

LUNCH & DINNER



KorenleiTwee
RESTAURANT

Starters, Appetizer

- Homemade shrimp croquettes (hand peeled) with fried parsley ...€ 19.60
- 6 or 9 summer oysters "Fines de Claires"€ 19.60 / € 27.70
- Beef carpaccio, truffle mayonnaise, pine nuts, herb oil€ 21.70
- Short-fried St-Jacobs fruit, risotto with cauliflower & broccoli€ 23.90
- Mussels au gratin€ 16.90
- Trio of yellowfin tuna, Tokyo style€ 22,90
- Fried foie d'oie with cherries€ 23,80

- Ask for the suggestion of the week

Starters cannot be taken as a main course

Ask for the allergens

LUNCH & DINNER



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Main dishes

(Free-range Irish beef).

- Hand-cut steak tartare from Irish fillet, "classic" hand-cut fries€ 29.90
- Irish beef tenderloin (250g.) Hand cut fries and sauce of your choice (pepper, archiduc, béarnaise)€ 34.00
- Tournedos "Rossini", foie gras, caramelized chicory, oyster mushroom, gratin potatoes, truffle sauce€ 36.90
- Vol-au-vent "Classic" of free-running black-legged farm chicken, hand-cut fries€ 27.90
- Vol-au-vent "Royale" with crispy veal sweetbreads€ 33.90
- Pork cheeks Ghent stew "Rodenbach", hand cut fries€ 24.90
- Crispy baked sweetbreads, wild mushrooms, castle potatoes, Tierenteyn mustard sauce€ 30.90
- New Zealand lamb crown, hand-rolled southern couscous ratatouille, rosemary sauce€ 30.60
- Duck à l'orange, wok vegetables, mini croquettes€ 28.70

Daily fresh fish delivery

- North Sea sole "meunière", young spinach, puree or fries€ 39.90
- Duo of tomato shrimp and king crab, fresh salad, fries€ 27.80
- Mussels natural or white wine or "Ricard", fresh fries€ 26.80
- Canadian "quarter" lobster€ 45.60
"Belle Vue", or gratin & Greek pasta, or à la nage
- Lotte fillet, sauce with julienne vegetables flambé with pastis, potatoes€ 30.60
- Classic ray wing, capers, beurre noisette€ 27.90
- Ostend-style cod, buttermilk puree, young spinach and gray shrimp€ 28.30

Ask for the allergens

MARKET MENU

€ 48,50

Amuse

&

Trio of yellowfin tuna, Tokyo style

OR

Fried foie d'oie with cherries

&

Sorbet

&

Redfish, zucchini spaghetti,
light coco and vadouvan sauce

OR

Veal fillet and fried sweetbreads,
mushroom mix, homemade röstis, veal gravy

&

Korenlei Twee dessert or cheeses or Irish coffee

With ½ bottle of house wine € 60.00

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, tomato
shrimps, avocado with king crab

With a bottle of Cava Masia d'Or

€ 145.00 (2p.)

Fruit de mer = on order

Lobster preparations € 45,60

"belle vue"

à la nage

gratinated

Ask for the allergens

KIDS MENU

Starter

Homemade shrimp croquette € 9.30

Homemade cheese croquette € 7.50

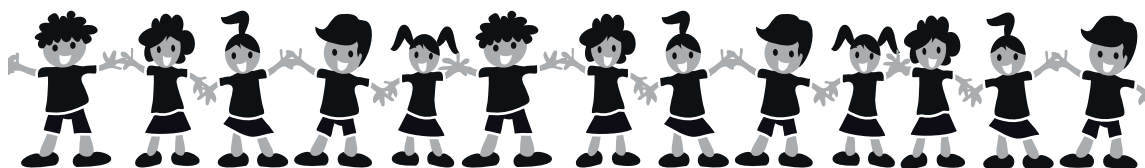
Main courses

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

Cannelloni with grilled vegetables,
red gurnard, green herb sauce

OR

Classic beef carpaccio, truffle mayonnaise

Homemade lamb stew, Kenya beans, gratin potatoes

OR

Refined waterzooi of North Sea fish

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.