

# LUNCH & DINNER



**KorenleiTwee**  
RESTAURANT

## Starters

- Homemade shrimp croquettes, fried parsley .....€ 20,60
- 6 or 9 oysters 'Fines de Claires' .....€ 18,00/ € 26,50
- Lukewarm lobster salad, grapefruit, red onion, soya caramel.....€ 25,10
- Sautéed Malines asparagus, goose liver, gravy of morels.....€ 24,80
- Gambas in herb crust, black garlic vinaigrette.....€ 26,00
- Half lobster "belle vue" .....€ 25.10
- Terrine of goose liver, chicory jam, brioche.....€ 23.80
- Beef Carpaccio, parmesan flakes.....€ 19,80
- Parisian mushrooms stuffed with vine snails.....€ 22,90

## 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



**KorenleiTwee**  
RESTAURANT

## 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
- Veal oyster, candied young carrots, lavender honey sauce.....€ 29,60

## 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
- Grilled swordfish, piperade, lardo di colonnata, artichoke mousseline.....€ 28,40
- Tomato (2pc) with grey shrimps, French fries.....€ 24,70

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.



## **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



KorenleiTwee  
RESTAURANT

Amuse

&

Sautéed Malines asparagus, goose liver, gravy of morels.

OR

Gambas in herb crust, black garlic vinaigrette.

&

Sorbet

&

Veal oyster, candied young carrots,  
lavender honey sauce.

OR

Grilled swordfish, piperade, lardo di colonnata,  
artichoke mousseline.

&

Korenlei Twee dessert or cheeses or Irish coffee

Ask our matching wines by the glass

**Menu per table**

# LOBSTER MENU (650G.)



KorenleiTwee  
RESTAURANT

€ 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 May-June



KorenleiTwee  
RESTAURANT

Available from 15 people

€ 35<sub>,-</sub>

Beef carpaccio, soy mayonnaise, chicory  
OR

Salmon dill croquette,  
freshly baked salmon

\*\*\*\*\*

Lamb chops, piperade,  
aubergine caviar, onion-potato

OR

Fried cod "dugléré"

\*\*\*\*\*

Dessert 'Korenlei Twee'

**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

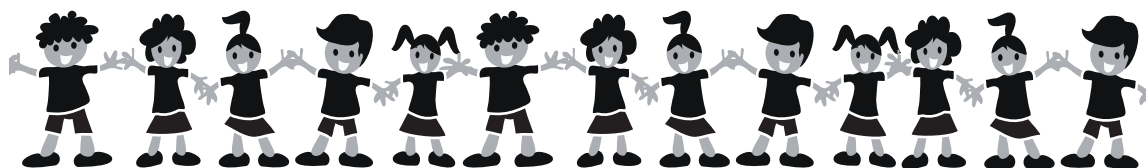
## Main courses

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



KorenleiTwee  
RESTAURANT

- 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