



Jacques-Louis David *Mars disarmed by Venus and the Three Graces*
1824 | Oil on canvas | 308 x 262 cm | Courtesy of Musées Royaux des Beaux-Arts, Brussels

Start To Indulge

Smoked duck breast on à salad Ceasar	€ 16,50
Taboulé with feta, raisins and olive-nut dressing	€ 16,50
Vitello Tonato	€ 18,50
Salad of cherry tomatoes, basil and mozzarella	€ 16,00
Homemade 'croquettes' of grey shrimps	€ 18,50
Lobster ravioli with creamed spinach	€ 18,50



Fish Fairytale

Truffle risotto with scallops	€ 24,50
Tagliolini with scampi	€ 22,50
Red mullet, mashed potatoes, broccoli and a red butter sauce	€ 25,50
Sea bass fillet rubbed with olive oil, flavoured sun dried tomatoes, artichoke and served with mashed potatoes	€ 25,50
Fried sole with grey shrimps, baked potatoes and a fresh green salad	€ 26,50

Big Bites

Chicken curry, with rice and vegetables	€ 21,50
Rack of lamb, gravy of rosemary, seasonal vegetables and fried potatoes	€ 29,50
Picanha of beef romp served with a bordelaise sauce, seasonal vegetables and fried potatoes	€ 23,50
T-bone steak (400 gram), BBQ sauce, fries and salad	€ 27,50



Soup & Salads

Ceasar salad with chicken, homemade dressing, croutons, fried egg and fresh anchovies	€ 18,50
Salad of smoked salmon, bean sprouts and lemon beads	€ 21,50
Cream of oyster mushroomsoup	€ 10,00
Minestrone soup with aged Parmasan	€ 10,00

Bread & More



Beef burger on a whole wheat bun, topped with smoked bacon, fried egg, pickles, tomato, mustard dressing and French fries	€ 21,50
Fish burger, with gravlax sauce, pickles, tomato and French fries	€ 20,50
'Vegie' burger with green in between and French fries on the side	€ 18,50
Club Classic (smoked turkey, grilled bacon, tomato, egg, ..) and French fries	€ 19,50
Tagliolini with cherry tomatoes and basil	€ 19,00
Vegetables risotto with aged Parmasan	€ 17,50

Guilty Pleasure

Home made crème brûlée	€ 9,50
Dame Blanche	€ 9,50
'Moulloux au chocolat', warm chocolate cake with a liquid centre served with vanilla ice	€ 11,50



Sorbet ice cream	€ 10,50
Carpaccio of mango with a scoop of pear sorbet	€ 11,00
Red fruit tart	€ 8,50
Apple tart	€ 8,50
Pear tart	€ 8,50

After Dinner Cocktails

Chocolate Mojito Classic Mojito with a smooth chocolate twist	€ 12,50
Dom Guzman Basically a tiramisu in a Martini glass, created by our bartenders	€ 12,50
Espresso Martini How it should be, with Kahlua, Grey Goose, espresso and freshly shaken cream	€ 12,50
Brandy Alexander The Dominican-style	€ 12,50