ENJOY, SIX DAYS A WEEK...

De Lekkerbek

WAASMUNSTER

This menu was translated with the help of AI.
Mistakes are possible. Please ask our staff if anything is unclear.

Heidekapelstraat 32-34 9250 Waasmunster
T 052 22 55 04 info@afspanningdelekkerbek.be
www.afspanningdelekkerbek.be

open all day, every day
closed on Mondays

All prices are in euros

APERITIFS

Coupe Cava 'Reserva'	8,50
Coupe Prosecco	10,00
Coupe Champagne	15,00
Vermouth	
Martini (red/ white)	8,00
Vermut Lustau Rojo	8,00
Aperol	
Spritz	13,00
Royal	16,00
Limoncello Spritz	14,00
Campari Spritz	13,00
Kirr (white wine, cassis)	9,00
Kirr Royal (champagne, framboise)	15,00
Porto Niepoort	
Red/ white	8,50
10 years	13,00
20 years	18,00
Pineau de Charentes	8,00
Sherry Dry	8,00
Picon Vin Blanc	11,00
Gancia	8,50
Campari	8,50
Pisang	8,50
Passoa	8,50
Safari	8,50
Ricard	10,00
MM Antverpia Pastis 1794	12,00

COCKTAILS

Bloody Mary	16,00
Bonanto	
Neat, with orange zest	8,00
Mixed *(Bonanto, gin, tonic)*	15,00
Spritz *(Bonanto, cava, soda)*	12,00
Sang de Pascual	
Pascual & Tonic	14,00
Madorran & Tonic	14,00
Hierbas de las Dunas	
Neat	11,00
With tonic	15,00
Negroni *(vermouth, gin and campari)*	13,00
Mojito	14,00
Cosmopolitan	15,00
Pornstar Martini	16,00
Dark N Stormy	16,00
Mai Tai	16,00
Lazy Red Cheeks	15,00
Whiskey Sour	15,00
Amaretto Sour	15,00

SPIRITS

WHISKEY

J&B	10,00
Jack Daniels	10,00
Jameson	10,00
Four Roses	10,00
Johnnie Walker Red Label	10,00
Johnnie Walker Black Label	12,00
Johhnie Walker Green Label	13,00
Chivas Regal	13,00
Bushmills 10y	13,00
Glenfiddich 12y	13,00
Cragganmore 12y	16,00
Glenkichie 12y	16,00
Oban 14y	19,00
Dalwhinnie 15y	16,00
Lagavulin 16y	19,00

VODKA

Smirnoff	8,00
Absolut	9,00
Grey Goose	11,50

RUM

Bacardi Rhum	8,00
Bacardi Carta Oro	8,50
Havana Club (7 years, rum)	9,50
Ron Zacapa Sistema Solera 23	15,00
Charlesville	9,50
Rum 1550 MM Antverpia	10,00

COGNAC

Courvoisier VS	9,00
Courvoisier VSOP	12,00
Hennessy VS	10,00
Rémy Martin VSOP	13,00
Hennessy XO	30,00

LIQUEURS

Bailey's	9,00
Cointreau	9,00
Amaretto Di Saronno	9,00
Drambuie	9,00
Tia Maria	9,00
Limoncello	9,00
Grand Marnier	9,00
Sambuca	9,00
Cuarenta Y Tres	9,00
MM Antverpia Amaretto 1905	11,00

JENEVER

Jonge Bols	5,50
Oude Bols	5,50
Wortegemse Citroen	5,50

EAU DE VIE

Poire Williams	11,00

GRAPPA

Il Cicchetto del Frate bianca	7,50
Tenuta Cucco Nebiolo	8,50
Villa Prato invecchiata	11,00

CALVADOS

Christian Drouin Pays d'Auge	9,00
Chateau du Breuil 8 years	12,00
Chateau du Breuil 15 years	16,00

