



Suggestions

Appetizers

- ✓ Artichoke 16
| Jardin de Tuileries dip
- Oysters prepared three ways 24
| Oosters – gegratineerd – natuur

Snacks (until 4 PM)

- Focaccia 17
| jamon Iberico – salsa verde
- Toast with avocado 20.5
| smoked salmon – poached egg – red onion – wasabi

Starters

- Charolais beef carpaccio 18.5
| smoked olive oil – arugula cream – 36-month-aged Parmesan cheese – balsamic vinegar
Recommended wine: Beaujolais Lantignié – €7,5 per glass
- Giant prawn 22.5
| salsa verde – marinated tomato
Recommended wine: Wohrmann Rosé – €7,5 per glass
- Bouillabaisse 24.5
| Zeeland mussel – monkfish – red mullet – rouille
Recommended wine: Savigny-Les-Beaune Vieilles Vignes, Vincent Girardin – €9,5 per glass

Suggestions

Main courses

Sea Bass 26

| artichoke – pea – sea fennel – beurre blanc

Recommended wine: Savigny-Les-Beaune Vieilles Vignes, Vincent Girardin – €9,5 per glass

Zeeland mussels

| sea soil culture – fries – mussel sauce

Recommended wine: Bourgogne Cuvée Saint-Vincent 2021, Vincent Girardin – €9 per glass

Nature 29.5

White wine sauce 31

Garlic cream sauce 31

Hanger steak 27.5

| Japanese BBQ sauce based on shallots – little gem lettuce – gratin of grilled vegetables and Reblochon cheese

Recommended wine: Château de Cérons Bordeaux 2019 – €9 per glass

Brined suckling pig (150 g) 28

| Japanese BBQ – miso – baby eggplant – green asparagus – potato millefeuille

Recommended wine: Saint-Émilion La Rose Brisson – €9,5 per glass

Picanha 'Wagyu A5' 45

| Australia – bimi – natural jus based on shichimi togarashi

Recommended sake: Superior Junmai Ginjo – €7,5 per glass

Desserts

Millefeuille 12.5

| rhubarb – strawberry – whipped vanilla cream

Menu

Appetizers

Spanish salami 'fuet' 11
| focaccia

Spanish salami and cheese cubes 14.5
| grain mustard – focaccia

Deluxe tapas platter 26
| chorizo – charcuterie – calamari – empanadas – focaccia – aioli – anchovies – mozzarella – olives

✓ Mild cheese cubes 9
| grain mustard – focaccia

Warm appetizers (15 pieces) 15
| with 3 sauces

Jamon Iberico 16
| focaccia – olive oil

Enigma 16.5
| marinated beef – smoked paprika – focaccia



Starters

✓ Roasted cherry tomato soup sour cream	7.5
✓ Cheese croquettes lemon - aioli	15.5
Shrimp croquettes salad - lemon - tartar sauce	22
Duo of cheese and shrimp croquettes salad - lemon - tartar sauce	19
Prawns (6 pieces) with garlic sauce, vadouvan sauce or Ricard sauce	18
Confit tomato grey shrimp - Catalan sauce - passion fruit	24.5
✓ Burrata tomato - crispy green herbs - basil cream	17

Kids' Menu

Kids' vol-au-vent salad - fries	10
Kids' spaghetti cheese	10
Currywurst salad - fries	8
Chicken nuggets salad - fries	8

Main courses

Salads

Burrata salad	24.5
eggplant - artichoke - pastrami	
✓ Goat cheese salad	21
Jonagold apple - red endive - fig	
Caesar salad	23
Malinois Cuckoo - lemon thyme - crouton - heart of lettuce - bacon crumble	

Pasta & Rice

Spaghetti bolognese	17
fresh pasta - pork/beef - cheese	
✓ Lasagnette	21.5
feta - sea fennel - green asparagus - peas	
✓ Vegetarian Indian curry	25
rice - eggplant - zucchini - chutney	

Mayonnaise - ketchup - tartar sauce	1
Supplement for fries - croquettes - potatoes	3
Pepper sauce - mushroom cream sauce - béarnaise sauce - gravy	2.5
Bone marrow	5
Truffle	12

Fish

Prawns	26
with garlic sauce, vadouvan sauce or Ricard sauce	
Salmon	28
Hollandaise espuma – bimi – butter puree	
Cod fillet	31
romanesco – salmon roe – creamy puree – beurre blanc herb oil	

Meat

Vol-au-vent	24.5
puff pastry – mousseline – salad	
Hand-cut steak tartare	27
onion – capers – egg yolk	
'Ouwen Dok' hamburger (220 g)	25
beef – cheddar – tomato – smoky BBQ sauce	
Irish beef steak (220 g)	26
salad	
Irish beef tenderloin (220 g)	33
salad	
Argentinian ribeye (350 g)	36
assorted warm vegetables – bone marrow	
Indian curry	26
chicken – eggplant – zucchini – rice – chutney	
Malinois Cuckoo	26
cream of pea – chanterelles – summer baby vegetables – Carolus sauce	

Please inform us if you have any allergies.

Desserts

Tiramisu	12.5
espuma – cocoa crumble	
Crème brûlée	10.5
vanilla from Madagaskar	
Chocolate mousse	10.5
cocoa base	
Dame blanche	10.5
chocolate sauce – whipped cream	
Cheese platter (4 pieces)	14
brioche – jam	
Strawberry sorbet	13
marinated strawberry – meringue	

