

Appetizer. (to share?)

"Bitterbal Spéciale"

homemade - pork cheeks - shiitaki - mustard - watercress

12,00 €

"Thank you come again"

homemade spring rolls - minced chicken - mango - vegetables - spicy sauce

14,00 €

"Tuna and Advocado"

focaccia - tartar - wasabi

16,00 €

Starter.

Cheese croquette

Old Groendal crumbled cheese - chicory - homemade

15,00 €

North Sea shrimp croquette

hand gepelde grijze garnalen - witloof - huisbereid

17,00 €

Carpaccio

BBB - mustard leaf lettuce - shiitaki - wasabi

16,00 €

Scampi "Garlic"

garden herbs - focaccia - look

16,00€

Classics.

Fillet Pur	29,50 €
<i>250gr - salad - sauce of your choice *</i>	
Rib Eye	32,50 €
<i>Matured for 21 days - 400gr - salad - sauce of your choice *</i>	
Spare Ribs	22,50 €
<i>BBQ sauce - herb butter</i>	
Mechelse Koekoek	26,50 €
<i>risotto - bonbon tomato - shiitaki - tarragon</i>	
Vol au vent	22,50 €
<i>poached chicken - veal balls - shiitaki - muslin - puff pastry</i>	
Sole "Meunière"	Dagprijs
<i>2 x 200 gr - young vegetables</i>	
Scampi "Tomaté et Anisé"	26,50 €
<i>bonbon tomato - fennel - garden herbs - pastis</i>	
Sweet Pointed Pepper	22,00 €
<i>taboulé - aubergine - oyster mushroom - feta - garden herbs - pine nuts - sun-dried tomato</i>	

* Sauces:

Bearnaise, forest mushroom cream, pepper cream, herb butter

Served with fries, croquettes, mash, pasta or baked potatoes with herb butter

Burgers.

Classic Cheese

homemade burger - mimolette - tomato - red onion - pickle

17,50 €

Fish

cod - leek - fennel - crispy onion - pearl tomato

19,50 €

French fries on the side?

3,00 €

Salades.

Mignon

fillet pur - vegetables of the moment - filet mignon - tartufata - croutons - parmesan - sun-dried tomato - cevenne onion

23,50 €

Duo

vegetables of the moment - scampi - chicken - croutons - parmesan - sundried tomatoes

23,00 €

Veggie

vegetables of the moment²

21,00 €

Pasta.

Chicken "Curry"

fresh fettucini - chicken - shiitaki - young corn - red onion - young carrot - bok choy - zucchini

21,50 €

Scampi "Basil and Garlic"

fresh fettucini - tomato - basil - oyster mushroom - garlic

24,50 €

Bolognese

according to the recipe of "grandmother Simonne" only between 11u30 and 14u or take-away

13,50 €

Apero.

Aperitif	8,00 €
Martini Wit/Rood	6,00 €
Porto Wit/Rood	6,00 €
Sherry / Pineau des Charentes / Gancia	6,00 €
Campari / Pisang	6,00 €
Bacardi / Gin / Vodka	6,00 €
Havana Club Special	6,50 €
Aperol Spritz	9,00 €
Cava	8,00 €
Ricard	6,00 €
Picon with white wine	9,00 €
Italiano	9,00 €
Kirr	6,00 €
Kirr Royal	11,00 €
Negroni	9,00 €

Soda.

Coca Cola / Zero	2,80 €
Spa Orange / Citroen	2,80 €
Ice Tea / Tonic / Agrum	2,80 €
Looza Orange / Apple	2,80 €
Fresly squeezed orange juice	5,00 €
BRU flat / sparkling	2,80 €
BRU 0,5l flat / sparkling	5,20 €
BRU 1l flat / sparkling	8,00 €

Beer.

