

TAPAS

Cheese plate from de Westhoek	14,50	Bao buns / pulled jackfruit (vegan)	9,50
Charcuterie plate from de Westhoek	15,00	Empanadilla masala / tzatziki (vegan)	9,50
Chef's tapas plate (hot & cold mix)	22,50	Onion rings / fresh herb mayo	8,50
Fish fingers / tartar sauce	11,50	Fried chicken / yogurt dip	9,00
Marinated salmon wraps / herb cheese	10,00	Tortilla chips / tomato salsa	6,50
Calamari / garlic sauce / lime	11,00	Tortilla chips / guacamole	6,50
Pinsa Romana / tomato / basil	9,00	Biologic vegetables soup / bread	6,00
Fried zucchini flower / bell pepper	10,50		

“ TO SHARE OR NOT TO SHARE “

VEGI

Falafel / coconut / edamame / saffron	21,00
Lasagne / pesto / vine tomatoes	19,00
No chicken / curry / broad beans / fennel / carrot	20,00
Risotto / asparagus / parmesan	22,50

MEAT

Pork belly / slow cooked / glazed / pumpkin / pickles	20,50
Belgian “white-blue” (250 g)	21,50
Chili con carne / guacamole / sour cream	20,00
Köfte / lamb / meatballs / chick peas / raz el hanout	21,00
Suckling pig / prime rib / asparagus / grain mustard sauce	24,50

FISH

Spotted dogfish / fennel / tomato / asparagus / dill sauce	23,50
Catfish / asparagus / bell pepper chutney / white wine sauce	25,00
Tuna / “mi cuit” / mango / avocado / rice / guacamole / coriander	25,50

CHEF'S SIDE DISHES

Straw potatoes	5,00	Tabouleh / mint / raisins	6,00
Tagliatelle / pesto	6,00	Asparagus / grilled / sesame / soy	8,50
Oven roasted potatoes	6,00	Salad of various tomatoes / balsamic	8,00
Chicory salad / apple / raisins	6,50	Green leaf salad	6,00
Polenta / croquette / parmesan	7,50	Mushroom cream sauce	3,50
Rice / vegetables	5,00	Pepper cream sauce	3,50

“ TO SHARE” portions are for 2 to 3p, supplemented with one or more side dishes

Chicken pie of Flemish farm chicken / carrot / leek	40,00
Hot smoked salmon / tagliatelle / mushrooms / oyster mushrooms / white wine sauce	45,00
Vegetarian “coq au vin” / mushrooms / carrot	41,50
Suckling pig / prime rib / asparagus / grain mustard sauce	47,00

FRESHLY MADE SALADS, PREPARED TO ORDER

Goat cheese / quinoa / pomegranate / pecan nuts / beetroot / coriander	21,50
Tabouleh / grilled chicken / merguez	20,50
Homemade gravad lax / yogurt from Beauvoordse Walhoeve / beetroot / dill dressing	22,00
Asparagus / marinated / croquette / black radish	23,00

CHILDRENS MENU (up to age 12)

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

DESSERT - Ask the waiter for the dessert menu