

WE WELCOME 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

Southern bruschetta <i>Toasted bread with a fresh topping of tomato, basil and olive oil</i>	   	16,-
Chef's charcuterie board <i>Prosciutto nazionale, coppa stagionata and spianata romana</i>		27,-
Creamy burrata <i>Italian burrata, served with a selection of Belgian tomatoes and creamy pesto</i>	  	26,-
Tuna tartare <i>Finely chopped tuna, marinated in sushi vinegar, with fresh avocado and sesame seeds</i>	  	29,-
Royal Belgian Caviar Gold 30gr <i>Exclusive Royal Belgian Caviar, served with blinis and sour cream</i>	  	85,-

WARM BOUTIQUE BITES

Grilled white sausage <i>With a crumble of bacon and a dip of Belgian pickles</i>	   	21,-
Crispy chicken strips <i>In a lacquer sauce with an Asian sweet touch</i>	  	19,-
Fried shrimp balls <i>With delicious grey North Sea shrimps and dip with sundried tomatoes</i>	    	27,-
Tataki of tuna <i>Short-fried tuna, with crispy herb crust and wasabi mayo</i>	    	27,-
Fries truffle <i>Crispy Belgian fries with parmesan, served with truffle mayo</i>	   	18,-
Nachos <i>Combined with spicy salsa, melted cheddar and sour cream</i>	 	18,-
Prawns à la plancha <i>Fried on the hot plancha served with a southern dip</i>	  	24,-
Mussels Thai-style <i>Deliciously cooked mussels in a creamy coconut curry sauce with fresh herbs</i>	  	23,-
Chicken spring rolls <i>Golden-fried chicken spring rolls served with Asian dipping sauce and fresh mango-herb salsa</i>	   	23,-

MAIN COURSES

Prawns à la plancha <i>With fried rice and fresh salad</i>	  	44,-
Fish stew <i>With mashed potatoes, vegetables and shrimp bisque</i>	    	33,-
Small soles (3st) <i>Served with parsley butter, fresh salad, and Belgian fries</i>		43,-
Mussels – plain, in white wine or with garlic cream <i>Served with Belgian chips and mussel sauce</i>	 	39,-
Steak <i>Grilled on The Big Green Egg with fresh salad and Belgian fries</i> <i>Sauce of your choice: mushroom, pepper or béarnaise</i>	  	38,-
Filet pur <i>Grilled on The Big Green Egg with fresh salad and Belgian fries</i> <i>Sauce of your choice: mushroom, pepper or béarnaise</i>	  	48,-
Vol-au-Vent <i>Traditional puff pastry filled with free-range chicken, meatballs and beech mushrooms, served with a fresh salad and Belgian fries</i>	 	35,-
Beef tagliatta <i>Thinly sliced entrecôte served with rocket, Parmesan, tomato salsa and pan-fried baby potatoes with rosemary</i>	 	48,-
Beef bourguignon <i>Beef stew with red wine, silver onions and bacon, fresh salad and Belgian fries</i>	  	35,-
Beef tartare <i>With fresh salad and Belgian fries</i>	 	35,-
Beef tartare "Italienne" <i>Mediterranean accents, homemade pesto, Parmesan cheese and Belgian fries</i>	   	37,-
Beef tartare "Royal" <i>With Royal Belgian Caviar Gold 30gr, sour cream, fresh salad and Belgian fries</i>	  	98,-
Meatballs in tomato sauce <i>With fresh salad and potato croquettes</i>	   	28,-
Pappardelle with burrata, tomato and Italian ham <i>Pasta with a creamy, slightly spicy tomato sauce, burrata and Italian ham</i>	  	36,-
Pappardelle with creamy burrata and tomato <i>Pasta with a creamy, slightly spicy tomato sauce and burrata</i>	   	32,-

SALAD DISHES (extra Belgian fries +6,-)

Salad with fried tuna and Asian dressing	  	38,-
Salad with creamy goat's cheese, crispy bacon and fresh apples	 	32,-

ARTISANAL CROQUETTES (extra Belgian fries +6,-)

Old Bruges cheese croquettes with fresh salad	  	22,-
▪ 2 pieces		28,-
▪ 3 pieces		
North Sea shrimp croquettes with fresh salad	  	30,-
▪ 2 pieces		38,-
▪ 3 pieces		