Stella Artois	2,80 €
Kriek / Geuze Boon 25cl	3,50 €
Witte van Hoegaarden	3,20 €
Vedett	3,80 €
Carlsberg	3,20 €
Carlsberg NA	3,50 €
Duvel	4,50 €
Leffe Blond / Brown	4,00 €
Westmalle Tripel	4,50 €
Chimay Bleu	4,50 €
Orval	5,50 €

Bubbels.

Cava 'Ramblas'	29,00 €
Champagne Taittanger	65,50 €

Rosé.

Estandon Héritage Rose	29,00 €
Château d' Esclans Whispering Angels	49,00 €

White.

Vinas deTeresco Albariño Rias Baxias	27,00 €
ES - Rias Baixas - 2017 - <i>dry, aromatic, tropical fruit and refreshing</i>	
Le Petit Chenin Blanc Chateau de la Roulerie	28,00 €
FR - Anjou - 2018 - <i>dry, playful and straightforward - organic</i>	
Terraviva Tenuta Tribbiana D'Abruzzo	28,50 €
IT - 2017 - <i>salty, balanced and summery - organic</i>	
Weixelbaum Stangl	28,50 €
AUS - Kamptal - 2019 - Gruner Veltliner - <i>fresh, young and spicy - organic</i>	
Alliance Marc Tempé	30,50 €
FR - Alsace - 2015 - blend - <i>floral, fruity, overwhelming and generous - organic</i>	
Les Serreudières Cornin Saint-Véran Chardonnay	32,00 €
FR - Bourgogne - 2017 - <i>full, candied fruit, dry, buttery, tradition and future - organic</i>	
Castelcerino Cantina Filippi Garganega	33,50 €
IT - Soave - 2017 - <i>complex, refined and mineral - organic</i>	
Villa Maria Sauvignon Blanc Cellar Selection	38,00 €
NZ - Marlborough - 2013 - <i>crispy, vegetal and exotic fruit, prize beast</i>	
Orpheus & Raven Chenin Blanc	39,50 €
ZA - Tygerberg - 2015 - <i>explosive, crispy, hint of oak, from old vines</i>	
Cigalus Blanc Gerard Bertrand	59,00 €
FR - Languedoc-Roussillon - 2018 - <i>blend - buttery, oak, generous, stone fruit, top!</i>	

Rood.

Seis Tempranillo Paco Garcia

28,00 €

ES - Rioja - 2017 - *abundant of fruit, smoked, swinging with powerful tannins*

Malbec Reserva Domaine Bosquet

28,50 €

ARG - Mendoza - 2017 - *spicy, elegant, black fruit, earthy, a crowdpleaser - organic*

Petit Renouil Ponty Canon Fronsac

29,50 €

FR - Bordeaux - 2015 - *merlot - refined, ripe red fruit, spicy and delicate tannins*

A Touch of Oak Rijcks Pinotage

31,50 €

ZA - Tulbagh - 2014 - *pinotage - new style pinotage, juicy, toasted, fruity and complex*

Musella Valpolicella Superiore Ripasso

34,00 €

IT - Veneto - 2015 - *refined, mouth full of fruit, perfectly balanced - organic*

Ein Traum Carnuntum Birgit Wierderstein

35,50 €

AUS - Niederösterreich - 2016 - *blaufränkisch and zweigelt - elegant, juicy, dream of a wine*

Birchino Saint Georges Pinot Noir

40,50 €

US - Central Coast - 2014 - *terroir, floral, elegant and unparalleled*

Reicine Chianti Classico

42,50 €

IT - Toscane - 2016 - *sangiovese - intense, elegant, fused tannins and evolution in the glass*

Cigalus Rouge Gerard Bertrand

59,00 €

FR - Languedoc-Roussillon - 2017 - *concentrated, beautiful evolution in the glass, complex, class!*

You only live once.

Steinerhund Riesling Nikolaihof

89,00 €

AUS - Wachau - 2009 - *INCREDIBLE!*

Serralunga d'Alba Barolo Giovanni Rosso

76,00 €

IT - 2013 - *Nebbiolo - lively, intense, earthy, ripe fruit, firm with a long finish*