WE INVITE YOU INTO THE CULINARY WORLD OF OUR BOUTIQUE BITES
PERFECT FOR SHARING WITH YOUR PARTY

BOUTIQUE BITES

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

Vitello tonnato — 29,-
Veal carpaccio with smoked eel, tuna and eel mayonnaise, fried capers and pickled red onion

Chef's selection of Italian charcuterie — 28,-
Prosciutto nazionale, coppa stagionata and spianata romana

Foie gras deluxe — 30,-
Crispy brioche with foie gras, apple compote, hazelnut crunch and pickled red onion

Mushroom toast — 25,-
Crispy brioche, sautéed wild mushrooms, garlic, fresh herbs and a touch of cream

Gamba's à la plancha — 25,-
Seared on a hot plancha and served with a Mediterranean-style dip

Prawns à la plancha — 25,-
Fried on the hot plancha served with a southern dip

Royal Belgian Caviar Gold 30gr — 89,-
Exclusive Royal Belgian Caviar, served with blinis and sour cream

Grilled white boudin winter-style — 25,-
With caramelised red onion, pointed cabbage and Belgian pickles

Crispy chicken strips (5 pieces) — 19,-
With a delicious glaze featuring a sweet Asia note

Shrimp croquettes (8 pieces) — 28,-
With flavourful North Sea shrimp and a sun-dried tomato dip

Tuna tataki — 30,-
Seared tuna with a crispy herb crust and wasabi mayo

Truffle fries — 18,-
Crispy Belgian fries with truffle mayo and parmesan

Beef tartare Holstein with truffle on brioche (2 pieces) — 39,-
Crispy brioche with beef tartare, truffle cream, parmesan and autumn truffle

Beef tartare Holstein and caviar on brioche (2 pieces) — 49,-
Crispy brioche with beef tartare, sour cream and 10gr Royal Belgian Caviar Gold



SHARE YOUR BOUTIQUE MOMENTS
FOLLOW AND TAG US ONLINE: @INTHEMOODMINNEWATER
ONLINE RESERVATIONS: WWW.MOODFOODCAFE.BE

CHOOSE YOUR FAVORITE MAIN COURSE AND SELECT FROM OUR FLAVORFUL SIDE DISHES FOR THE PERFECT TASTE EXPERIENCE

MAIN COURSES

Side dishes are not included *with the main courses, unless otherwise stated.*

Mediterranean-style gambas à la plancha	38,-
Cod Royal with white wine sauce and 'Royal' cod with white wine sauce and hand-peeled grey North Sea shrimp	44,-
Belgian Blue-Withe steak grilled on the Big Green Egg	30,-
Dry-aged Rubia Gallega with homemade chimichurri (aged 5 weeks / ca. 350 g)	59,-
Vol-au-vent with free-range chicken	29,-
Game stew of venison and wild boar	38,-
Venison calf fillet with aged port wine sauce	43,-
The Duke of Berkshire Pork (ca. 350 g)	32,-
Beef tartare Holstein 'classic'	29,-
Beef tartare Holstein Royal 'Belgian Caviar Gold 30gr'	98,-
Meatballs in creamy tomato sauce	25,-
Truffle tagliatelle with chicken, creamy truffle sauce and oyster mushrooms	42,-
Truffle tagliatelle, creamy truffle sauce and oyster mushrooms	37,-
Salad with seared tuna and Asian dressing	38,-
Goat cheese salad with crispy bacon, apple and honey dressing	32,-

SIDE DISHES

We serve side dishes ***exclusively as an accompaniment*** *to a main course.*

Potato selection

Belgian fries	5,-
Almond croquettes	7,-
Baby potatoes with chili dip and parmesan	6,-
Creamy mashed potatoes	5,-

Sauce

Pepper	3,5-
Mushroom	3,5-
Béarnaise	3,5-
Aged port wine sauce	5,-

Vegetable selection

Mixed green salad with chive dressing	4,-
Tomato salad with balsamic glaze, goat's cheese, basil and roasted almonds	7,-
Stuffed portobello mushroom with duxelles and a Parmesan crust	7,-
Braised carrots with a hint of honey, ricotta and pomegranate	8,-
Chicory terrine with roasted almonds and Calvados-poached pear	8,-

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