Mixer charged separately

NON-ALCOHOLIC APERITIFS

Fresh fruit juice *(100% orange)*	7,50
Fresh fruit juice *(orange + grapefruit)*	7,50
Lemon squash *(orange - lemon - grenadine)*	7,50
Sanbitter *A natural, bitter, sparkling aperitif*	6,00
Nona Spritz *Mixed with Fever Tree Indian Tonic*	13,00
Nona June* *Premium alcohol-free gin. Juniper berries, fresh citrus fruits and a spicy hint of basil.*	9,00
Copperhead Non Alcoholic*	9,00
Havaniets* *100% alcohol-free rum. Delicious with ginger beer/ ginger ale or cola!*	11,00
Sorbio *A non-alcoholic drink based on blood oranges and herbs. Mixed with Fevertree Tonic*	13,00
Pornstar Martini	11,00
Virgin Mojito	11,00
Virgin Lazy Red Cheeks	11,00
Nogroni	11,00
Opius Dark 'n Stormy	13,00

**Mixer charged separately.*

BEERS

DRAUGHT BEERS

Cristal	
25cl	3,80
33cl	5,00
Bolleke (summer)	4,00
Triple D'Anvers	
25cl	4,60
33cl	6,00
Kriek Mort Subite (summer)	4,30
Grimbergen Blond 33cl	5,50

BOTTLED BEERS

Duvel	5,70
Duvel Tripel Hop	6,00
Grimbergen Dubbel 33cl	5,50
Vedett	4,00
La Chouffe	5,30
Westmalle	
Tripel	5,30
Dubbel	5,00
Tripel Karmeliet	5,90
Rochefort 10°	6,50
Orval	5,90
Omer	5,30
Roosenberg	
Blond	5,50
Tripel	5,90
Cornet	5,30
Kriek Mort Subite (winter)	4,30
Gueuze Mort Subite	4,30
Framboise Lindemans	4,30
Rodenbach 25cl	4,00
Carlsberg	4,00
Hoegaarden Grand Cru	6,50
Kasteelbier	
Dark	6,00
Tripel	6,00
Fourchette blond	6,50
Troubadour	
Troubadour blond	4,70
Toubadour Magma Amber	4,70
Bruges wheat beer	3,60

ALCOHOL-FREE BEERS

Cristal Alcohol-free 0.0%	3,80
Affligem Blond 0.0%	5,50
Liefmans Fruitesse 0.0%	5,30
Sportzot 0,4%	5,70
La Chouffe 0,4%	5,30
Tripel Karmeliet 0,4%	5,90

SOFT DRINKS

Vittel	
25 cl	3,90
0,5 l	6,50
Perrier	4,00
San Pellegrino	
25 cl	3,90
0,5 l	6,50
Coca Cola/ Light/ Zero	3,90
Fanta Orange	3,90
Sprite	3,90
Lipton Ice Tea	4,00
Lipton Ice Tea Green	4,00
Fuze Tea Green Tea & Mango	4,00
Gini	4,00
Cécémel	4,00
Fristi	4,00
Appletiser	5,00
Schweppes	
Agrum	4,00
Tonic	4,00
Soda	4,00
Fever Tree	
Indian Tonic	4,50
Light	4,50
Mediterranean Tonic	4,50
Ginger Beer	4,50
Ginger Ale	4,50
Clementine Tonic	4,50
Raspberry & Rhubarb	4,50
Looza	
Orange	4,00
Tomato	4,00
Grapefruit	4,00
Apple	4,00
`Big Tom' spiced tomato mix *(With 21 ingredients)*	6,00

HOT DRINKS

COFFEE - LAVAZZA GALLERIA

Espresso	3,90
Doppio	6,50
Lungo *(regular coffee)*	3,90
Americano *(large coffee)*	3,90
Cappuccino *(milk foam)*	4,30
Coffee with whipped cream	4,30
Caffè latte *(café au lait, 50-50)*	4,30
Latte macchiato	4,30

TEA

Plain tea	4,00
Earl Grey	4,00
Black tea with rhubarb and strawberry	4,00
Black tea with red fruit	4,00
Green tea	4,00
Green tea with lemongrass	4,00
Green tea with jasmine	4,00
Chamomile	4,00
White tea with apricot, passion fruit	4,00
Fresh mint tea	5,50
Fresh ginger tea	5,50

OTHER

Hot chocolate	4,00
Chocochino	4,50
Mulled wine *(seasonal)*	6,00
Espresso Martini Cocktail with vodka, espresso, coffee liqueur and sugar syrup	15,00

LIQUEUR COFFEES

Irish Coffee *(Whiskey)*	13,00
French Coffee *(Cognac)*	13,00
Paris Coffee *(Grand Marnier)*	13,00
Italian Coffee *(Amaretto)*	13,00
Hasselt Coffee *(Jenever)*	13,00
Baileys Coffee	13,00

