

Bistro

Starters

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| Vegetable soup of the day | € 10,90 |
| Bisque of lobster | € 19,40 |
| Mangalica ham, 18 months, tomato salsa and bruschetta | € 39,10 |
| Carpaccio of tomato with hand peeled shrimps of "Nieuwpoort" | € 23,80 |
| Goose liver terrine, chutney of dried fruit, spices | € 26,70 |
| Smoked Scottish salmon with classical garnish | € 21,60 |
| Home-made shrimp croquette | € 19,60 |

Vegetarian

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| Buffalo mozzarella, Italian tomato, basil | € 18,90 |
| Penne arrabiata | € 19,60 |
| Pearl couscous with Moroccan spices, seasonal vegetables, dried fruits | € 22,70 |

Salads and Sandwiches

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| Niçoise Salad venestra of tuna 'Ramon Franco' | € 22,50 |
| Caesar Salad, chickenfilet BBQ style | € 21,20 |
| Club sandwich "Bistro" | € 20,50 |
| Grilled ham and cheese sandwich "Croque Monsieur" | € 16,40 |

Main course

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| Sole baked or grilled (500 gr) endive salad, French fries | € price of the day |
| Baked turbot, mash of leek, hand peeled grey shrimps, juice of crustaceans | € 41,60 |
| Baked fillet of cod, melted spinach, clear butter sauce, sesame crumble, potato mousseline | € 46,70 |
| Irish filet pur, grilled or baked, béarnaise or green pepper or archiduc sauce, salad, French fries | € 37,90 |
| Steak tartar prepared "à la minute", salad, French fries | € 29,70 |
| Home-made hamburger "Bistro" | € 24,00 |
| Stew of beef cheeks with Rodenbach beer "Grand Cru" | € 22,60 |
| Spaghetti bolognaise with Parmesan cheese | € 18,00 |
| "Vol-au-vent", salad, French fries | € 22,90 |

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| Roast of the day | € 23,10 |
| 3-course menu | € 41,90 |
| With selected wine | € 64,00 |

*If you have any type of food allergy,
please inform us.*

Desserts

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| Dame Blanche | € 10,30 |
| Café glacé | € 10,30 |
| Crème brûlée | € 9,10 |
| Mousse of bitter chocolate, meringue, chocolate flakes | € 9,10 |
| Cream of bitter chocolate, sea salt, olive oil, Bourbon-vanilla ice-cream | € 10,30 |
| Assortment of home-made ice-cream and sorbet | € 9,10 |
| Artisanal cheese Michel Van Tricht, dried fruits, biscuit of Bruges | € 18,00 |

Children's menu

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| Home-made shrimp croquette | € 9,90 |
| Home-made hamburger "Bistro" | € 19,20 |
| Grilled ham and cheese sandwich "Croque Monsieur" | € 8,20 |
| Spaghetti bolognaise with Parmesan cheese | € 12,10 |
| Steak with French fries | € 25,80 |
| Dame Blanche | € 7,90 |
| Chocolate mousse | € 7,90 |

Glass of Champagne

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| Veuve Clicquot Yellow Label | € 16,00 |
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White

| | glass | bottle |
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| Pinot Grigio – Marca Trevigiana – Italy | € 7,90 | € 42,00 |
| De Morgenzon – Chardonnay – Zuid-Afrika | € 7,90 | € 42,00 |
| Château Moulin Caresse – Montravel sec – Sauvignon – France | € 7,90 | € 42,00 |
| Anselmo Mendes – Vinho Verde – Portugal | € 7,90 | € 42,00 |
| Romuald Petit – Saint-Véran – France | € 10,00 | € 54,60 |
| Chablis – Bernard Defaix – France | € 10,00 | € 54,60 |

Rosé

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| M. De Minuty Rosé – France | € 7,90 | € 42,00 |
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Champagne 75 cl

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| Veuve Clicquot Yellow Label | € 99,00 |
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Red

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| Domaine du Bel Air les vingt lieux dits – Cabernet Franc – Bourgueil – France | € 7,90 | € 42,00 |
| Côtes du Rhône – Les Notes de Louis – France | € 7,90 | € 42,00 |
| Montepulciano d'Abruzzo – Italy | € 7,90 | € 42,00 |
| Domaine Richeaume Tradition Méditerranée – France | € 10,00 | € 54,60 |
| Montesecondo Sangiovese Toscane – Italy | € 10,00 | € 54,60 |
| Lopez Christobal – Ribera del Duero – España | € 10,00 | € 54,60 |
| Margaux – Zédé de Labégorce – France | | € 78,80 |
| Château Lucia – Saint-Emilion Grand Cru Classé – France | | € 129,00 |