



“ Sharing food is
the best way to
create memories”

MEAT
HEAT

TO SHARE

Carpaccio / Egg plant / Balsamico / Focaccia	€ 24 ⁵⁰
Hot Camembert with grilled bread	€ 16 ⁵⁰
Tataki beef Fillet Plate (with foie gras +€10)	€ 29 ⁵⁰
Grilled bone marrow with grilled bread(2x1/2)	€ 18 ⁵⁰
Stuffed bread with mozzarella cheese and herbes (4-6 P.)	€ 26 ⁵⁰
Steak tartare ‘antwerp’ with grilled sandwiches	€ 21 ⁵⁰
Oriental Balls (natuur / Gelakt +€3)	€ 10 ⁵⁰
Argentine grilled shrimps / olive oil / garden herbs	€ 11 ⁵⁰
Tortilla’s / cheese / Mexican sauce (+ spicy meat +€4.5)	€14 ⁵⁰
Grilled ribs(6p) or chicken wings(8) nature or with glazing (+€3)	€ 12 ⁵⁰
Bacon & Eggs oriental	€ 14 ⁵⁰
Grilled asparagus	€ 16 ⁵⁰
Fries bravas + sauce (+7.90 euro)	€ 8 ⁹⁰
Grilled eggplant	€ 8 ⁵⁰

“ work hard, snack often.”

SALADS

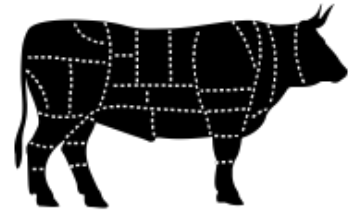
Veggie	€ 21 ⁵⁰
Shrimps	€ 32 ⁵⁰
Goat cheese	€ 24 ⁵⁰
Chicken oriental	€ 26 ⁵⁰

**“ I don't eat red meat but sometimes
a man needs a good steak”**

MEAT

Grilled ribs (pure / glazed +€5) +/- 1 kilo fresh	€ 23 ⁵⁰
½ Grilled Chicken	€ 16 ⁵⁰
Meat Mix of the chef	€ 11/100gr
Sausage mix	€ 7/100gr
Giant sausage skewes (250 gram)	€ 16 ⁵⁰
Chicken Saltimbocca (goat cheese , mozzarella)	€ 29 ⁵⁰
Lamb chops	€ 8 ⁵⁰ /piece
Lamb crown roast (+/- 350gr)	€ 15/ 100 gr

BUTCHER'S CUT



Steak Wit-blauw € 13/100gr

Fillet of beef Wit-Blauw €17/100gr

Ribe eye Wit-Blauw €14/100gr

Côte à l'os witblauw (from 1 kilo) € 12/100gr

Giant chicken or porc skew (250 gram) € 21⁵⁰

Giant beef or lamb skew (300gram) € 32⁵⁰

Tasting of refined meats (min.1.2 kg) Price of the day

FISH

salmon (200-250gram) or 2 Seebass filets or 6 Shrimps € 29⁹⁵

“ Eat good, feel good”

SIDE DISHES

Grilled vegetables	€ 16 ⁵⁰
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Mixture of cold vegetables	€ 16 ⁵⁰
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Bravas fries	€ 8 ⁹⁰
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Sweet potato fries	€ 10 ⁹⁰
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Sauteed potatoes	€ 8 ⁹⁰
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Toasted bread with olive oil	€ 7 ⁵⁰
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SAUCES

Homemade sauce : spicy tartar	€ 7 ⁹⁰
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Cold sauces : Mayonaise , Ketcup , cocktail etc	€ 1 ⁷⁵
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Bearnaise , pepersaus , mushroom sauce , red wine reduction	€ 7 ⁹⁰
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DESSERTS

Chocolate Lava cake / vanilla icecream	€ 11 ⁵⁰
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Normandian apple pie / vanilla icecream	€ 11 ⁵⁰
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Vanilla ice cream with chocolate sauce	€ 11 ⁵⁰
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Crèma Catalana,	€ 11 ⁵⁰
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