



WHITE WINE

Winzerhof Stift <i>Grüner Veltliner - 2017 - Niederösterreich, Austria</i>	€ 6 / € 29
California Roots <i>Pinot Grigio - 2016 - California, United States</i>	€ 7 / € 39
Weingut Geil "Hasensprung" <i>Riesling - 2017 - Rheinhessen, Germany</i>	€ 8 / € 45
Josep Grau Viticultor Marca "Vespres Blanc" <i>Garnach Blanca - 2017 - Catalunya, Spain</i>	€ 8 / € 45
Maison Verget "Terres De Pierres" <i>Chardonnay - 2015 - Bourgogne, France</i>	€ 9 / € 48
Grand Enclos Du Château De Cérons Blanc "Graves" <i>Sauvignon Blanc, Semillon, Muscadelle - 2016 - Bordeaux, France</i>	€ 9 / € 48

RED WINE

Bodega del Fin Del Mundo Reserva <i>Malbec - 2017 - Patagonië - Argentina</i>	€ 6 / € 29
Beauvernavy Beaujolais <i>Gamay - 2017 - Beaujolais, France</i>	€ 7 / € 39
Les Alcusses <i>Monastrell, Cabernet Sauvignon, Petit Verdot, Garnacha, Syrah - 2014 - Levante, Spain</i>	€ 7 / € 39
Shelter Winery <i>Spätburgunder (Pinot Noir) - 2016 - Germany</i>	€ 8 / € 45
Riecine "Chianti Classico" <i>Sangiovese - 2016 - Tuscany, Italy</i>	€ 9 / € 48
Villa Terlina "Gradale" <i>Barbera d'Asti - 2015 - Piëmonte, Italy</i>	€ 9 / € 48

ROSÉ WINE

Château Maylandie "Le Cabanon" <i>Cinsault, Grenache - 2018 - Languedoc, France</i>	€ 6 / € 29 / € 55
Birgit Braunstein Rosé <i>Blaufränkisch, Zweifelt - 2018 - Burgenland, Austria</i>	€ 7 / € 39

Feel free to ask us for elaborate wine list or our cellar remains.



CLASSICS

STARTERS

Vitello Tonnato - <i>Veal, tuna dressing, capers</i>	€ 22
Homemade Shrimp croquettes (80g) - <i>1 / 2 pieces</i>	€ 11 / € 19
Gravad Lax - <i>Home-marinated salmon, horseradish, grilled lemon</i>	€ 21
Secreto N°7 - <i>7 weeks matured Rubia Gallega with seven herbs, served as a carpaccio</i>	€ 22

MAIN COURSES

Beef Tartare - <i>Tartare from Piemonte beef</i>	€ 24
Sole "Meunière" - <i>Grilled in parsley butter</i>	€ 36
Homemade Vol-au-vent - <i>Chicken and mushrooms stew</i>	€ 22
Filet Pur Horse - <i>Served with salad and fries pepper and cream, béarnaise, mustard</i>	€ 33
Filet Pur Black Aberdeen - <i>Served with salad and fries pepper and cream, béarnaise, mustard</i>	€ 35

DESSERT



Dame blanche - <i>Chocotoff sauce</i>	€ 10
Crème Brûlée	€ 10
Rice Pudding with golden spoon	€ 8
Cheese Plate - <i>Selection by cheese master "Elsen"</i>	€ 15

*Allergic to certain ingredients?
Let our staff know and we will make sure your dish will be adapted.*





SUGGESTIONS

STARTERS

Oysters - Creuses - Sealand	3 / 6 / 9 pieces	€ 12 / € 21 / € 32
Tataki Tuna - <i>Wakame salad, sesame</i>		€ 24
Spicy Lamb Balls - <i>served with a minty dip</i>		€ 21
 Grilled Lettuce - <i>Green asparagus, beans, orange, black olives</i>		€ 24
 White Asparagus à la Flamande		€ 16,5

MAIN COURSES

Josper Oven Entrecôte - <i>Served with salad and fries (2 Persons)</i>		€ 62
King Prawns à la plancha - <i>Served with salad and fries</i>		€ 34
Veal Filet Pur - <i>Broad beans, savory, mustard sauce</i>		€ 34
Atlantic Cod - <i>Spinach, grey shrimps, sour cream, green herbs</i>		€ 31
Confit Pork cheeks - <i>Clear gravy with onion and young sand-grown carrots</i>		€ 24
 Greek Pasta Salad - <i>Olives, feta, bell pepper, cucumber</i>		€ 21
 White Asparagus à la Flamande		€ 21,5

DESSERT

Fresh Citrus		€ 10
Brownie - <i>Served with vanilla ice-cream</i>		€ 10
Shot White Russian		+ € 2
Salted Caramel Ice-Cream - <i>Served with chocolate espuma</i>		€ 12

 Vegetarian Dish

Allergic to certain ingredients?

