

BITES

PLATE OFF CHARCUTERIE

24,00

Coppa fennel , salami D'olot, chorizo of Pamplona, Mortadella and rillettes of Belgasconne.

Served with bread and Bruges rusk.



PLATE OFF CHEESE

19,00

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

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





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.

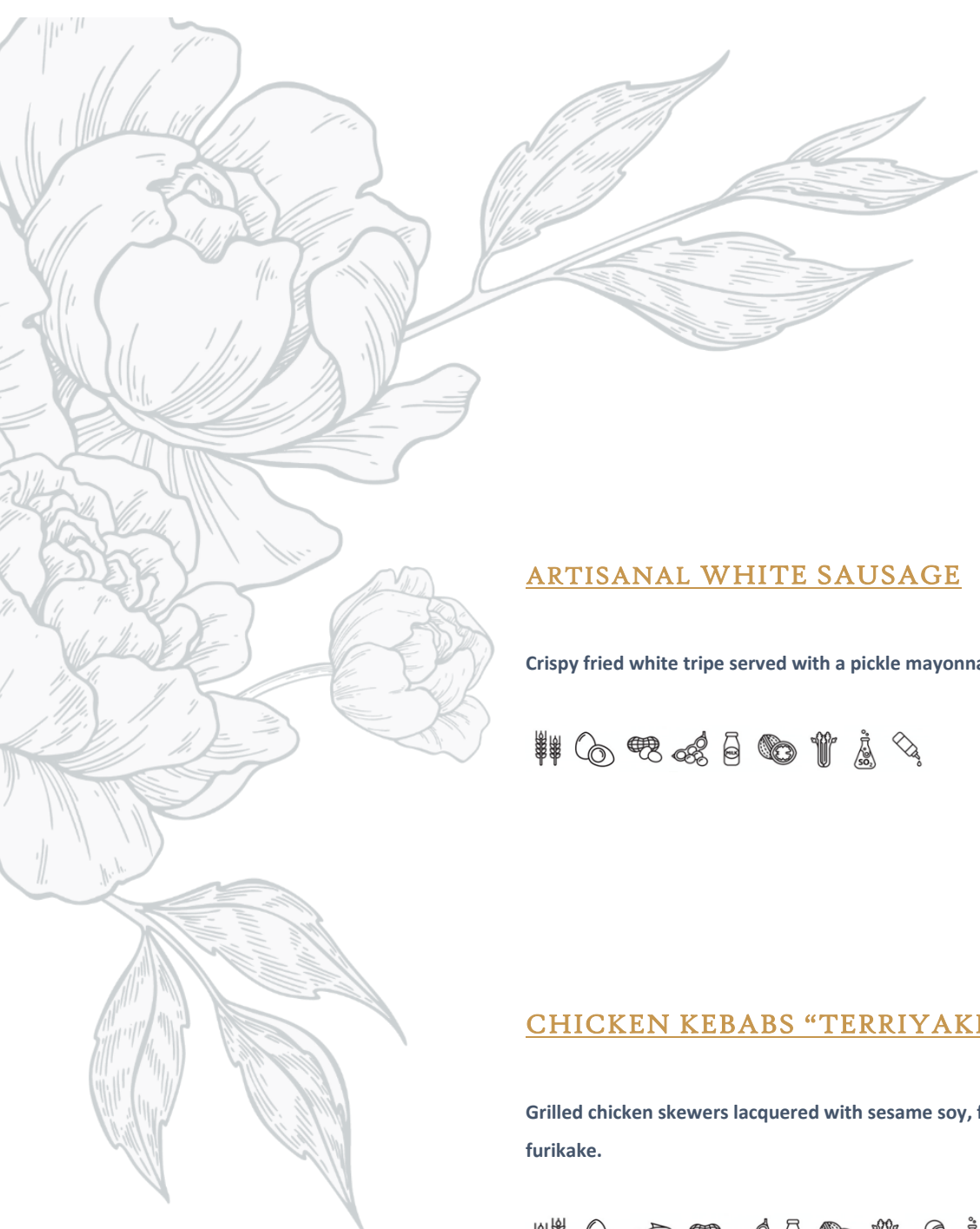


ARTISANAL SHRIMP CROQUETTES (8st.)

13.50

Served with fresh tartare





ARTISANAL WHITE SAUSAGE

13.00

Crispy fried white tripe served with a pickle mayonnaise



CHICKEN KEBABS "TERRIYAKI STYLE"

13.00

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



BEEF TATAKI

NEW

16.50

Finely chopped pieces of beef with sesame, dressing of Ponzu and spring onion.





TRADITIONALLY SMOKED SALMON

15.50

Served with a horseradish-based sauce and grilled Ciabatta.



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.





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.



RISOTTO FUNGHI (vegetarian) 15,50

Risotto with forest mushrooms finished with ricotta, parmesan cheese and gremolata.





DESSERT

CREME BRULÉE TARTLET

8.50

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



CLASSIC SABAYONNE

9,50

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.



MINI TIRAMISU

5,00

*** An "eat me out" dessert ***



Allergens :

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