

LUNCH & DINNER



KorenleiTwee
RESTAURANT

Starters

- Homemade shrimp croquettes, fried parsley€ 20,60
- 6 or 9 oysters 'Fines de Claires'€ 18,00/ € 26,50
- Low-fat oysters, chorizo vinaigrette, shallot.....€ 25,20
- Lukewarm lobster salad, grapefruit, red onion, soya caramel.....€ 25,10
- Half lobster "belle vue"€ 25.10
- Terrine of goose liver, chicory jam, brioche€ 23.80
- Ravioli with calf sweetbreads, bright calf consommé€ 27,20
- Beef Carpaccio, parmesan flakes€ 19,80
- Parisian mushrooms stuffed with vine snails€ 22,90
- Marrow pipe in herb crust, winter broth€ 24,30

Vegetarian

- Ask for our vegetarian day offer.

All our dishes are prepared by the Chef and his assistants on order. If you sometimes have to wait a little longer than expected, please remain patient. And because of our policy, only to use daily fresh ingredients, it may also happen that one or another plate is no longer available. Please accept our apologies for possible inconveniences.

LUNCH & DINNER



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Main dishes

- Irish beef tenderloin (200 g) or (300g) with hand cut French fries and sauce of your choice (pepper, béarnaise, mushroom, Roquefort)€ 31.00/ € 38,90
- Vol-au-vent "classic" with French fries.....€ 25,90
- Vol-au-vent "Royal" with sweetbread, French fries.....€ 32,90
- Ghent stew of porc, 'Rodenbach', French fries€ 22.90
- Stuffed green cabbage, veal sweetbreads, goose liver, truffle sauce.....€ 25.30
- 'Bresse' pigeon, chicory Arabica, tonka bean sauce.....€ 31.90

Suggestions

- Candied lamb shoulder, vegetables, potatoes and soft goat cheese cream. (per 2 people).....€ 65.00
- Cote à l'os 1.2 kg, sauce of your choice, French fries (2 pers.).....€ 68.00

Daily fresh fish delivery

- North sea sole (500g.), salad, lemon butter, mashed potatoes€ 39,90
- Duo of asparagus, wild Scottish salmon, wild garlic€ 25.10
- Mouclade of tailfish, Zeeland mussels, Vadouvan sauce.....€ 28,40

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PLATEAU 'FRUITS DE MER ROYAL'

Plateau 'fruits de mer' with half baby lobster,

King crab, king prawn, prawns,

crab legs, whelks, razor shell,

oysters and unpeeled shrimps

With a bottle of Cava Masia d'Or

€ 130.00 (2p.)

Fruit de mer = on order

LOBSTER PREPARATIONS (650G.)

- Lobster preparation "facon bouillabaisse"€ 49,00
- Lobster "belle vue"€ 49.00

MARKET MENU

€ 47,50



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Amuse

&

Sashimi of sea bass, yuzu vinaigrette, coconut gel.

OR

Fried goose liver, butternut, langoustine tail,
M'hamsa couscous

&

Sorbet

&

'Bresse' pigeon, chicory Arabica, tonka bean sauce.

OR

Mouclade of tailfish, Zeeland mussels,
Vadouvan sauce

&

Korenlei Twee dessert or cheeses or Irish coffee

Ask our matching wines by the glass

Menu per table

LOBSTER MENU (650G.)



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€ 58,00

Amuse

&

Lukewarm lobster salad, grapefruit,
red onion, soya caramel

&

Lobster consommé, fennel, tarragon

&

Sorbet

&

Lobster preparation "facon bouillabaisse"

&

Korenlei Twee dessert or cheeses or Irish coffee

Menu per table

GROUP MENU February-March



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Available from 15 people

€ 35_{,-}

Mi-cuit of roast beef, tempura of shrimp
OR

Ceviche of scallops,
daikon spaghetti, herring caviar
OR

Portobello, ricotta, spinach

Tournedos of turkey,
chicory arabica, rösti potatoes
OR

Paupiette of plaice,
julienne vegetables, butter sauce

Korenlei Two dessert

**All-in formula with glass of cava, water flat and sparkling,
½ bottle of house wine and coffee + € 20.00**

The menu must be ordered two days in advance!

KIDS MENU

Starter

Homemade shrimp croquette € 9.30

Homemade cheese croquette € 7.50

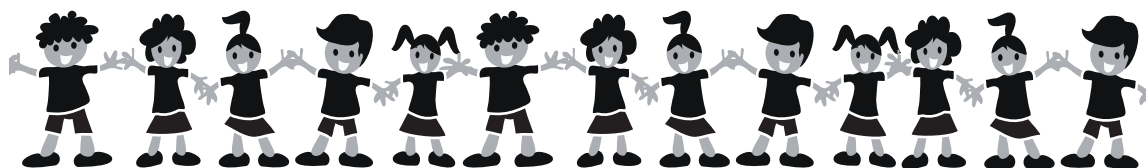
Main courses

Chicken vol au vent, fries. 15.50

Ghent stew, fries. € 14.50

Steak, apple sauce, fries. € 18.00

Meat balls in tomato sauce € 14.00



SUGGESTIONS



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- Primeur asparagus à la Flamande€ 21.80 / € 26.90
- Primeur asparagus
with smoked Scottish salmon€ 23.50 / € 28.50
- Salad with warm goat cheese
'crottin de chavignol'€ 19.80 / € 24.70
- Lobster "belle vue" 1/2€ 25.10 or 1/1€ 49.00
- Hand-carved steak tartare, salad, fresh fries€ 28.90