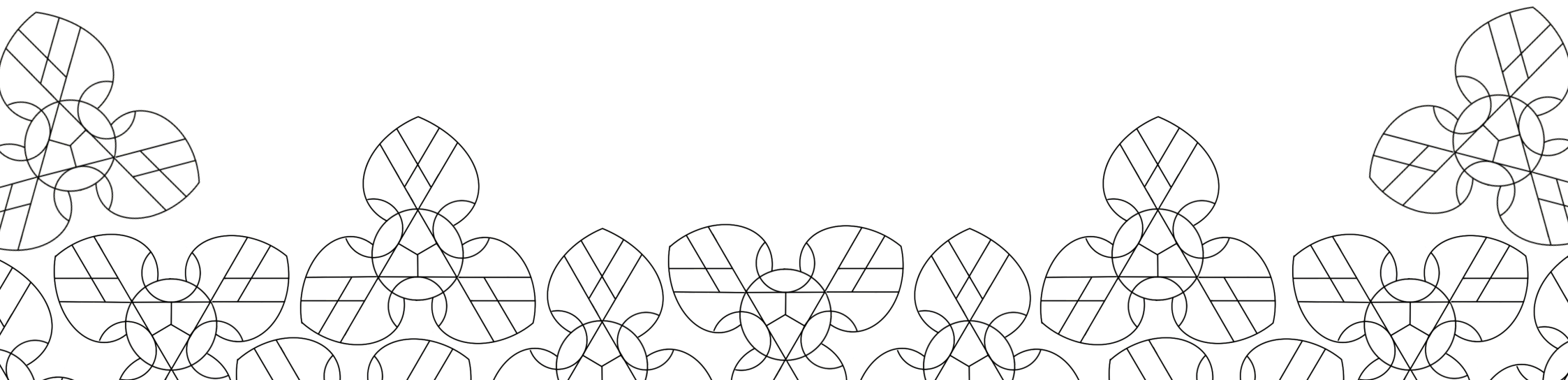


Bar

MENU



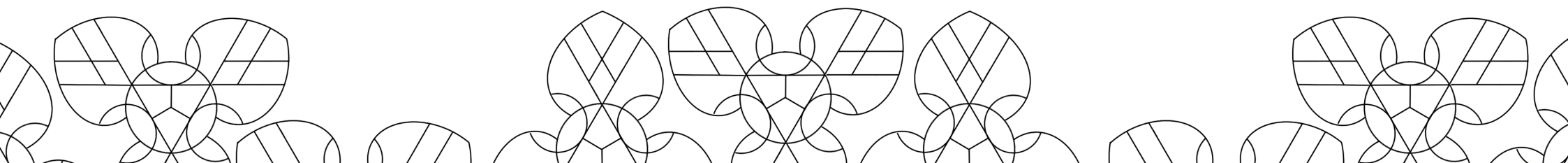
SHARING

Sourdough Bread	8.00
Sage-lemon butter	
Marinated Olives	7.00
Kalamata, Cerignola, Thyme, Orange	
Charcuterie & Cheese to Share	21.00
Serrano, Spinata Romana, Old cheese, Manchego Artichoke, Peppadews	
Veal Bitterballen	10.00
6 pieces	
Truffle Croquettes	10.00
6 pieces	
Crispy Shrimps	10.00
6 pieces	

STARTERS

Burrata 	18.00
Basilicum, Caponata	
Caesar Salad 	14.00
Parmesan, Crispy Panko, Egg	
Add Corn Chicken	+6.00
Vitello Tonnato	22.00
Slow Cooked Veal, Tuna Foam, Tomato Crumble, Capers	
French Fish Soup	16.00
Grilled Prawns, Fennel, Baguette, Sauce Rouille	
Carrot Fennel Soup 	12.00
Artichoke, Chili oil	

If you have an allergy, please let us know | Heeft u een allergie? Laat het ons dan alstublieft weten



NON-ALCOHOLIC BEVERAGES

Soft Drinks

Coca Cola 0,2	4.00
Coca Cola Zero 0,2	4.00
Fanta Orange 0,2	4.00
Fanta Casis 0,2	4.00
Sprite 0,2	4.00
Fuze Tea Sparkling 0,2	4.00
Fuze Tea Green Tea 0,2	4.00

Water

Chaudfontaine Blauw 0,25	4.00
Chaudfontaine Blauw 0,75	8.00
Chaudfontaine Rood 0,25	4.00

Juice

Organic Apple Juice 0,2	5.00
Organic Apple-Elderberry Juice 0,2	5.00
Organic Tomato Juice 0,2	5.00
Fresh Squeezed Orange Juice 0,3	6.00

Drinks by Fever-Tree

Ginger Beer	4.50
Ginger Ale	4.50
Indian Tonic	4.50
Bitter Lemon	4.50

MAIN COURSES

Beef Burger	24.00
Brioche bun, Cheddar, Baby Gem, 'Nassau style' Sauce, Red Onion, Pickles, Skin on Fries	
Linguine	20.00
Basil Butter, Parmesan, Roasted Tomato	
Shrimp Ravioli	26.00
Lobster Sauce, Grilled Shrimps	
Grilled Salmon	30.00
Beurre Blanc, Charred Little Gem, Pommes Anette	
Entrecote 250g	45.00
Demi Glas, Skin on Fries	

