

Resto Duo

Cocktails.

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

Cool.

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

Appetizers.

Bitterballen "Royale"

Homemade "gourmet" croquettes, made of pork cheeks, shiitake, finished with watercress mayonnaise - 14,00

Spring Rolls "TYCA"

Handmade spring rolls with spicy minced chicken, fine vegetables, mango and homemade sweet and sour sauce - 14,000

Salmon and Avocado

Smoked and raw Norwegian salmon tartare, avocado mousse, pickled tomatoes and facaccia toast - 15,00

Beers.

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

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Prior to.

Shrimp croquettes

Creamy croquettes with hand-peeled gray shrimps accompanied by a crispy salad - 16,50

Cheese croquettes

Savory cheese croquettes with ao. smoked mozzarella and a crispy salad - 15,00

DUO Cheese and Shrimp

For those unable to choose - 16,00

Beef carpaccio

Sliced of Belgian White Blue beef with mustard leaf lettuce, shiitake, wasabi mayonnaise and crispy parmesan - 15,00

Black Tiger Scampi "Tomaté"

5 pcs. crispy fried scampi with plum tomatoes, pastis, garden herbs and cream - 16,50

Sides.

saucés

Bearnaise - wild mushrooms - pepper cream - herb butter

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 - 29,80

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- 23,50

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 - 26.80

Vol au vent

Spicy balls of minced veal, puff pastry and hollandaise - 23,00

Vol au vent "Royal"

Spicy balls of minced veal, puff pastry, veal sweetbread and hollandaise - 29,50

Black Tiger Scampi "Tomaté"

7 pcs. crispy fried scampi with plum tomatoes, pastis, garden herbs and cream - 26,8

Cheeseburger

Homemade burgers of veal and pork mince with herbs and bacon, brioche bun, savory melted cheese and DUO burger sauce - 20,00

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Salads.

Tuna

Fresh Tuna, semi fried, lettuce varieties, beans, poached egg, focaccia - 26, 90

Duo

Tender marinated chicken, black tiger scampi, lettuce varieties, croutons, sun-dried tomato and Parmesan - 23,80

- 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 - 13,50

Chicken Curry

Tender marinated chicken with crispy vegetables, coconut and perfumed rice - 23,00

Black Tiger Scampi "Basil and Garlic"

Fresh tagliatelle with oyster mushroom ointment, plum tomato, basil and garlic - 26,50

Vegetarian.

Lasagne

Seasonal vegetables with a spicy tomato sauce, smoked mozzarella and crispy salad - 23,00

Risotto

Crispy fried seasonal vegetables and creamy rice - 23,00

Filet Pur and Tartufata

Fresh tagliatelle with pieces of crispy fried filet pur, tartufata, arugula and mustard lettuce, Parmesan - 25,50

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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 Françoise 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 - 23,00

Sot Rosé Daniele Pelasse

IT, 100% nebiolo, stylish culinary rosé - 28,00

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 - 28,00

Terraviva Tenuta Tribbiana d'Abruzzo

IT, Salty, summerly and balanced, organic - 28,50

Vom Urgenstein Winzerhof Stift

AUS, Gruner Veltliner, mineral, tight and delicate, long finish - 29,00

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 - 34,00

Les Serreudières Saint - Véran

FR, Chardonnay from Burgundy, full, dry, buttery, candied fruit, organic - 32,00

Castelcerino Cantina Filippi

IT, Garganego, complex, refined and mineral, organic - 33,50

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 - 28,50

Malbec Reserva Domaine Bosquet

ARG, Spicy, elegant, black fruits, earthy, organic - 29,00

Livermore Wente "Beyer Ranch" Zinfandel 2016

US, Full body, good balance, vanilla, oak, ripe fruits - 29,00

Petit Renouille Ponty

FR, Merlot, refined, ripe fruit, spicy - 30,00

A Touch of Oak Rijcks Pinotage

SA, New style, juicy, toasted, complex - 32,00

Michael Auer Pinot Noir

AUS, Intense red fruit, full, light-footed - 34,00

Musella Valpolicella Superiore ripasso

IT, Strong, full of fruit, perfectly balanced, organic - 35,00

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

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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 Dissarone

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