GIN

SPICY GINS

COPPERHEAD - Belgium 14,00
Coriander and orange peel
*Fever Tree Mediterranean

COPPERHEAD Black Batch 14,00
Sage and juniper berry
*Fever Tree Indian

G'VINE Nouaison – France 13,00
Juniper berry, coriander, lime and liquorice
*Fever Tree Indian

ANGELICUS – Belgium, from Stekene 13,00
Lime wedge
*Fever Tree Mediterranean

HENDRICKS – Scotland 13,00
Cucumber and juniper berry
*Fever Tree Indian

MONKEY 47 "Schwarzwald" – Germany 13,00
Star anise, lemon, clove and basil
*Fever Tree Indian

BOTANIC Cubical – Spain 13,00
Slice of lime
*Fever Tree Mediterranean

CITRUS GINS

BOMBAY Sapphire – UK 12,00
Lemon – *Fever Tree Indian

TANQUERAY Rangpur – UK 13,00
Lime and raspberry
*Fever Tree Clementine

GIN MARE Capri Citrus - Spain 13,00
Lemon zest, rosemary
*Fever Tree Mediterranean

MEDITERRANEAN GINS

GINRAW – Spain 14,00
Lime and bay leaf zest
*Fever Tree Indian

NORDES – Spain 13,00
Bay leaf, juniper berry and lime
*Fever Tree Mediterranean

ETSU – Japan 14,00
Juniper berry, lemon zest, coriander seed
*Fever Tree Mediterranean

GIN MARE "Mediterranean" – Spain 13,00
Lemon zest, thyme, basil and tomato
*Fever Tree Mediterranean

GILLEMORE – Belgium 13,00
Orange zest – *Fever Tree Mediterranean

FLORAL GINS

DOUBLE YOU Gin – Belgium 13,00
Liquorice
*Fever Tree Elderflower

TANQUERAY Ten – UK 13,00
Green apple
*Fever Tree Mediterranean

SWEET GINS

NOLET'S – Netherlands 13,00
Raspberry and lime zest
*Fever Tree Indian

G'VINE Floraison – France 13,00
Lemongrass and mandarin
*Fever Tree Elderflower

MARULA – Belgium 13,00
Pink grapefruit
*Fever Tree Clementine

FRUITY GINS

FILLIERS "Tangerine Edition" – Belgium 13,00
Orange zest
*Fever Tree Clementine

BUSS 509 "Raspberry" – Belgium 13,00
Raspberry and fresh mint
*Fever Tree Indian

MM Antverpia Gin 1501 13,00
Grapefruit and herbs
*Fever Tree Indian

*Supplement Fever Tree Tonic 4,50

CLASS BY THE GLASS

A selection of quality wines we serve by the carafe

WHITE

	12,50 cl	25 cl	50 cl
Roodekrantz	10,00	20,00	40,00

Old Bush Vine | Coastal Region South Africa

Chenin Blanc, a soft, creamy texture with delicate fullness and good structure. A lively, juicy acidity brings the generous fruit core into perfect balance. The finish is long and aromatic with a subtle spicy dimension. This particular wine is made from grapes from a vineyard in Paarl that was planted in 1974.

Antonella Corda	8,50	17,00	34,00

Vermentino di Sardegna | Italy

This beautiful **Vermentino** charms with an expressive nose of citrus and Mediterranean herbs. The attack is wonderfully juicy and full. The finish is beautifully supported by fresh, soft acidity. A winner with fish and shellfish.

Alegre Valgañón	8,00	16,00	32,00

Reserva Blanco | Rioja Spain

Viura and Garnacha blanca. A lovely golden-yellow colour. Creamy notes of limestone and sandstone terroirs on the nose. Green apple from the skin maceration blends beautifully with the mineral notes. A delicate and rich finish.

Albet i Noya	6,50	13,00	26,00

Lignum Blanc | Catalunya Spain

Chardonnay (35%), Xarel.lo (35%), Sauvignon blanc (30%). The Chardonnay offers perfect roundness thanks to fermentation in oak. The Sauvignon Blanc is intensely aromatic, mineral and grassy. A touch of Xarel.lo adds that extra freshness. A perfect wine for gastronomic pairings.