Let our staff know and we will make sure your dish will be adapted.



BUBBLES

Idilicum Cava - Viura - Spain	€ 7 / € 39
Piper Heidsieck Essentiel	€ 12 / € 69
<i>Cuvée Réservee - Blended by Tafelrond (Pinot Noir - Pinot Meunier - Chardonnay)</i>	

SOFT DRINKS

Pepsi / Pepsi Max	€ 3
7-Up	€ 3
Looza	€ 3
<i>apple, tomato, grapefruit, pineapple</i>	
Orangina	€ 3,5
Gini Lemon	€ 3,5
Canada Dry	€ 3,5
Schweppes	€ 3,5
<i>tonic, agrum</i>	
Schweppes Premium Tonic	€ 4
Pimento	€ 4
Fresh orange juice	€ 6
Eskimo	€ 6
Bru Still 25cl	€ 3
Bru Still 50cl	€ 5
Bru Still 100 cl	€ 10
Bru Sparkling 25cl	€ 3
Bru Sparkling 50cl	€ 5
Bru Sparkling 100 cl	€ 10

BEERS

On tap

Stella Artois 25 cl / 50 cl	€ 3 / € 6
Lefte Blond 25 cl	€ 4
Trippel Karmeliet 20 cl	€ 4

On bottle

Hoegaarden 25cl	€ 3,5
Jupiler 0,0% 50cl	€ 3,5
Duvel 33cl	€ 5
Delvaux 33cl	€ 5
La Chouffe	€ 5
Omer	€ 5
Lefte Dark 33cl	€ 5
Kasteel Rouge	€ 5
Belgenius Haze IPA	€ 5
Westmalle dubbel	€ 5
Westmalle Tripel	€ 5,5
Chimay Bleu	€ 5,5
Rochefort 8	€ 6
St. Bernardus	€ 6
La Trappe Quadruple 33cl	€ 6
Orval 33cl	€ 6
Jambe de Bois	€ 6
Boon Kriek 37,5cl	€ 7
Boon Geuze 37,5cl	€ 7

GIN & TONIC

TH4TH Handcrafted Gin Herbal	€ 13
TH4TH Handcrafted Gin Floral	€ 13
TH4TH Handcrafted Gin Citrus	€ 13
Seedlip Spice 94 (N.A.)	€ 10

COCKTAILS & MOCKTAILS

Cranberry Crush (N.A.)	€ 8
<i>cranberry - tonic - lime - cane sugar</i>	
Home Made Mocktail (N.A.)	€ 8
<i>ginger - cinnamon - apple - lime</i>	
Hugo	€ 8
<i>St. Germain - cava - sparkling water</i>	
Aperol Spritz	€ 8
<i>Aperol - cava - sparkling water</i>	
Mojito	€ 9
<i>Bacardi - lime - mint - cane sugar</i>	
Negroni	€ 10
<i>Martini Bitter 1872 - Rubino - Bombay Sapphire</i>	
Sidecar	€ 11
<i>Baron Otard - Cointreau - lime</i>	
Pisco Sour	€ 12
<i>Pisco Porton - lime - cane sugar - egg white - bitters</i>	
Cosmopolitan	€ 13
<i>Grey Goose - Dry Curaçao - lime - cranberry</i>	
Stranger in Moscow	€ 13
<i>Grey Goose Vodka - Sake - cinnamon - lime - ginger</i>	

SIGNATURE COCKTAILS

43 Shades of Orange	€ 13
<i>Licor 43 - cinnamon - lime - orange - egg white</i>	
Danish Mule	€ 13
<i>Aquavit - cinnamon - lime - ginger</i>	

APERITIFS

Crodino (N.A.)	€ 5
Ricard Pastis	€ 5
Sherry	€ 5
Porto	€ 5
Kirr / Kirr Royal	€ 6 / € 9
St. Germain	€ 8
Belsazar Rosé	€ 8
Martini Ambrato / Rubino	€ 8
Martini 1872 Bitter	€ 8
+ Orange / Tonic	€ 3

COFFEE & TEA

Lungo Black	€ 3
Cappuccino	€ 4,5
Latte Macchiato	€ 4,5
Irish / Italian / French Coffee	€ 9
Fresh mint tea	€ 4,5
Tea - black, green, white, camomile, red forest	€ 3,5

Also possible as deca

