

To Share

Oysters

Served with lemon & shallot
3 pcs | 6 pcs

Fine de Claire #3 8 | 15
Irish Rock #3 9 | 17
Gillardeau #3 17 | 30

Garlic bread 6

Homemade garlic butter, Sourdough

Plateau Rotisse by Dierendonck 22

Crèmeux de boeuf, Pâté en croûte, Hâte levée,
Saucisse sèche

Crudité PB 8

Seasonal vegetables , Citrus yoghurt dip

Plateau Apero 14,5

OG Kristal cheese , Lemon olives, Saucisson sec

Starters

Gaspacho 12,5

Tomato, cucumber, onion, red bell pepper

Shrimp Croquette 19,5

Local artisan croquette , tartare sauce, lemon, fried parsley

Seabream ceviche 21

Grapefruit, pink pepper, bottarga

Beef Carpaccio 21

Pickled onion, beurre noisette, egg yolk , horseradish , tobiko egg

Burrata 19

Tomato carpaccio, peach, verbena, basil pesto

Croque Rotisse 16,5

Brioche, gruyère, hâte levée

Cannibal Toast 19

Steak tartare, cresson salad, silver onion, pickle, sourdough, capers

Mushrooms on Toast PB 14,5

Chervil, shallot compote, wild mushrooms

Caesar Salad 20

Chicken, pork belly, pine nut, romaine, parmesan croûtons,
kale, green beans

Beef Burger 24

Dierendonck beef, pickled onion, bacon, cheddar,
tomatoes, fries

Plant-based Burger PB 21

Plant-based patty, vegan brioche, pickled onion,
plant-based cheddar, tomatoes, fries

Chicken Burger 22

Homemade chicken & passendale cordon bleu, grilled bell peppers,
rocket salad, pepper & garlic sauce, fries

All Day

Creamy Mussels 24

Mussels, fresh garden herbs, cream, fries

Vol-au-Vent Grand-Mère 24

Farm chicken, hollandaise, grey shrimps, cress

Linguine Pomodoro 18

Burrata, basil, black olive crumble

Mains

From the rotisserie

Half Chicken | 22

Garden herbs, lemon.

Whole Chicken for 2 | 38

Garden herbs, lemon.

Roast Veal for 2 | 30 p.p

Rosemary, thyme, lemon.

Filled Sea Bass for 2 | 27p.p

Lemon, dill, basil.

From the Butcher

Sirloin Steak - West-Flemish Red | 29 300gr.

Beef Tomahawk | 39 p.p 1kg for 2 to share, sauce of your choice.

Rib-eye - Holstein | 42 300gr.

Fillet Pur | 47 220g

Served with Brussels
Mushrooms and
choose from fries, bravas
potatoes, vegetables or
fresh salad

Sauce

Vin jaune | 3

Pepper cream sauce | 3

Roquefort Cheese | 3

Desserts

Burnt Basque Cheesecake 12 Amarena, red wine reduction

Dame Blanche 11 Chocolate earth, vanilla ice cream, chocolate crisp

Chocolate Mousse 12 100% Belgian Chocolate

Belgian Cheeses 15 Selection cheeses by Van Tricht, Confiture