



LUNCH

À LA CARTE

Dish of the day	22.00 €
Weekly lunch: Starter & dish of the day	30.00 €

STARTERS

Eggs mayonnaise	8.00 €
Two eggs, homemade miso mayonnaise, crispy chicken skin, cooking jus, salad	
Gaspacho	9.50 €
Chicory salad	13.00 €
Chicory, bottarga, lemon vinaigrette, bread crumbs	
Sea bream sashimi	14.00 €
Sea bream, ponzu, raw cream, lime zest	
Cheese croquettes (2 pcs)	17.00 €
Shrimp croquettes (2 pcs)	21.00 €
Beef stew croquettes (2 pcs)	18.00 €

ROTISSERIE*

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

* Cuckoo of Malines chicken

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

MAINS

Roast chicken sandwich	14.00 €
Baguette, shredded roast chicken, crispy skin, salad, homemade mayonnaise	
Caesar Tahini salad	22.00 €
Romaine lettuce, roast chicken, smoked bacon, croutons, tahini-lemon dressing, parmesan	
Vegetable mille-feuille	21.00 €
Parmesan cream, salad	
Fish & chips	24.00 €
Pollock, vodka batter, honey, fresh fries, mint peas, homemade tartar sauce	



MAINS

Steak tartare 23.50 €
Hand-cut beef, egg yolk, Stella seasoning, served with fries, salad & mayonnaise

Cheeseburger 19.00 €
Beef steak, brioche bun, onion confit, bacon, gorgonzola, served with fries, salad & homemade mayonnaise

SIDES

Fresh fries 5.00 €
Green salad 5.00 €
Coleslaw 4.50 €
Cabbage, Granny Smith apple, sesame oil
Warm apple & ginger compote 4.50 €
Sourdough bread from Fine & butter 2.50 €

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 €
Whipped fresh cheese, raw cream, meringue, seasonal fruits
Brookie & ice cream 10.50 €
Molten chocolate centre, cookie-brownie, vanilla ice cream