

# LUNCH & DINNER



**KorenleiTwee**  
RESTAURANT

## Starters, Appetizer

- Homemade shrimp croquettes (hand peeled) with fried parsley...€ 20.60
- 6 or 9 oysters 'Fines de Claires' .....€ 18.50 / € 26.50
- Beef carpaccio, rocket, parmesan flakes.....€ 19.80
- Tataki of yellowfin tuna, sesame vinaigrette, wasabi mayonnaise ....€ 23.10
- Mediterranean sole 'meunière' preserved chicory, goose liver.....€ 23.80
- Consommé of wild wood mushrooms, ravioli of partridge .....€ 23,30
- Carpaccio of St.-Jacob fruits, orange, herb sorbet yuzu.....€ 24,10

## Salads

- Tomato (2pcs) hand-peeled gray shrimps,  
fresh salad, hand-cut fries.....€ 24.70
- Salad with warm goat cheese 'crottin de chavignol' ....€ 19.80 / € 24.70
- Caesar salad, farm chicken, parmesan, croutons,  
anchovies, crispy bacon.....€ 21.40 / 25.30

## Vegetarian

- Ask about our vegetarian day offer.

Ask for the allergens

# LUNCH & DINNER



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## Main dishes

- Irish beef tenderloin(200g.) or (300g.) with a sauce of your choice (pepper, archiduc, béarnaise and roquefort), hand-cut fries....€ 31.00 / € 38.90
- 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.....€ 22.90
- Hand-carved steak tartare, salad, fresh fries.....€ 28.90

## Daily fresh fish delivery

- Small soles "meunière", lettuce, hand-cut fries .....€ 31.40
- Dorade "Royale", new potatoes, rosemary, tomato coulis.....€ 27.90
- Flour-baked turbot, green leek coulis, celeriac pure .....€ 38,10

Ask for the allergens

# LOBSTER MENU (650G.)



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€ 58,00

Amuse

&

½ lobster with citrus fruit

&

Homemade bisque of lobster + € 11.90

&

½ lobster à l'américaine, homemade tagliatelle

&

Korenlei Twee dessert  
or cheeses or Irish coffee

**Menu per table**

Ask for the allergens

# MARKET MENU

€ 47,50



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Amuse

&

Consommé of wild wood mushrooms,  
ravioli of partridge

OR

Carpaccio of St.-Jacob fruits, orange,  
herb sorbet yuzu

&

Hare fillet, carrot, beetroot garnish,  
parsnip ointment

OR

Flour-baked turbot, green leek coulis, celeriac pure

&

Korenlei Twee dessert or cheeses or Irish coffee

Ask 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**

## **LOBSTER PREPARATIONS**

- Baby lobster "belle vue"  
€ 39.00
- Baby lobster à la nage, julienne vegetables, potatoes  
€ 39.00

*Ask for the allergens*

# KIDS MENU

## Starter

Homemade shrimp croquette € 9.30

Homemade cheese croquette € 7.50

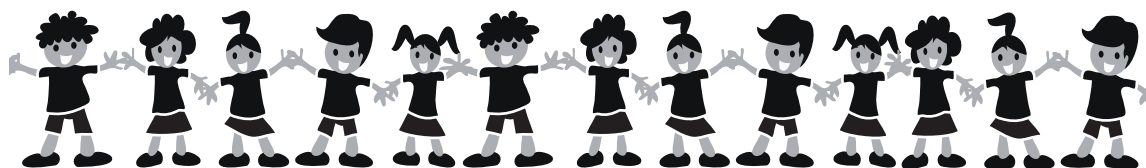
## Main courses

Chicken vol au vent, fries. € 15.50

Ghent stew, fries. € 14.50

Steak, apple sauce, fries. € 18.00

Ask for the allergens



# GROUP MENU

September - October - November



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Available from 15 people

€ 35<sub>,-</sub>

Amuse

Risotto with wild mushrooms

OR

Beef carpaccio, rocket, parmesan flakes

&

Cannelloni guinea fowl, young spinach, Ganda ham,  
mozzarella, fine de Champagne, rösti potatoes

OR

Salmon, tempura of vegetables, béarnaise

&

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

- Rib-eye “Texas style”, jack potato, corn blini .....€ 32.00
- Cote à l'os 1.2 kg, sauce of your choice,  
fries (2 pers.).....€ 68.00
- Tournedos ‘Rossini’, foie, oyster mushroom,  
potato-vegetable gratin, truffle sauce .....€ 37,40
- Pheasant à la Brabançonne (30 minutes) .....€ 32.00
- Hare fillet, carrot, beetroot garnish,  
parsnip ointment .....€ 33,60