



## SHARING

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<b>Cheese croquettes (2 pcs)</b> Vieux Bruges	17.00 €
<b>Shrimp croquettes (2 pcs)</b>	21.00 €
<b>Beef stew croquettes (2 pcs)</b> Shredded beef, gingerbread	18.00 €
<b>Chicory salad</b>	13.00 €
Chicory, bottarga, lemon vinaigrette, breadcrumbs	
<b>Caesar Tahini salad</b>	16.00 €
Romaine lettuce, roast chicken, smoked bacon, croutons, tahini-lemon dressing, parmesan	
<b>Mushroom cassalette, parsley espuma &amp; buckwheat galette</b>	12.00 €
<b>Vegetable mille-feuille</b>	16.00 €
Parmesan cream	
<b>Sea bream sashimi</b>	14.00 €
Sea bream, ponzu, raw cream, lime zest	
<b>Fried squid</b>	12.00 €
Crispy calamari, lemon, tartar sauce	
<b>Fish stick</b>	12.00 €
Pollock, vodka batter, honey, mint peas, homemade tartar sauce	
<b>Steak tartare</b>	15.00 €
Hand-cut beef, egg yolk, Stella seasoning	
<b>Gochujang &amp; ginger wings (5 pcs)</b>	13.00 €
Crispy wings, spicy gochujang sauce, honey & fresh ginger	
<b>Cheeseburger</b>	10.00 €
Beef, brioche bun, onion confit, bacon, gorgonzola	

## ROTISSERIE\*

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<b>Roast chicken ½ pp</b>	
<b>Whole roast chicken (for 4 people)</b>	30.00 €
<b>Duroc pork chop</b>	14.00 € pp
Sage, honey & lime sauce, peanuts	28.50 €

\* Cuckoo of Malines chicken

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



## SIDES

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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

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

## DESSERTS

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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	