Joseph Drouhin	9,00	18,00	36,00

Saint Véran | Bourgogne

Chardonnay. Saint-Véran from Maison Joseph Drouhin elegantly expresses the character of this sunny, limestone-rich terroir. The nose reveals aromas of white fruit, fresh flowers and a light buttery touch. On the palate the wine is round, harmonious and subtly mineral, with a delightful freshness on the finish. Pairs perfectly with fish, shellfish and poultry.

La Raia Riserva	8,00	16,00	32,00

Gavi | DOCG Piemonte Italy

100% Cortese. Rich taste with pleasant bitterness and acidity, a fine balance and a lingering warm finish. Pairs beautifully with seafood, especially shellfish, with light starters and risotto, and is also perfect with fresh or semi-soft cheeses.

RED

	12.50 cl	25 cl	50 cl
J.Palacios	8,50	17,00	34,00

Petalos | Bierzo Spain

91% Mencia, the rest is a blend of local grape varieties. Cherry red in colour, with a lovely fresh nose of red and black fruit alongside floral notes and a meaty, animal edge. The attack is wonderfully rich, supple and full of fruit. The finish is well structured and long.

Tenuto Cucco	8,50	17,00	34,00

Langhe Rosso | DOC Piemonte It

Barbera and Nebbiolo, Cabernet Sauvignon and Merlot. Ruby red with violet hues, opening on the nose with a fine bouquet of small red fruit and flowers. Aged for 12 months in small oak barrels.

Quinta de Baixo	6,50	13,00	26,00

Lagar de Baixo | Bairrada Portugal

100% Baga, an expressive wine with pure fruit, made for flavour and finesse. This wine recently received 94/100 from Parker, and rightly so.

Pikes	8,00	16,00	32,00

The Assemblage | Clear Valley Australia

Grenache, Shiraz and Mourvèdre. Deep red, sparkling colour. Immediately juicy and generous on the palate, a delicious mix of dark red fruit, a hint of vanilla and soft tannins. Delicious and harmonious. The finish is soft and smooth too, remarkably flavourful and long. Pairs with a wide range of dishes.

Finca Sophenia	6,50	13,00	26,00

Malbec Reserva | Mendoza Argentina

Malbec, a dark red, oak-aged wine with complex aromas of plums and ripe cherries. Soft tannins in turn make for a powerful yet supple wine. A good companion to many game dishes.

Molini Di Sant Antimo	8,50	17,00	34,00

Rosso di Montalcino | Tuscany Italy

Sangiovese Grosso, a deep ruby red colour, soft and rich with an exceptionally fresh bouquet. Aged for 1 year in oak barrels. Delicious with grilled meat and venison.

ASK FOR OUR
EXTENSIVE WINE LIST!

CHAMPAGNE, SPARKLING WINE, HOUSE WINE

CHAMPAGNES

Champagne | Vincelles

Brut Tradition | H.Blin Meunier, Chardonnay		70,00

Champagne | Reims

Théophile Brut | Louis Roederer Chardonnay, Meunier, Pinot Noir, Meunier		80,00
Veuve Cliquot Yellow Label Meunier, Chardonnay, Pinot Noir		125,00
Collection 246 Brut | Louis Roederer Meunier, Chardonnay, Pinot Noir		130,00
Blanc de Blancs | Louis Roederer Chardonnay	2019	175,00
Vintage 2018 | Louis Roederer Pinot Noir, Chardonnay	2018	155,00
Rosé Édition Limitée by Philippe Starck | Louis Roederer Pinot Noir, Pinot Meunier, Chardonnay	2015	180,00
Blanc de Blancs | Ruinart Chardonnay		170,00
Rosé | Ruinart Chardonnay, Pinot Noir		170,00
Brut Souverain | Henriot Chardonnay, Pinot Noir, Pinot Meunier		95,00
Blanc Souverain | Henriot Chardonnay		115,00
Cristal | Louis Roederer Chardonnay, Pinot Noir	2015/16	550,00

SPARKLING WINES

D.O. Catalunya | Spain

Brut Reserva | Segura Viudas Macabeo, Parellada, Xarello	36,00
El Celler de Can Roca Reserva Brut | Albet I Noya Macabeu (50%), Xarel.lo (40%), Chardonnay (10%)	55,00
Efecte Brut Reserva Rosat | Albet I Noya Pinot Noir	60,00

