Moscato"**

*Distillate of the moscato grape, soft, deep and fruity- 8,00*

### **Poire Willamns VEP Massenez**

*Delicate and fruity, top quality! - 11,00*

### **Elixir de Spa**

*Top herbal digestif from our own soil - 11,00*

### **Porto Niepoort 10Y**

*Lots of fruit and depth - 12,00*

### **Rum Rivière du Mat Grand Réserve**

*Traditional rum from Réunion - 11,00*

### **Rum Barbancourt**

*Top "Agricole" rum from Haiti, 4 years in oak - 11,00*

### **Whisky Laphroaig 10y**

*Full Islay single malt, slightly medicinal, peated- 11,00*

### **Balblair Vinatage 2005**

*Top dram whisky - 16,00*

### **Cognac Davidoff Classic**

*Deep, Complex top brandy - 16,00*