



Do you have an allergy? Please tell us!

### 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
- APEROL SPRITZ € 7.95  
prosecco, sparkling water,  
Aperol, orange

### BREAD

- TOAST SMOKED SALMON € 5.95
- TOAST BELGIAN PRÉPARÉ € 5.50  
classically prepared
- BREAD € 4.95  
homemade herb butter  
& beurre de Paris

### NIBBLES

- CHARCUTERIE € 13.50
- OOSTERSCHELDE OYSTERS  
€ 3.00 PER UNIT
- BOILED EGG  
mayonaise  
€ 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
- SCALLOPS € 13.50  
green asparagus &  
Champagne butter sauce
- GAMBAS FROM THE JOSPER € 9.75  
garlic, orange & pepper
- MUSHROOMS € 7.95  
topped with cheese and crème fraîche
- ESCARGOTS € 8.95  
herb butter, bread & garlic
- BLEU PLATEAU € 14.95 per person  
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
- SEARED FOIE GRAS € 15.50  
apricot, vanilla & hazelnut

## MAINS

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

### MEAT

- RIB-EYE FROM BLACK ANGUS 600 GRAM € 57.00  
for two
- TENDERLOIN FROM BLACK ANGUS  
160 GRAM € 19.95 | 250 GRAM € 27.50
- BUTCHER STEAK € 19.95  
from Black Angus
- STEAK TARTARE 200 GRAM € 22.00  
classical garnish
- 100% BLACK ANGUS BURGER € 15.95  
focaccia, cheddar, arugula, BBQ salsa,  
relish of tomato, onion & pickle
- LAMB CHOPS € 25.50  
mint jelly
- CHICKEN BONNE FEMME 300 GRAM € 19.00  
stewed in the Josper

### FISH

- ZEALANDISH  
MUSSELS € 18.50  
white wine, leek, onion,  
celery & fennel with garlic  
sauce & whisky sauce
- FRENCH FISH STEW € 22.50  
from the Josper
- WHOLE LOBSTER  
500 GRAM € 32.50  
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 € 13.50  
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

- Seasonal vegetables from the Josper  
Salad beetroot | Grilled asparagus  
with Parmesan curls | Bonne Femme

LET'S SURF IT! + € 13.50  
Combine your dish with half a lobster

LET'S FOIE IT! + € 7.95  
Combine your dish with foie gras

## DESSERTS

- CRÈME BRÛLÉE € 7.95  
cinnamon ice cream

- CHOCOLATE CRUMBLE € 8.75  
caramel-seasalt ice cream

- DAME BLANCHE € 7.95  
traditional French way

### CHEESE 12.50

- fig bread & appel-pear butter

### 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!