



Do you have an allergy? Please tell us!

## APERITIF

PROSECCO € 6.50

GIN MARE & 1724 TONIC € 10.95  
basil & black pepper

SCROPPINO € 7.95  
vodka, prosecco & lemon sorbet

APEROL SPRITZ € 8.50  
prosecco, sparkling water,  
Aperol, orange

DARK AND STORMY € 9.75  
dark rum, gingerbeer, lime,  
ginger syrup

MOSCOW MULE € 9.95  
vodka, gingerbeer lime, mint

## BREAD

TOAST SMOKED SALMON € 7.50

TOAST BELGIAN PRÉPARÉ € 6.50  
classically prepared

BREAD € 4.95  
homemade herb butter  
& beurre de Paris

## NIBBLES

CHARCUTERIE € 14.50

OOSTERSCHELDE OYSTERS  
€ 3.00 PER UNIT

BOILED EGG  
mayonaise  
€ 1.50 PER UNIT

## STARTERS

HOMEMADE SOUP OF THE DAY  
€ 7.50

HOMEMADE ONIONSOUP € 8.25  
bread & gruyère

BEEF CARPACCIO € 10.95  
Parmesan curls, arugula, pine nuts  
& truffle mayonnaise

SCALLOPS € 14.50  
green asparagus &  
Champagne butter sauce

GAMBAS FROM THE JOSPER € 11.50  
garlic, orange & pepper

MUSHROOMS € 8.95  
topped with cheese and crème fraîche

ESCARGOTS € 9.95  
herb butter, bread & garlic

BLEU PLATEAU € 16.50 per person  
from 2 persons  
variety of different starters

STEAK TARTARE  
75 GRAM | 125 GRAM | 200 GRAM  
€ 10.95 | € 16.50 | € 23.50  
classical garnish

GOATCHEESE € 10.95  
fresh figs

SEARED FOIE GRAS € 16.95  
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 € 62.00  
for two

TENDERLOIN FROM BLACK ANGUS  
160 GRAM € 21.95 | 250 GRAM € 28.95

BUTCHER STEAK € 23.50  
from Black Angus

STEAK TARTARE 200 GRAM € 23.50  
classical garnish

100% BLACK ANGUS BURGER € 16.95  
focaccia, cheddar, arugula, BBQ salsa,  
relish of tomato, onion & pickle

LAMB CHOPS € 27.00  
mint jelly

CHICKEN BONNE FEMME 300 GRAM € 19.95  
stewed in the Jospier

LET'S SURF IT! + € 14.50  
Combine your dish with half a lobster

LET'S FOIE IT! + € 8.50  
Combine your dish with foie gras

### FISH

ZEALANDISH  
MUSSELS € 21.00  
white wine, leek, onion,  
celery & fennel with garlic  
sauce & whisky sauce

FRENCH FISH STEW € 24.95  
from the Jospier

WHOLE LOBSTER  
500 GRAM € 34.50  
lemon & herb butter

CATCH OF THE DAY  
daily price

### VEGETARIAN

BAKED SPÄTZLE € 19.00  
roasted mushrooms  
& truffle cream

### 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

€ 18.50

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

SIDES € 4.95  
Seasonal vegetables from the Jospier  
Salad beetroot | Grilled asparagus  
with Parmesan curls | Bonne Femme

## DESSERTS

CRÈME BRÛLÉE € 9.50  
cinnamon ice cream

CHOCOLATE CRUMBLE € 9.95  
caramel-seasalt ice cream

DAME BLANCHE € 8.50  
traditional French way

CHEESE 12.95  
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!