



BRUNCH

VIENNOISERIES

Croissant	3.30 €
Pain au Chocolat	3.30 €
Sourdough bread & butter	2.50 €
Sourdough bread, butter & jam	4.70 €

All our breads and pastries are sourced from Fine

THE EGG OR THE CHICKEN

Eggs mayonnaise	8.00 €
Two eggs, homemade miso mayonnaise, crispy chicken skin, cooking jus, salad	
Eggs Benedict	16.00 €
Smoked bacon, poached eggs, hollandaise sauce, sourdough bread	
Eggs Royale	18.00 €
Smoked salmon, spinach shoots, poached eggs, hollandaise sauce, sourdough bread	
Omelette of the moment	18.00 €
Freshly beaten eggs, garnish depending on the chef's inspiration	

ROTISSERIE*

Roast chicken ¼ pp	24.00 €
Whole roast chicken (for 4 people)	14.00 € pp
For children	12.00€
Chicken breast, fries & sauce	
Duroc pork chop	28.50 €
Sage, honey & lime sauce, peanuts	

* Cuckoo of Malines chicken

*All rotisserie dishes are served with fries, a sauce & salad

MAINS

Caesar Tahini salad	22.00 €
Romaine lettuce, roast chicken, smoked bacon, croutons, tahini-lemon dressing, parmesan	
Vegetable mille-feuille	21.00 €
Parmesan cream, salad	
Sea bream sashimi	14.00 €
Sea bream, ponzu, raw cream, lime zest	



MAINS

Fish & chips	24.00 €
Pollock, vodka batter, honey, fresh fries, mint peas, homemade tartar sauce	
Steak tartare	23.50 €
Hand-cut beef, egg yolk, Stella seasoning, served with fries, salad & sauce	
Cheeseburger	19.00 €
Beef, brioche bun, onion confit, bacon, gorgonzola, served with fries, salad & homemade mayonnais	

SIDES

Fresh fries	5.00 €
Green salad	5.00 €
Coleslaw	4.50 €
Cabbage, Granny Smith apple, sesame oil	
Warm apple & ginger compote	4.50 €

HOMEMADE SAUCES

Classic or miso mayonnaise	3.80 €
Béarnaise sauce	5.00 €
Tartar sauce	3.80 €

DESSERTS

Dame Blanche	9.00 €
Vanilla ice cream, chocolate sauce, whipped cream	
Fontainebleau with red fruits	9.50 €
Fresh cheese, raw cream, meringue, seasonal fruits	
Brookie & ice cream	10.50 €
Molten chocolate centre, cookie-brownie, vanilla ice cream	