Lombardia | Italy

Cuvée Prestige | Ca'Del Bosco Chardonnay, Pinot Bianco, Pinot Nero	85,00

Veneto| Italy

Prosecco Fili Brut | Sacchetto Glera	40,00
Prosecco Fili Brut Rosé | Sacchetto Merlot, Pinot Nero, Raboso	40,00

Burgundy | France

Crémant Blanc de blancs Brut | Vitteaut-Alberti Chardonnay, Aligoté	55,00

HOUSE WINE

White - red - rosé

Glass (15cl)	6,00
1/4 l	10,00
1/2 l	20,00
Bottle	30,00

Alcohol-free wine from Ohne Kater, available by the glass, carafe (25cl, 50cl) or bottle.

Ohne Kater Riesling	7,00 — 11,50 — 22,00 — 32,00
Ohne Kater Red	7,00 — 11,50 — 22,00 — 32,00
Ohne Kater Rosé	7,00 — 11,50 — 22,00 — 32,00

TAPAS - BITES TO SHARE

MEAT STARTERS
Jamon Iberico Bellota 50gr 22,00
Cecina de Buey 18,00

TAPA D'ESPAGNA 24,00
Olives, Manchego, assorted cold cuts and pan feo

ANCHOVIES 21,00
Del Cantábrico anchovies, lightly salted and served plain (6 fillets)

MANCHEGO 15,00
Top-quality Manchego aged 6 months, made from 100% sheep's milk

BRUSCHETTAS (6 pieces) 21,00
3 with tuna belly, anchovies and tomato salsa
3 with Iberico Bellota and tomato salsa

BREADED SQUID STRIPS WITH AIOLI 14,00

ESCABECHE OF GALICIAN MUSSELS 11,00

MACKEREL FILLETS IN OLIVE OIL, SERVED WITH TOAST 9,00

SARDINES IN OLIVE OIL, SERVED WITH TOAST 9,00

STARTERS

TOMATO SOUP 10,00
Homemade tomato soup with meatballs

BISQUE DE HOMARD 17,00
Homemade lobster soup

BEEF CARPACCIO 20,00
Thinly sliced filet d'Anvers, finished with nut salad, salted almonds and Parmesan shavings

CHEESE CROQUETTES (2) 18,00
Artisan croquettes of Emmental, Gruyère and Parmesan

SHRIMP CROQUETTES (2) 23,00
Artisan croquettes of Zeebrugge grey shrimps

CHEF'S SCAMPI 22,00
Scampi in a mild, tomato-infused lobster cream sauce

SMOKED SALMON 27,00
Hand-sliced smoked salmon with chopped onion, parsley and toast

To guarantee good and swift service, we kindly ask you to order no more than 5 different dishes per table.
Thank you for your understanding.

SALADS

GOAT'S CHEESE (EI, GLUTEN, MELK, MOSTERD) — 26,00
Salad with warm goat's cheese, crispy bacon bits, croutons, pine nuts and apple cider dressing

CHICKEN AND SCAMPI (MELK, MOSTERD, SCHAALDIEREN, SELDERIJ, SOJA) — 26,00
Fresh salad with fresh pineapple, yoghurt vinaigrette and julienne of sour apple

NIÇOISE (EI, VIS) — 26,00
Lettuce with Ventresca (tuna belly), anchovy fillets, egg, green beans, tomatoes, olives, onion rings and baby potatoes.

Bread or potato side included.

KIDS MENU

SPAGHETTI (EI, GLUTEN, MELK, SOJA) — 14,00
Kids' spaghetti with bolognese sauce

CHICKEN FILLET (MELK, SELDERIJ) — 17,00
Half a chicken fillet with cold apple sauce and fries

MEATBALLS IN TOMATO SAUCE (EI, GLUTEN, SELDERIJ) — 17,00
Meatballs in tomato sauce, served with mashed potatoes or fries

SPARERIBS (EI, GLUTEN, MOSTERD, SELDERIJ, SOJA) — 17,00
Ribs served with fries and salad

STEAK (MELK, SOJA) — 21,00
Junior steak with tomato salad and fries

FRIKANDEL (GLUTEN, SOJA) — 10,00
Two frikandel sausages with ketchup, mayonnaise, chopped onion and fries

CANNELLONI (EI, GLUTEN, MELK, SOJA) — 15,00
Fresh cannelloni with tomato cream sauce, Parmesan and basil

PIZZA — 14,00
Kids' pizza margherita

To guarantee good and swift service, we kindly ask you
to order no more than 5 different dishes per table.
Thank you for your understanding.

