



BITES

Concept bites:

The dishes you order are meant to be shared, they are served one at a time.

(For groups, this will be several bites at once).

Additional orders can be made to your heart's content throughout the evening.

For groups of six or more, we recommend taking one dish multiple times so that everyone at the table has a chance to taste.

Team Rose Red

CHEESEBOARD

19.00

Trappist cheese Chimay, Blue d'auvergne, Abbey cheese of St. Bernard and Camembert .

Served with bread, bridge rusk, onion jam, ...



PLATE OF IBERICO

(50 gram)

13.00

Thinly sliced GREAT Iberico from Monte Nevado, matured for 27 months.





BURRATA

14.50

Creamy burrata served with tomato tartare, pesto and grilled ciabatta.



GYOZA

*** Must try ***

13.50

Japanese Dumpling with a filling of pork & beef, served with matching sauces and spring onion.



POTATOES

*** Topper ***

13.00

Crispy fries with sauce finished with parmesan, red onion and fresh herbs.





PAN CON SOBRASADA

14.50

Crispy crystal bread with tomato tapenade and sobrasada,
Finished with cream of burrata.



PIADINA

13.50

Italian flatbread with minced fennel finished with mozzarella,
parmesan and ricotta cheese.



ARTISANAL SHRIMP CROQUETTES (8st.)

13.50

Served with fresh tartare





ARTISANAL WHITE SAUSAGE

13.00

Crispy fried white tripe served with a pickle mayonnaise



CHICKEN SKEWERS “TERRIYAKI STYLE”

13.00

Grilled chicken skewers lacquered with sesame soy, finished with crispy furikake.



CARPACCIO OF ENTRECOTE

17.00

Lightly marinated sirloin steak from De Laet & Van Haver, served with a light cream of basil, tomato tartare and grilled ciabatta, finished with pine nuts.





VEAL PICANHA “VITELLO STYLE”

15.50

Slow-cooked picanha finished with a vitello tonato sauce, capers, cherry tomatoes and parmesan cheese.



HOLA TACO

2 stuks

8.00

Seasoned minced beef with cheddar, sour cream and fresh herb salad.



MORBIFLETTE

15.50

Thinly sliced potatoes with diced bacon, white wine and garlic, gratinated with Morbier (cheese from the Jura).





PIZZETTI (also available vegetarian 13,00) 13,50

Finished with Coppa, Parmesan cheese and Pesto.



TRUFFLE CHEESE CROQUETTES 14,50

Artisan TRUFFEL croquettes served with a cream of artichoke and finished with Coppa.



RAVIOLI WITH TRUFFLE (veggi) 14.50

Fresh ravioli with mushrooms and truffle, finished with aged comté.





DESSERT

BRUGES PRIDE

7.50

Bruges' best Truffles By Depla



CREME BRULÉE TARTLET

9.00

Tart creme brulée with red fruits , coulis and whipped cream.



CLASSIC SABAYON

10.00

Prepared with blonde beer, red fruit coulis, Cavotte cookie and vanilla ice cream.



TARTE TATIN

9.50

'La tarte des demoiselles Tatin' is perhaps the most famous apple pie.

Served with a scoop of vanilla ice cream and whipped cream.



TIRAMISU

9.00

Homemade tiramisu with mascarpone and the classic boudoirs, finished with cocoa powder.



AFFOGATO (also possible with Amaretto)

6.50 / 8.50

An Italian ice cream dessert, where a scoop of vanilla ice cream is topped with espresso. This can be finished with a liqueur for lovers.



Allergens :

	Gluten
	Schaaldieren
	Eieren
	Vis
	Aardnoten
	Soja
	Melk
	Noten
	Selderij
	Mosterd
	Sesamzaad
	Sulfieten
	Lupine
	Weekdieren