



APERITIF

- PROSECCO € 5,50
- GIN MARE & 1724 TONIC € 10.50
basil & black pepper
- SCROPPINO € 7.50
vodka, prosecco & lemon sorbet
- GIN-TONIC SCROPPINO € 9.50
gin, tonic & lemon sorbet
- CAMPARI MIMOSA € 8.50
campari, orange juice & prosecco

BREAD

- TOAST SMOKED SALMON € 5.50
- TOAST BELGIAN PRÉPARÉ € 5.50
classically prepared
- BREAD € 4.95
homemade herb butter
& beurre de Paris

NIBBLES

- CHARCUTERIE € 11.50
- OOSTERSCHELDE OYSTERS
€ 3.00 PER UNIT
- BOILED EGG
mayonnaise
€ 1.50 PER UNIT

STARTERS

- HOMEMADE SOUP OF THE DAY
€ 6.95
- HOMEMADE ONIONSOUP € 7.50
bread & gruyère
- BEEF CARPACCIO € 8.95
Parmesan curls, arugula, pine nuts
& truffle mayonnaise
- GAMBAS FROM THE JOSPER € 9.75
garlic, orange & pepper
- MUSHROOMS € 7.95
topped with cheese and crème fraîche
- ESCARGOTS € 7.95
herb butter, bread & garlic
- BLEU PLATEAU € 14.95 P.P.
from 2 persons
variety of different starters
- STEAK TARTARE
75 GRAM | 125 GRAM | 200 GRAM
€ 9.50 | € 15.00 | € 22.00
classical garnish
- GOATCHEESE € 9.50
fresh figs
- FOIE GRAS € 12.50
red onion chutney

MAINS

All main courses are served with fries & a salad of cucumber and tomato

MEAT

- TENDERLOIN FROM BLACK ANGUS
160 GRAM | 250 GRAM
€ 18,00 | € 24.95
- BUTCHER STEAK € 19.00
from Black Angus
- STEAK TARTARE 200 GRAM € 22,00
classical garnish
- 100% BLACK ANGUS HAMBURGER € 15.95
focaccia, cheddar,
tomato salsa & mustard
- IBERICO RACK € 24.50
bacon and chestnut-potato purée
- CHICKEN BONNE FEMME 300 GRAM € 17.50
stewed in the Josper

FISH

- ZEALANDISH
MUSSELS € 18.50
white wine, leek, onion,
celery & fennel with garlic
sauce & whisky sauce
- SWORDFISH € 26.50
antiboise
- WHOLE LOBSTER
500 GRAM € 29.95
lemon & herb butter
- CATCH OF THE DAY
daily price

SALADS

- Mixed salad with egg,
tomato, beetroot,
cucumber, red onion,
Parmesan, croutons and a
topping of your choice:
- FRENCH CHEESE
GRILLED CHICKEN THIGHS
BEEF
GAMBAS
GRILLED VEGETABLES
- Petite € 12.50
Grande € 17.50

VEGETARIAN

- BAKED SPÄTZLE € 18.00
roasted mushrooms
& truffle cream

- SAUCES € 1.95
Bearnaise | Pepper sauce
Beurre de Paris | Red wine sauce

- SIDES € 4.50
Grilled vegetables | Salad beetroot
Grilled asparagus with Parmesan curls
Bonne Femme

- LET'S SURF IT! + € 12.50
Combine your dish
with half a lobster

DESSERTS

- CRÈME BRÛLÉE € 7.95
cinnamon ice cream
- CHOCOLATE CRUMBLE € 8.75
caramel-seasalt ice cream
- CHEESE 12.50
fig bread & appel-pear butter
- PROFITEROLES € 7.95
filled with whipped cream
& vanilla ice cream

Do you have an allergy? Please tell us!

WHAT IS A JOSPER CHARCOAL OVEN?

Most of our main courses are being prepared in the "Josper", a robust charcoal grill and closed barbecue. When closed, the oven reaches temperatures up to 400 degrees Celsius! The charcoal and perfect circulation of hot air creates the unique taste, aroma and texture. Every dish containing meat, fish, poultry but also vegetables and pasta are being cauterized and roasted and will get a characteristic smokey flavor. This ensures an authentic texture and juiciness in your dish. Enjoy!