FISH AND SHELLFISH

FRIED EEL 33,00
Fried eel with fresh salad, tartare sauce and fries

EEL IN GREEN SAUCE 38,00
Eel to a classic recipe with lemon and fries

PAN-FRIED SOLE market price
Sole pan-fried in farm butter (400-500g), mixed salad and fresh fries

CHEF'S SCAMPI 31,00
Scampi in a mild, tomato-infused lobster cream sauce

The dishes above include 1 portion of potato side.

PASTA

SPAGHETTI BOLOGNAISE 22,00
Homemade spaghetti bolognese

CANNELLONI 24,00
Fresh cannelloni filled with minced meat in a sauce of datterini tomatoes, Parmesan, basil and a dash of cream

All our pasta is freshly made and cooked to order.

JOSPER CHARCOAL OVEN

Since 2014 we have had a Josper Charcoal Oven. This oven allows us to take the grilling of fresh daily produce to a higher level. By adjusting the ingredients added to the charcoal, we achieve a unique Southern flavour. The combination of an oven and a grill, working at high temperatures and sealing the product, allows us to smoke and grill at the same time. This preserves the perfect texture and juiciness of the products. Let yourself be surprised by the exceptional flavours of this unique appliance. Dishes prepared in this oven are marked with the Josper logo.

MEAT DISHES

BLACK ABERDEEN 33,00
Tournedos of Black Aberdeen Angus beef

FILET PUR HOLSTEIN AAA 42,00
Fillet of Holstein beef

FLEMISH BEEF STEW 31,00
Flemish beef stew with abbey beer, chicory salad and fresh fries

VOL-AU-VENT MELK GLUTEN SELDERIJ 38,00
Vol-au-vent of black-foot chicken with crispy veal sweetbreads

STEAK TARTARE MELK GLUTEN 31,00
Steak tartare prepared at your table, fresh salad, fresh mayonnaise

SPARERIBS EI GLUTEN MOSTERD SELDERIJ SOJA 28,00
Marinated spareribs with a fresh salad and a jacket potato

The dishes above are served with a mixed salad, a side of your choice and a sauce of your choice as a supplement. For supplements and sides, see below.

Supplements:

Pepper sauce	4,00
Mushroom cream sauce	4,00
Béarnaise	4,00
Extra potato side	3,00
Classic chicory salad	5,00

Sides:
Fries
Croquettes
Mashed potatoes
Pasta
Bread

To guarantee good and swift service, we kindly ask you
to order no more than 5 different dishes per table.
Thank you for your understanding.

SUGGESTIONS

Starters

OYSTERS
- Oisri (Ireland - 6 pieces) 24,00
- Gillardeau N°3 (France - 6 pieces) 36,00
- Flat Zeeland oysters N°4 (6 pieces) 28,00
- Mix 30,00

WAGYU 27,00
Carpaccio of Japanese Wagyu beef with 24-month-aged Parmesan

TUNA/MARROW 23,00
Roasted beef marrow bone, tuna tartare, autumn truffle

CHICORY SOUP 14,00
Chicory soup with grey shrimps

WILD MUSHROOMS 22,00
Pan-fried wild mushrooms with wafer-thin Cecina de Buey, poached egg, light Parmesan foam and autumn truffle

SCALLOPS 29,00
Pan-fried scallops, Dierendonck Carcasse sausage, veal jus

SWEETBREADS 26,00
Pan-fried veal sweetbreads, salsify, mustard sauce

KING CRAB 35,00
Oven-baked king crab leg with herb butter

FOIE GRAS 35,00
Pan-fried foie gras with fresh fig compote

TUNA 24,00
Tuna tataki, wasabi krupuk, green apple, yuzu ponzu gel

TAGLIOLINI TARTUFO Starter 23,00 - Main 35,00
Fresh pasta with autumn truffle and beech mushrooms

SUGGESTIONS

Main courses

STRIPLOIN HOLSTEIN AAA Josper 40,00
Striploin cooked on the Josper, served with fresh salad, sauces as a supplement

