

LUNCH & DINNER



KorenleiTwee
RESTAURANT

Starters, Appetizer

- Homemade cheese croquettes, fried parsley€ 16,20
- Homemade shrimp croquettes (hand peeled), fried parsley.....€ 18,60
- Homemade Breydelham croquettes, fried parsley€ 18,90
- 6 or 9 oysters 'Fines de Claires'€ 18.50 / € 26.50
- Salad with warm goat cheese 'crottin de chavignol'€ 18.80
- Carpaccio of beef 'classic'€ 19,80
- Bouillabaisse of North Sea fish, aioli, toast and rouille.....€ 22,10
- Scallops in shell, spinach.....€ 24,10
- Homemade bisque of lobster€ 18,20
- Ask for our day suggestion.....€ 19.70

Vegetarian

- Ask about our vegetarian day offer.

Ask for the allergens

LUNCH & DINNER



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Main dishes

- Hand-carved steak tartare of Irish beef, salad, fresh fries€ 28.90
- Irish beef tenderloin(200g.) € 32,00 or (300g.) + € 5,00 with a sauce of your choice (pepper, archiduc, béarnaise and roquefort), hand-cut fries, warm winter vegetables
- Vol-au-vent "Classic" of free-running farm chicken, hand-cut fries.....€ 25.90
- Vol-au-vent "Royal" with crispy sweetbreads and hand-cut fries.....€ 32.90
- Pork cheeks Ghent stew 'Rodenbach', butternut, hand-cut fries.....€ 23,90
- Ask for our day suggestion.....€ 24,90

Daily fresh fish delivery

- Dover sole (500g.) "meunière", spinach, puree or hand-cut fries...€ 38.40
- Brill fish, spaghetti of salsify, puree, morel sauce.....€ 28,40
- Cod fish, mussels, clams, stoemp, nantua sauce.....€ 26,90

Lobster (600g.) À la carte € 43.80

- "Belle vue", fresh salad
- tomato with basil (pasta or potato)
- au gratin with herb butter (pasta or potato)
- à la nage (pasta or potato)

Ask for the allergens

LOBSTER MENU (600G.)



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€ 58,00

Amuse

&

1/2 lobster "belle vue"
Homemade bisque of lobster + € 11.90

&

sorbet

&

1/2 lobster of your choice
• a la nage
• gratinated with herb butter
• tomato with basil
and pasta or castle potatoes

&

Korenlei Twee dessert
or cheeses or Irish coffee

Menu per table

Ask for the allergens

MARKET MENU

€ 47,50



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Amuse

&

Lasagna of mango, passion fruit, lobster, scallops,
King crab,
fresh vinaigrette

OR

Fried goose liver, candied apple,
calvados, chicory jam, crispy

&

sorbet

&

Roebuck, young vegetables, potato gratin, Morilles sauce

OR

Turbot on a bed of julienne vegetables,
crunchy leeks, potatoes, nantuasaus

&

Korenlei Twee dessert or cheeses or Irish coffee

Ask for our matching wines by the glass

Menu per table

Ask for the allergens



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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

€ 145.00 (2p.)

Fruit de mer = on order

Ask for the allergens

KIDS MENU

Starter

Homemade shrimp croquette € 9.30

Homemade cheese croquette € 7.50

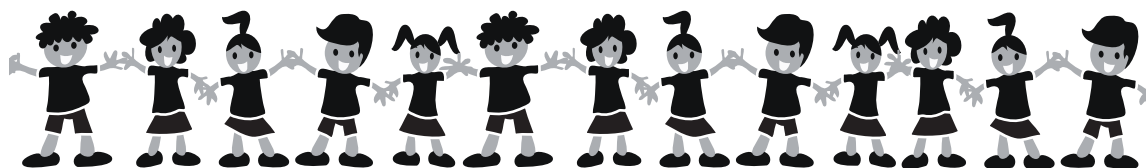
Main courses

Chicken vol au vent, fries. € 15.50

Ghent stew, fries. € 14.50

Steak, apple sauce, fries. € 18.00

Ask for the allergens



GROUP MENU



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Available from 15 people

€ 35_{,-}

Amuse

&

Minestrone with filled solefishroll with salmon mousse

OR

Lightly cooked carpaccio of veal 'vitello tonato'
with rucicola and parmesan

&

Lacquered duck, glazed chicory,
Kenya beans with streaky bacon,
röstis and porto sauce

OR

Cod, mussels, clams, broccoli potatopuree
and nantua sauce

&

Dessert Korenlei Twee

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

Ask for the allergens

The menu must be ordered two days in advance!

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.

SUGGESTIONS

- Lacquered duck, glazed chicory,
Kenya beans with streaky bacon,
röstis and port sauce.....€ 27.30
- Rib-eye Holsteiner “Texas style”,
jack potato, oven-baked tomato
with herb crust, BBQ sauce.....€ 27.90
- Irish filet pur “Rossini”, fried goose liver, oyster
mushroom, gratin potato, truffle sauce.....€ 35.70
- Cote à l'os 1.2 kg, sauce of your choice,
fries (2 pers.).....€ 68.00

Ask for the allergens