



“ Sharing food is
the best way to
create memories”

MEAT
HEAT

TO SHARE

Carpaccio / Egg plant / Balsamico / Focaccia	€ 27 ⁵⁰
Hot Camenbert with grilled bread	€ 16 ⁵⁰
Tataki beef Fillet Plate (with foie gras +€10)	€ 32 ⁵⁰
Grilled bone marrow with grilled bread(2x1/2)	€ 19 ⁵⁰
Stuffed bread with mozzarella cheese and herbes (4-6 P.)	€ 28 ⁵⁰
Steak tartare ‘antwerp’ with grilled sandwiches	€ 23 ⁵⁰
Oriental Balls (natuur / Gelakt +€3)	€ 12 ⁵⁰
3 grilled shrimps black tifer 18/20 3 Argentine grilled gamba’s 13/15 19.50€	€ 12 ⁵⁰
Tortilla’s / cheese / Mexican sauce (+ spicy meat +€5)	€16 ⁵⁰
Grilled ribs(6p) or chicken wings(8) nature or with glazing (+€3)	€ 14 ⁵⁰
Italian ham + roasted foccacia breath	€ 24 ⁵⁰
Grilled asparagus	€ 16 ⁵⁰
Fries bravas (+ sauce spicy tartaar du chef +8.90 euro) (+ truffel sauce + parmaziano cheese + 8.90€)	€ 9 ⁹⁰
Grilled eggplant	€ 8 ⁵⁰
Blood sausige + carmalized apples 18.50€	

“ work hard, snack often.”

SALADS

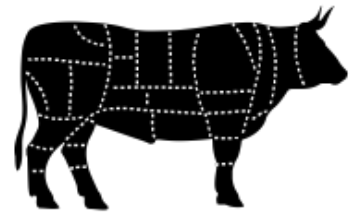
Veggie	€ 26 ⁵⁰
Shrimps	€ 38 ⁵⁰
Goat cheese	€ 28 ⁵⁰
Chicken oriental	€ 29 ⁵⁰

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

MEAT

Grilled ribs (pure / glazed +€5) +/- 1 kilo fresh	€ 26 ⁵⁰
½ Grilled Chicken (or grilled chicken filet 250gr. 19.50€)	€ 18 ⁵⁰
Meat Mix of the chef (min 300 gr)	€ 12/100gr
Sausage mix (minimum 300 gram)	€ 8/100gr
Giant sausage skewes (250 gram)	€ 18 ⁵⁰
Chicken Saltimbocca (goat cheese , mozzarella)	€ 29 ⁵⁰
Lamb chops	€ 9 ⁵⁰ /piece
Lamb crown roast (+/- 350gr)	€ 19/ 100 gr

BUTCHER'S CUT



Steak Belgian Blue (+/- 200gr)	€ 15/100gr
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Fillet of beef Belgian Blue (+/- 300gr)	€22/100gr
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Ribe eye Belgian Blue (+/- 600gr)	€17/100gr
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Côte à l'os Belgian Blue (from 1,2 kilo-1.5)	€ 14/100gr
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Giant chicken or porc skew (250 gram)	€ 23 ^{50/p.}
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Giant beef or lamb skew (300gram)	€ 36 ^{50/p.}
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ONGLET Belgian Blue	19€/100 gr
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FISH

salmon (200-250gram) or 2 Seebass filets or 6 Shrimps	€ 29 ⁹⁵
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" Eat good, feel good"

SIDE DISHES

Grilled vegetables (+ caramalized onion +3€)	€ 16 ⁵⁰
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Mixture of cold vegetables	€ 14 ⁵⁰
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Bravas fries	€ 9 ⁹⁰
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Sweet potato fries	€ 10 ⁹⁰
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Sauteed potatoes or sauteed potatos with romary	€ 9 ⁹⁰
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Toasted grilled bread with olive oil	- € 8 ⁵⁰
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Grilled Eggplant	8.50 €
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SAUCES

Homemade sauce : spicy tartar	
Frech normal tartar, bbqsaus 6.9€	€ 8 ⁹⁰

Cold sauces : Mayonaise , Ketcup , cocktail, Joppie	
Chimichurri or Sambal sause 8.90€	€ 2 ⁷⁵

Chef made frech Bearnaise , pepersaus , mushroom sauce	
Normal bearnaise : 7.90€	€ 8 ⁹⁰

DESSERTS

Chocolate Lava cake / vanilla icecream (+ fresh wipped cream + 1.5€)	€ 12 ⁵⁰
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Normandian apple pie / vanilla icecream (+ fresh wipped cream + 1.5€)	€ 12 ⁵⁰
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Vanilla ice cream with chocolate sauce (classic Belgien, Dameblanche) (+ fresh wipped cream + 1.5€)	€ 11
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Crèma Catalana, caramelized with fire at the table	€ 12 ⁵⁰
Dessert from De Chef made on table (vanilla crema, salted caramel, roasted pine nuts, and smoked salt)	16.50€

Tiramisu Du Chef, made on the table	16.50€
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Glazed pear with gorgonzola + ice cream	16.50€
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