



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
- APEROL SPRITZ € 7.95
prosecco, sparkling water,
Aperol, orange
- DARK AND STORMY € 9.50
dark rum, gingerbeer, lime,
ginger syrup
- MOSCOW MULE € 9.50
vodka, gingerbeer lime, mint

BREAD

- TOAST SMOKED SALMON € 6.50
- TOAST BELGIAN PRÉPARÉ € 5.95
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 € 9.95
Parmesan curls, arugula, pine nuts
& truffle mayonnaise
- SCALLOPS € 13.50
green asparagus &
Champagne butter sauce
- GAMBAS FROM THE JOSPER € 9.95
garlic, orange & pepper
- MUSHROOMS € 8.50
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
€ 9.95 | € 15.00 | € 22.00
classical garnish
- GOATCHEESE € 9.95
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 € 58.00
for two
- TENDERLOIN FROM BLACK ANGUS
160 GRAM € 20.50 | 250 GRAM € 27.50
- BUTCHER STEAK € 21.00
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 Jospier

FISH

- ZEALANDISH
MUSSELS € 19.50
white wine, leek, onion,
celery & fennel with garlic
sauce & whisky sauce
- FRENCH FISH STEW € 23.50
from the Jospier
- 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

€ 17.50

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

- SIDES € 4.50
Seasonal vegetables from the Jospier
Salad beetroot | Grilled asparagus
with Parmesan curls | Bonne Femme

VEGETARIAN

- BAKED SPÄTZLE € 18.00
roasted mushrooms
& truffle cream

LET'S SURF IT! + € 13.95
Combine your dish with half a lobster

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

DESSERTS

- CRÈME BRÛLÉE € 8.50
cinnamon ice cream

- CHOCOLATE CRUMBLE € 9.50
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 "Jospier", 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!