

LUNCH

From 3/12 to 10/12

€ 35,00

Home-made shrimp croquette 'Royale',
mini bisque

OR

Bowl with wrap filled
with beef diamond tenderloin Singapore style

OR

5 oysters + € 5.00

Swedish roast pork fillet, vegetables gratin,
Tierenteyn mustard sauce

OR

Cod fillet, parsnip & Gandaham puree

Coffee or day dessert

Lunch and diner card

Appetizer

Artisan croquettes

- with hand peeled North Sea shrimp € 22.60
- with cheese, fresh salad € 19.90
- with scampi, paprika coulis, crispy € 21,90
- with Ganda ham, papaya salad € 21,80
- with game, chicory, cream of forgotten vegetables € 23.10

- 6 or 9 oysters 'Fines de Claires' € 22.60/ € 29.70
- Carpaccio of deer, winter garnish, truffle mayonnaise € 23.80
- Thai-style scampi € 21.80
- Micuit of scallops, cream of cauliflower & broccoli,
cream of pea & mint € 24.70

Vegetarian dishes as starter

- Salad goat cheese "crottin de Chavignol", Granny Smith apple,
baby leaf, honey dressing € 21.20
- Toast with wild mushrooms, poached farm egg, herb salad € 24.80

**Appetizers cannot be served as the only dish
or main course!**

Ask about the allergens

Lunch and diner card

Main dishes

Fish dishes (daily fresh supply)

- Ghent waterzooi "Royale" of North Sea fish, julienne vegetables, potatoes, langoustine € 29.90
- Sole meunière, fresh salad, hand-cut fries € daily price
- Norwegian cod fillet, fennel-thyme potato, green asparagus, orange sauce € 32,90
- Canadian lobster (+650g.) Belle vue or gratinated € 48,60

Meat dishes

- Pork belly 'Westmalle', cauliflower cream and sweet potato cream, hand-cut fries € 29.90
- Vol-au-vent "Royale", sweetbreads, hand-cut fries € 33,50
- Irish fillet (250g.), vegetable quenelles, hand-cut fries and a sauce of your choice (pepper, archiduc, béarnaise) € 36.50
- Classic prepared steak tartare of Irish fillet, fresh salad, hand-cut fries € 31,90

Suggestion

- Crispy fried sweetbreads, wild mushrooms, baked potatoes, Tierenteyn mustard sauce € 35.60

Game

- Ragout of venison calf, pear with cranberries, sweet potato croquettes € 34.80
- Fillet of wild boar, mashed potatoes with Brussels sprouts, Tierenteyn mustard sauce € 29,90
- Back of hare fillet, winter garnish € 32.90
- Pheasant à la Brabançonne, chicory, croquettes (per 2 persons, 45 min. oven time) € 52.40

[Ask about the allergens](#)

€ 78,00

Lobsters Menu

(1+1/2 Canadian lobster)

Amuse

&

Thai-style half lobster

&

Sorbet

&

Canadian lobster with choice of

* Belle vue with fresh salad

* Gratinated with fresh pasta

* à la nage with julienne vegetables and pommes chateau

&

Korenlei Twee dessert or Irish coffee

Menu per table !!

Ask about the allergens



PLATTER « FRUITS DE MER ROYAL »

With all the best from the sea
and whole baby lobster

Salad, sauces, bread

Can sometimes change depending on the supply of fresh shellfish

€ 140,00 (2 pers.)

Daily fresh supply

[Ask about the allergens](#)

GROUP MENU

(from 12 people minimum)

€ 50,00
p/p

Gandaham croquette, briefly marinated papaya salad,
honey-melon dressing

OR

Short baked scallops, pea cream, cauliflower risotto

OR

Goat cheese croquette, fresh salad,
quenelle of fresh dates & nut mix

Cannelloni of Mechelen cuckoo filled with Gandaham,
young spinach and mozzarella, rosti, truffle sauce

OR

Fried haddock, pointed cabbage, baked potatoes,
bordelaise sauce

OR

Toast with wild mushrooms, farm egg, herb salad

Korenlei Twee dessert

“All-in” formula with glass of cava, water still and sparkling,
½. Bottle of wine, coffee or tea = € 25.00 p.p.

Please email the choices of the dishes 2 days in advance

Game menu

€ 55,00

Amuse

&

Smoked wild boar ham, pumpkin jam, autumn salad, light truffle vinaigrette

&

Consommé of oxtail

&

Pheasant "Fine de Champagne", wild mushrooms, chicory, mini croquettes

OR

Cooked red gurnard fillet, risotto, cherry tomato

&

Dessert Korenlei Twee or Irish coffee

Menu per table !!

Ask about the allergens