

Spring menu golden leie

glass cava or mocktail

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asparagus the Flemish way

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filet pur (+ €5) | sauce of your choice

of

lotte | poached egg | mashed potatoes | mousseline sauce

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dame blanche with homemade vanilla ice cream

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coffee or fresh mint tea

75 pp – with selected wines 99 pp

starters

zeeland flat oysters 'Cees Sinke' 000 3/6/9 18/27/36

royal belgian caviar platinum label | toasts | crème d'isigny  75

beef carpaccio | arugula | pine nuts | parmesan  22

asparagus soup 16

asparagus the Flemish way 26

asparagus mousseline 26

asparagus Nenuphar | smoked salmon 30

vitello tonato 24

artisan cheese croquettes | fried parsley | lemon  20

artisanal shrimp croquettes | fried parsley | lemon 22

tarte tatin of chicory | goat cheese | honey 22

veggie & salads

fried rice | vegetables | cocos | peanut | black garlic 26

thai beef noodle salad 24

pasta pomodoro | stracciatella 24

fish

cod | poached egg | mashed potatoes | mousseline sauce 36

supplement caviar 30 gr. 75

eel in green 38

fried sole à la meunière | tartar sauce 45

meat

steak tartare 28

filet pur holstein  38

côte à l'ôs 2p 76

béarnaise  – pepper – mushroom 3

lamb crown | gratin | pricess beans 36

stew | VanderGhinste red brown | fresh apple sauce 28

vol-au-vent | mousseline sauce 30

supplement chicory salad 6

supplement salad with tomato 6

supplementary potato croquettes 6

supplement hot vegetables 8

 luten-free  vegetarian  spicy  toppers

Allergen information available on request