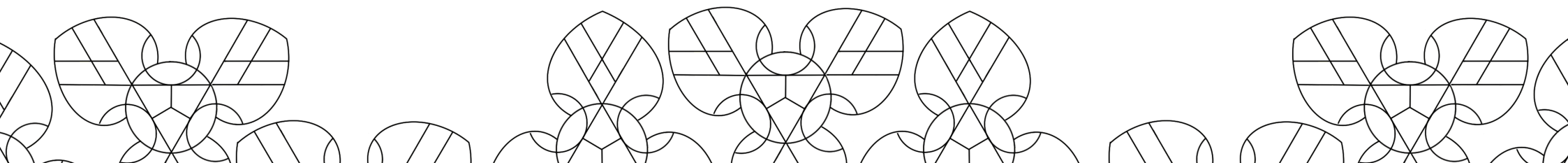
SIDES

Skin on Fries	6.50
Season Vegetables	6.50
Mixed Salad	6.50

DESSERTS

Local Cheese Platter	15.00
Crème Brûlée	10.00
Coffee Crumble, Vanilla Ice Cream	
Chocolate & Toffee	12.00
Mocca ice cream	

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DRINKS

BEERS

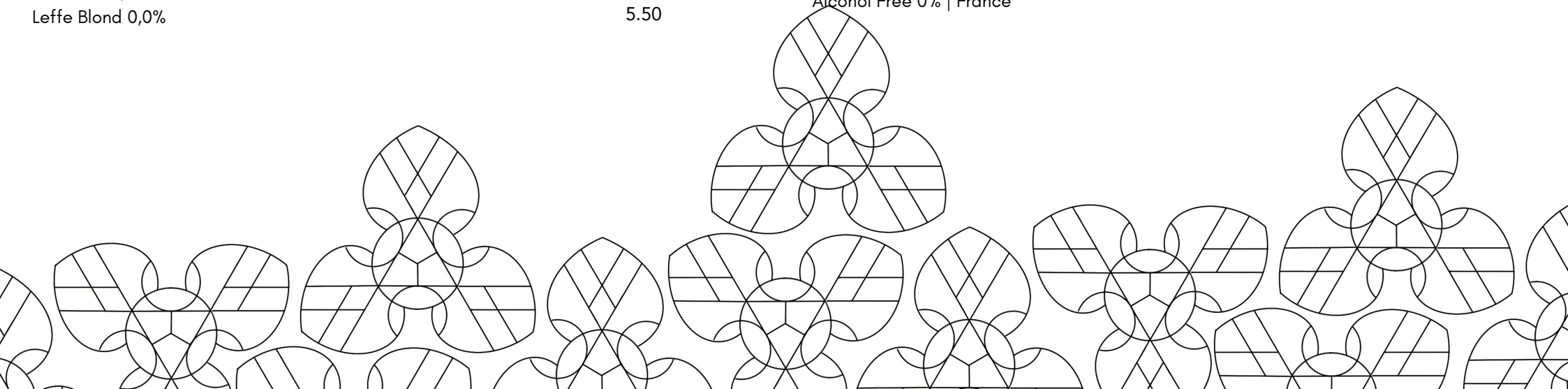
	0.25L	0.5L
Draft		
Brand Pilsner	4.50	8.20
Affligem Blond	6.50	
Affligem Triple	6.50	
Seasonal Beer	6.50	10.00
Bottled Beer		
Karmeliet	7.00	
Duvel	7.00	
Brouwerij 't IJ IJwit	7.00	
Frontaal	7.00	
Heineken 0,0%	4.50	
Leffe Blond 0,0%	5.50	

RED WINES

	Glass	Bottle
Bisou D'or	7.00	30.00
Merlot France		
Couveys	7.50	37.50
Pinot Noir France		
Masseria Altemura	10.00	50.00
Primitivo Italy		
Coto Vintage Mayor Reserva	12.00	60.00
Tempranillo Spain		

SPARKLING WINES

	Glass	Bottle
Crément de Bourgogne	9.50	47.50
Chardonnay, Aligoté, Pinot Noir & Gamay France		
Dival Cotel Brut	13.00	65.00
Chardonnay, Pinot Noir & Pinot Meunier France		
Dival Cotel Blanc de Blanc		90.00
Chardonnay France		
Dival Cotel Rosé Brut		120.00
Chardonnay, Pinot Noir & Pinot Meunier France		
Café de Paris Zero	7.00	35.00
Alcohol Free 0% France		



WHITE WINES

	Glass	Bottle
Bisou D'or Colombard & Sauvignon Blanc France	7.00	30.00
Couveys Chardonnay France	7.50	37.50
Borgo Conventi Pinot Grigio Italy	9.00	45.00
Wild Rock Sauvignon Blanc New Zealand	10.00	50.00

