

Starters

Cold		Hot	
-Salmon Gravlax	21,90€	-Soup of the Day	9,00€
-Baltic Herring "Taverne"	12,80€	-Fish Soup	12,00€
-Veal's Brain, Tartare Sauce	14,90€	-Poutargue on Toast	12,50€
-Tomato with Shrimps	19,50€	-Mushroom Toast	12,90€
-Grey Shrimps Salad	22,50€	-Belgian Snails, Garlic Butter	15,90€

Specialties :

-Grey Shrimps Croquettes	17,00€
-Cheese Croquettes	13,90€
-Duo de Croquettes (one of each)	15,50€

For Children :

Same dishes, in small portion for children till 12 years old.

-Ground Beef Steak, fries	12,50€
-Vol-auVent (Chicken Stew), fries	12,50€
-Salmon Steak with steamed Potatoes	13,50€
-Lasagne Bolognaise	12,50€

Children's Menu

Shrimps Croquette (1 pce)

Children's Main

Mini Dame Blanche

19,50€

Végétariens / Vegetarisch

-Southern Vegetables Lasagna	17,50€
-Vegetables Plate (Vegan)	15,90€

Main Course :

Meat : (Sauce in extra)

- "Brussel's Style" Beef Tartare, fries	19,00€
-Beef Steak, fries (±200g)	21,00€
-Beef Filet Pur, fries (±220g)	29,50€
-Beef Rib Steak, fries (±280g)	32,50€
-Chateaubriand (2 pers.), fries (±550g)	60,00€
-Veal's Head in Pickled Tomato Sauce, Potatoes	23,80€
-Veal's Head "à la Française", Potatoes	22,50€
-Vol-au-Vent (Chicken Stew), fries	19,90€
-Chicken Waterzooi "à la Gantoise"	19,00€
-Flamish Beef Stew	20,80€
-Andouillette de Troye "AAAAA", Mustard Sauce	22,80€
-Veal's Kidneys "à la Liégeoise"	22,80€
-Veal's Sweetbreads, Meunière Style	32,00€
-Sweetbreads and Kidneys, Mustard Sauce	28,00€
-Grilled Slow Cooked Veal's Chop, fries	24,50€
- Slow Cooked Veal's Chop "Grand-Mère Style"	27,50€
-Veal's Schnitzel Viennese Style	23,50€

<u>Accompagnements / Begeleidingen</u>		<u>Sauces:</u>	
-Green Salad	6,00€	-Mayonnaise	2,00€
-Mixed Salad	6,50€	-Béarnaise / Choron	4,50€
-Tomato Salad	7,00€	-Green Pepper	5,00€
-Vegetables Portion	7,00€		
-Potatoes : fries/croquettes/steamed	3,50€		

Fish :

- Eels in Green Sauce	28,50€
-Sole Meunière	33,20€
-Sole in White Wine Sauce with Grey Shrimps	38,00€
-Half-Cooked Salmon, Vegetables and Potatoes	26,50€
-Cod, Mustard Sauce	29,50€
-Mussels Marinières Style, fries (in season)	25,00€
-Mussels with White Wine, fries (in season)	26,00€
-Fish Waterzooi	25,90€

*Information about allergies are available on demand

Desserts

-Belgian Cheese Plate	14,90€
-Chocolate Mousse	7,50€
-Crème Brûlée	7,50€
-Iced Profiterolles	11,00€
-Baba au Rhum	9,50€
-Baba à la Mandarine Napoléon	11,00€
-Crusty Apple Pie	7,20€
-Crusty Apple Pie with Vanilla Ice Cream	9,50€
-Spiced Pineapple Carpaccio, Coconut Ice Cream	10,80€
-Meringues Chantilly	7,80€
-Meringue Ice Cream and Chantilly	10,50€
-Café Liégeois	9,90€
-Dame Blanche	8,50€
-Coupe Brésilienne	8,90€
-Coupe Mikado	9,50€
-Coupe Colonel (Belgian Vodka)	14,00€

Ice Cream : Vanilla / Coffee / Praliné

Sorbet : Passion Fruit / Blackcurrant / Strawberry / Lemon

- 1 / 2 / 3 Scoop(s) 3,90€ / 7,60€ / 9,70€

Hot Drinks :

-Coffee/expresso/Décafé	3,80€
-Capuccino/Latte	4,20€
-Black or Green Tea	3,50€
-Dammann Tea <i>Jasmin, Ceylan, Earl Grey</i>	4,20€
-Fresh Mint Infusion	4,20€
-Infusion <i>Lime, Chamomile, Verbena</i>	3,50€
-Irish Coffee	10,00€
-French Coffee	12,00€

Digestifs :

-Marc de Gewurz.	9,00€	-Jameson	9,00€
-Fernet Branca	8,00€	-Limoncello	6,00€
-Cognac Otard VS	10,00€	-Jack Daniels	10,00€
-Remy Martin VSOP	17,00€	-Four Roses	9,00€
-Amaretto	8,50€	Belgian Spirits :	
-Averna	8,00€	-Vieux Genièvre	8,50€
-Calvados Groult 8y	13,00€	-Framboise	11,00€
-Armagnac Laguille	9,00€	-"B" de Biercée	9,50€
-Grand Marnier	9,50€	-Orangine	10,00€
-Cointreau	8,50€	-Elixir d'Anvers	8,50€
-Bailey's	8,50€	-Poire William	12,50€
-Johnnie Walker Red	8,00€	-Eau de Villée	10,00€
-Johnnie Walker Black	10,00€	-Goldlys 14Y	14,50€
-Glenfiddish 12Y	12,00€	-Mandarine Napoléon	9,50€