








































WE WILL TAKE YOU INTO THE CULINARY WORLD OF OUR BOUTIQUE BITES  
TO SHARE WITH YOUR COMPANY!

When ordering only bites, **you must order a minimum of 2 per person.**

## COLD BOUTIQUE BITES

<b>Southern bruschetta</b> <i>Toasted bread with a fresh topping of tomato, basil and olive oil</i>	   	16,-
<b>Chef's charcuterie board</b> <i>Prosciutto nazionale, coppa stagionata en spianata omana</i>		25,-
<b>Carpaccio of beef</b> <i>Finely sliced beef carpaccio with herb pesto and crumble of fries</i>	  	18,-
<b>Terrine of Handsaeme foie gras</b> <i>Creamy foie gras with a rich texture and delicate onion confit</i>		27,-
<b>Smoked salmon wrap</b> <i>Refreshed with green apple and creamy herb cheese</i>	   	25,-
<b>Royal Belgian Caviar Platinum 30gr</b> <i>Exclusive Royal Belgian Caviar, served with blinis and sour cream</i>	  	75,-

## WARM BOUTIQUE BITES











<b>Grilled white sausage</b> <i>With a crumble of bacon and a dip of Belgian pickles</i>	  	21,-
<b>Crispy chicken strips</b> <i>In a lacquer sauce with an Asian sweet touch</i>	  	19,-
<b>Fried shrimp balls</b> <i>With delicious grey North Sea shrimps and dip with sundried tomatoes</i>	   	23,-
<b>Tataki of tuna</b> <i>Short-fried tuna, with crispy herb crust and wasabi mayo</i>	  	27,-
<b>Fries truffle</b> <i>Crispy Belgian fries with parmesan, served with truffle mayo</i>	   	16,-
<b>Nachos</b> <i>Combined with spicy salsa, melted cheddar and sour cream</i>	 	18,-
<b>Gamba's à la plancha</b> <i>Fried on the hot plancha served with a southern dip</i>	  	23,-
<b>Bao bun</b> <i>Tender steamed bun filled with slow-cooked pulled pork and a rich barbecue sauce</i>	   	22,-
<b>Croque "chique et cher"</b> <i>A deluxe toastie with truffle mayo, smoked ham and parmesan</i>	  	22,-
<b>Flemish-style white asparagus</b> <i>Traditional with mimosa of egg, melted farm butter and parsley</i>	   	25,-
<b>White asparagus with smoked salmon</b> <i>White asparagus with smoked salmon and mousseline sauce</i>	   	29,-
<b>Lacquered spareribs</b> <i>Perfectly flavoured with a home-made lacquer sauce according to the chef's secret recipe</i>	 	17,-

All prices are in euros and include VAT  
Do you have an allergy or intolerance? Ask our staff for advice.







## MAIN COURSES

<b>Grilled salmon fillet</b> <i>With Mediterranean vegetables, baby potatoes, and choron sauce</i>	  	40,-
<b>Gamba's à la plancha</b> <i>With fried rice and a fresh salad</i>		40,-
<b>Fish pan</b> <i>With mashed potatoes, vegetables, and shrimp bisque</i>	    	32,-
<b>Steak (Belgian white/blue)</b> <i>Grilled on The Big Green Egg with fresh salad and Belgian fries</i> <i>Sauce of your choice: mushroom, pepper, béarnaise or choron</i>	 	32,-
<b>Filet pur (Belgian white/blue)</b> <i>Grilled on The Big Green Egg with fresh salad and Belgian fries</i> <i>Sauce of your choice: mushroom, pepper, béarnaise or choron</i>	 	44,-
<b>Rack of lamb</b> <i>With warm vegetables, rosemary-porto jus and creamy potato gratin</i>	  	43,-
<b>The Mood Rundsburger (Belgian white/blue)</b> <i>Grilled on The Big Green Egg, with flavourful mood sauce, crispy bacon, melted Old Bruges cheese on a brioche bun, with potato wedges</i>	   	30,-
<b>Pork cheeks</b> <i>In a sauce of gingerbread and grain mustard, fresh salad and Belgian fries</i>	   	37,-
<b>Flemish-style white asparagus</b> <i>Traditional with mimosa of egg, melted farm butter, parsley and baby potatoes</i>	   	38,-
<b>White asparagus with smoked salmon</b> <i>White asparagus with smoked salmon, mousseline sauce and baby potatoes</i>	   	43,-
<b>Beef tartare</b> <i>With fresh salad and Belgian fries</i>	 	30,-
<b>Beef tartare "Royal"</b> <i>With Royal Belgian Caviar Platinum 30gr, sour cream, fresh salad and Belgian fries</i>	  	89,-
<b>Meatballs in tomato sauce</b> <i>With fresh salad and potato croquettes</i>	  	27,-
<b>Fettuccine verdi chicken</b> <i>With wok vegetables and sun-dried tomatoes</i>	  	30,-
<b>Fettuccine verdi vegetarian</b> <i>With wok vegetables and sun-dried tomatoes</i>	   	26,-
<b>Ravioli with ricotta and spinach</b> <i>Topped with delicious smoked paprika sauce</i>	   	26,-

## SALAD DISHES (extra Belgian fries +5,-)

Salad with fried chicken caesar style, parmesan and croutons	    	30,-
Salad with fried tuna and Asian dressing	  	38,-
Salad with creamy goat's cheese, crispy bacon and fresh apples	 	30,-

## ARTISANAL CROQUETTES (extra Belgian fries +5,-)

<b>Old Bruges cheese croquettes with fresh salad</b>	  	
▪ 2 pieces		20,-
▪ 3 pieces		25,-
<b>North Sea shrimp croquettes with fresh salad</b>	  	
▪ 2 pieces		24,-
▪ 3 pieces		30,-

All prices are in euros and include VAT  
Do you have an allergy or intolerance? Ask our staff for advice.