ROSE WINES

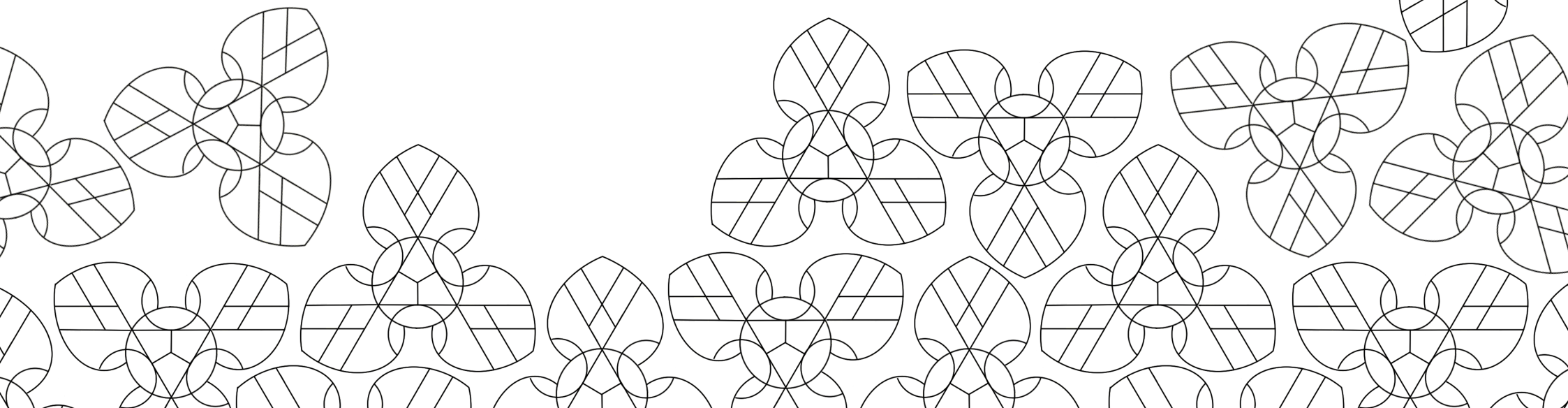
	Glass	Bottle
Bisou D'or Grenache France	6.00	30.00

GIN & TONIC

Served with Fever-Tree Tonic

Bombay Sapphire Citrus, Floral, Light Sweetness, Juniper Berry	13.00
Roku Gin Herbal, Cherry Blossom, Green Tea	14.00
Bobby's Schiedam Lemongrass, Spicy, Floral	14.00
Hendrick's Floral, Citrus, Juniper, Sweet Orange	15.00
Monkey 47 Complex, Peppery, Aromatic	15.00
Sir Edmon Smooth, Spicy, Peppery, Warm	15.00
Gin Of The Month If you are curious, ask our Bartender	16.00

*Whether you enjoy your spirit straight or with a crisp filler,
4cl of your favorite Gin is here, ready for you to savor!*



SPIRITS

Liqueurs & Digestives

Frangelico	5.50
Baileys	5.50
Disaronno	5.50
Licor 43	5.50
Molinari Sambuca Extra	5.50
Tia Maria	5.50
Cointreau	5.50
Mandarine Napoleon	5.50
Grand Marnier Rouge	5.50
Khalúa	5.50
Koremans Limoncello	6.50

Grapes

Janneau Armagnac V.S.O.P.	7.00
Pere Magloire VSOP Calvados	7.00
Hennessy V.S.	8.00
Hennessy X.O.	40.00
Remy Martin V.S.O.P.	10.00
Nonino Grappa di Prosecco	10.00

Bourbon

Four Roses	7.50
Makers Mark	8.00
Woodford Reserve	14.00

Whiskey

Jameson	7.50
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Single Malt

Oban 14Y	20.00
Glenlivet Founder's Reserve	10.00
Glenfiddich 12Y	15.00
Dalwhinnie	12.00
Lagavulin 16Y	23.00
The Macallan 12Y	20.00

SPIRITED & SOPHISTICATED

COCKTAILS

Espresso Martini	14.00
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Vodka, Coffee Liqueur, Espresso

Whiskey Sour

Whiskey, Lemon, Angostura bitters	14.00
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Amaretto Sour

Almond, Lemon, Bitters	14.00
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Old Fashioned

Bourbon, Angostura, Sugar syrup	14.50
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Negroni

Gin, Raspberry, Bitters	14.50
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Pornstar Martini

Vodka, Passion fruit, Vanilla	14.50
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Paloma

Lime Grapefruit, Lala Tequila	14.50
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Clover Club

Gin, Raspberry, Lemon	14.50
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MOCKTAILS

Spiced Mule

Green apple, Lime, Ginger, Basil, Chili, Soda water	12.00
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Passion Mojito

Passion fruit, Lime, Mint, Soda water	12.00
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Shirley Temple

Grenadine syrup, Sprite, Ginger ale Sweet cherries	12.00
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APERITIVO

Aperol Spritz

Aperol, Prosecco, Soda	10.50
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Limoncello Spritz

Lemon, Limoncello, Prosecco, Sparkling mineral water	10.50
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Arancia Rossa

Grapefruit, Lime, Soda water	10.50
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