CÔTE À L'OS (2 PERS. 1,2kg | 25' min.) Josper 105,00
Côte à l'os of Irish Hereford Prime Beef, served with fresh salad, sauces as a supplement

RIBEYE HOLSTEIN AAA PLATINUM Josper 49,00
"AAA" stands for the strictest selection on marbling, fresh salad, sauces as a supplement

HARE 47,00
Saddle of hare, Harlekijn, caramelised chicory, quince cream, pear in red wine, salsify and black pudding

MECHELSE KOEKOEK 32,00
Suprême of Mechelse Koekoek chicken, fresh salad, caramelised apple, fine champagne sauce

ANGUS GRAND CRU TARTARE 35,00
Hand-cut Angus Grand Cru tartare, Parmesan, truffle caviar, freshly shaved truffle

VENISON
- Venison fillet with parsley root, salsify, chicory and poivrade sauce 47,00
- Venison stew with red wine, autumn vegetables and fresh potato croquettes 35,00

PHEASANT NORMANDE 37,00
Roast pheasant breast, creamy sauce with apples and calvados, braised chicory and a rich ragout of the legs

SEA BASS 40,00
Wild sea bass pan-fried on the skin with pumpkin risotto, wild mushrooms and beurre blanc

LOBSTER 60,00
Available preparations:
- Belle vue
- Teppanyaki, with garlic and garden herbs
- À la nage

Served with fries, croquettes, bread or mashed potatoes

Desserts

CHEESE PLATTER 16,00
Selection of cheeses from Van Tricht

DESSERTS

MOELLEUX AU CHOCOLAT 13,00
Chocolate crumble with vanilla ice cream

TARTE TATIN 13,00
With vanilla ice cream

COUPE 'COLONEL' 14,00
Lime sorbet with vodka

LEMON TART 13,00
Lemon tart with meringue, red fruit and raspberry sorbet

CAFÉ GLACÉ 13,00

TIRAMISU 13,00

SABAYON (Min. 2 people) 14,00
Served with vanilla ice cream

CRÈME BRÛLÉE 12,00

ICE CREAM SUNDAES

Vanilla	11,00
Mocha	12,00
Dame blanche	13,00
Advocaat	14,00
Brésilienne	11,00
Sorbet	14,00
Kids' ice cream vanilla	7,00
Kids' ice cream vanilla & chocolate	8,00
Kids' ice cream vanilla & strawberry	8,00
Extra whipped cream	1,00

ICE LOLLIES

Schatkistje	3,50
Calippo Cola - Orange	3,50

Ask about our full range!

ALLERGENS

Our products may contain allergens! Please ask our staff for more information. It is your own responsibility to check, if desired, via the packaging or labels whether the products sold contain allergens; if in doubt, we advise against consumption. We cannot be held liable should any allergic reactions unexpectedly occur as a result of consumption at our establishment.

TEAROOM
AVAILABLE BETWEEN 2 PM AND 5 PM

MILKSHAKES

Vanilla	9,00
Mocha	9,00
Chocolate	9,00
Fresh strawberry (seasonal)	11,00
Banana	11,00

BAR SNACKS

Cheese portion	12,00
Mixed portion	12,00
Bitterballen	8,00

PANCAKES

Sugar	8,50
Jam	8,50
Syrup	8,50
Vanilla ice cream	9,50
Vanilla ice cream and chocolate sauce	10,50
Vanilla ice cream and advocaat	12,50

BRUSSELS WAFFLES

Sugar	9,00
Whipped cream	10,00
Vanilla ice cream	11,00

ICE CREAM SUNDAES

Vanilla	11,00
Mocha	12,00
Dame blanche	13,00
Fresh strawberries (seasonal)	15,00
Advocaat	14,00
Brésilienne	11,00
Sorbet	14,00
Kids' ice cream vanilla	7,00
Kids' ice cream vanilla & chocolate	8,00
Kids' ice cream vanilla & strawberry	8,00
Extra whipped cream	1,00

ICE LOLLIES

Schatkistje	3,50
Calippo	3,50
Cola	
Orange	

SEE OUR FULL RANGE!

DESSERTS

MOELLEUX AU CHOCOLAT 13,00
Chocolate crumble with vanilla ice cream

TARTE TATIN 13,00
With vanilla ice cream

LEMON TART 13,00
Lemon tart with meringue, red fruit and raspberry sorbet

TIRAMISU 13,00