

FOOD

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TAPAS

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| Cheese plate from de Westhoek | 14,50 |
| Charcuterie plate from de Westhoek | 15,00 |
| Chef's tapas plate (hot & cold mix) | 22,50 |
| Fish fingers / tartar sauce | 11,50 |
| Smoked ham / wraps / 4 peppers | 9,00 |
| Pinsa Romana / tomato / basil (vegan) | 9,50 |
| Calamari / garlic sauce / lime | 11,00 |
| Bao buns / pulled jackfruit / tzatziki (vegan) | 9,50 |
| Empanadilla masala / tzatziki (vegan) | 9,50 |
| Onion rings / fresh herb mayo | 8,50 |
| Gastro Croquette mix / Sriracha Mayo(12p.seasonal) | 15,00 |
| Quiche / spinach / goats cheese / tomato | 10,00 |
| Fried chicken / yogurt dip | 9,00 |
| Fried zucchini flower / bell pepper / humus (vegan) | 10,50 |
| Fuet / sticks | 9,00 |
| Pimientos de Padrón / padrón peppers / coarse salt | 8,00 |
| Scoops / guacamole / tomato salsa | 8,50 |
| Biologic vegetables soup / bread | 6,00 |

SALADS

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| Goat cheese / fig / corn salad / pecan / balsamic vinegar | 21,50 |
| Tabouleh / grilled chicken / merguez | 20,50 |
| Gravad lax / yogurt from Beauvoordse Walhoeve / beetroot mustard-dill dressing | 22,00 |
| Duck breast / smoked / fig / pomegranate melasse | 21,50 |
| Wild mushrooms / carrot / walnut / cider vinegar (vegan) | 21,00 |

KIDS

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| Sausage / apple sauce / straw potatoes | 11,00 |
| Vol au vent / salad / straw potatoes | 10,00 |
| Chicken / apple sauce / straw potatoes | 11,00 |
| Fish fingers / salad / straw potatoes | 12,00 |

“ TO SHARE ”

Portions are for 2 to 3p, supplemented with one or more side dishes

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| Chicken pie of Flemish farm chicken / carrot / leek | 43,00 |
| Hot smoked salmon / tagliatelle / mushrooms / oyster mushrooms white wine sauce | 49,50 |
| Venison / ragout / stroganoff / wodka / bell pepper winter carrot | 43,50 |
| Coq au vin / mushrooms / carrot (vegan) | 44,50 |




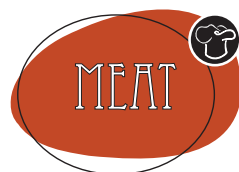
SIDE DISHES

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| Straw potatoes | 5,00 | Tabouleh / mint / raisins | 6,00 |
| Tagliatelle / pesto | 6,00 | Selection of seasonal vegetables | 8,00 |
| Oven roasted potatoes | 6,00 | Salad of various tomatoes /balsamic | 8,00 |
| Puree / sweet potato / edamame | 7,00 | Green leaf salad | 6,00 |
| Polenta / croquette / parmesan | 7,50 | Mushroom cream sauce | 3,50 |
| Cream potatoes / gratinated | 6,50 | Pepper cream sauce | 3,50 |
| Rice / vegetables | 5,00 | Additional bread | 2,00 |
| | | Ketchup / mayo | 1,00 |

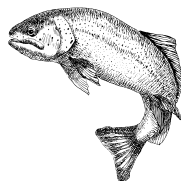
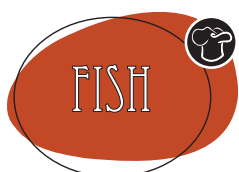
“ TO SHARE OR NOT TO SHARE ”



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| Lasagne / pesto / vine tomatoes / arugula | 21,00 |  |
| Vegetable stew / sweet potato / pointed cabbage / turnip cabbage / smoked sausage (vegan) | 21,00 | |
| Moussaka / lentils / eggplant / ricotta | 20,50 | |
| Coq au vin / mushrooms / carrot (vegan) | 22,50 | |



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| Pork belly / slow cooked / glazed / pumpkin / pickles | 21,00 |
| Belgian “white-blue” (250 g) | 22,00 |
| Chili con carne / guacamole / sour cream | 20,50 |
| Venison / ragout / stroganoff / wodka / bell pepper winter carrot | 22,00 |
| Hare / saddle / saltimbocca / sage / pancetta / portsauce | 25,00 |



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| Cod / aubergine/ wild mushroom / soy / white wine sauce | 25,00 |
| Tuna / “mi cuit” / mango / avocado / rice / guacamole coriander | 25,50 |
| Catfish / bell bean / leek / currysauce | 22,50 |