

STARTERS

Homemade Shrimp Croquette 22

Lettuce heart / cherry tomato / shrimp / tartare

Carpaccio Wagyu Classic 22

arugula / dried cherry tomato / parmigiano reggiano / pine nut / truffle mayo

Veal with Tuna Sauce 22

Roasted veal carpaccio / raw tuna / tuna mayo

Burrata & Iberico 22

Burrata cheese / Belotta Iberico ham / marinated tomato / balsamic vinegar

Salmon Tataki 22

Seaweed salad / cucumber / ginger mayo / ponzu dressing

Karditsel Goatscheese 22

Warm goat cheese / syrup / bacon / apple / walnut / salad

ENTREES

Sole 43

2x 250gr baked on the bone / tartare / salad

Mechelse Koekoek 32

Shiitake / white wine / cream / potato

Tartuffo 27* / 33

Pasta / Parmigiano Reggiano / Shiitake / Fresh seasonal truffle

Steak Tartare 22* / 30

raw beef / shallot / caper / pickle / egg / waldorf / mustard

Tenderloin 39

Sautéed vegetables / pepper sauce **or** mushroom cream **or** béarnaise **or** herb butter

Ribeye Tagliata 37

Ribeye tranchéd / arugola / sundried tomatoes / parmigiano reggiano

Vol au vent 26

Chicken Ragout / mushrooms / mousseline / salad

Milanese Escalope 32

Breaded veal cutlet / lemon / salad / pomme fondant

Chefs Ribs 29

24h pork ribs / barbeque marinade / coleslaw

Steak peper 32

salad / pepper cream sauce

Bistro Belge Menu

STARTER

- Shrimp croquette** Lettuce heart / cherry tomato / shrimp / tartare
or
Carpaccio Wagyu arugula / dried cherry tomato / parmigiano reggiano / pine nut / truffle mayo
or
Salmon Tataki Seaweed Salad / cucumber / ginger mayo / ponzu dressing

INTERMEDIATE

- Taglierini Tartuffo** pasta / parmigiano reggiano / shiitake / verse seizoenstruffel
or
Burrata & Iberico Burrata cheese / Belotta Iberico ham / marinated tomato / balsamic vinegar

MAIN

- Asparagus à la Flamande** mimosa of boiled egg / butter / parsley
or
Tenderloin Sautéed Vegetables / Pepper Sauce
or
Sole baked on the bone / tartare / salad

DESSERT

- Dame Blanche** vanilla ice cream / chocotoff sauce / whipped cream
or
Tiramisu homemade / coffee / savouardi / Disaronno
or
Cheese Sommelier's Selection
or
Irish Coffee

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|--------------------|---|-----------|
| 2 COURSES | STARTER + HEAD | 59 |
| 3 COURSES | STARTER + MAIN + DESSERT | 68 |
| 3 COURSES + | STARTER + INTERMEDIATE + <u>TASTING</u> | 71 |
| 4 COURSES | STARTER + INTERMEDIATE + <u>TASTING</u> + DESSERT | 80 |

For groups of 8 people or more, we only serve this menu. Can only be ordered for the whole table

Tasting formula

2 dishes per person = € 44

3 dishes per person = €66

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|----------------------------------|--|-----|
| Homemade shrimp croquette | Lettuce heart / cherry tomato / shrimp / tartare | |
| Carpaccio Wagyu | Arugula / dried cherry tomato / parmigiano / pine nut / truffle mayo | |
| Veal with Tuna Sauce | Cooked veal carpaccio / raw tuna / tuna mayo | |
| Burrata & Iberico | Burrata cheese / Belotta Iberico ham / marinated tomato / balsamic vinegar | |
| Salmon Tataki | Seaweed salad / cucumber / ginger mayo / ponzu dressing | |
| Karditsel Goat cheese | Goat cheese / bacon / apple / walnut / salad | |
| Steak Tartare | raw beef / shallot / caper / pickle / egg / waldorf / mustard | |
| Tartuffo Cutters | Pasta / Parmigiano Reggiano / Shiitake / Fresh seasonal truffle | +€5 |
| Mechelse Koekoek | Shiitake / white wine / cream / potato | |
| Sole 250gr | baked on the bone / tartare / salad | +€5 |
| Tenderloin | Sautéed vegetables / pepper sauce | +€5 |
| Ribeye Tagliata | Ribeye tranchéd/ arugola / sundried tomatoes / parmigiano | +€5 |

Be sure to check out our suggestion menu!

Sides

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| French fries, croquettes or mashed potatoes | 3 |
| Truffle fries | with truffle mayo, parmesan and fresh seasonal truffle 10 |
| Caviar | 10 gr Royal Belgian 23 |
| Truffle | fresh seasonal truffle 9 |

*For groups of **5 or more people**, we ask that the choice be limited to 4 different dishes in each course, both for à la carte and in the tasting formula*

*Allergens: Info on allergens on request. The composition of the products may change.
The allergen list has been drawn up in accordance with the supplier information.
Please note: cross-contamination cannot be ruled out 100%.*