## STARTERS

## FLAVOUR OF OUR STARTERS 34

Signature mix platter for 2
Carpaccio - Flat Bread - Goat cheese - Gravad Lax

## BEEF CARPACCIO 19

Grana Padano - arugula - pine nuts balsamic mayonnaise

## CAESAR SALAD 16

baby gem - Parmesan - Breydel bacon
croutons - Caesar vinaigrette - anchovies

+ Add Charcoal Grilled Shrimp 7.00
+ Add Charcoal Grilled Chicken 4.0o


## GOAT CHEESE 15

Forest mushrooms - brioche - lettuce truffle vinaigrette

## GRAVAD LAX 19

frisee - watercress - dill - Tierenteyn grain mustard - black seaweed caviar

## FLAT BREAD 15

mozzarella - Ganda ham - Cherry tomatoes
basil - gremolata

LANGOUSTINE BISQUE 14
cray fish tails - tarragon - sour cream

## VEGETABLE SOUP OF THE DAY 10

## SEABASS 32

Chorizo chips - potato parsnip puree green vegetables - herb oil

## MONKFISH 29

Potato pancakes - baby spinach young carrots - lemon butter sauce Serrano ham

> SAFFRAN RISOTTO 27
> Forest mushrooms - goat cheese - poached egg
> pine nuts - pea shoots - lemon oil

## GRILLED MEAT FROM THE JOSPER

## SIGNATURE DISH | GIANT CÔTE A L'OS 1200 GRAM FOR 2 PERSONS

 incl Belgian fries, crunchy green salad and a sauce of your choice 55 PP
## FILET PUR 39

$250 \mathrm{gram} / 8.8 \mathrm{oz}$

## DIAMOND BEEF STEAK 26

$250 \mathrm{gram} / 8.8 \mathrm{oz}$

RIB-EYE 38
$300 \mathrm{gram} / 10.1 \mathrm{oz}$

## SLOW COOKED BRISKET <br> 28

$250 \mathrm{gram} / 8.8 \mathrm{oz}$

Choose your sauce +2
Forest mushroom sauce
Foyot sauce
Pepper sauce
Chimichurri
Herb butter
BBQ Whiskey sauce

## IBERICO PORK TENDERLOIN 30

$250 \mathrm{gram} / 8.8 \mathrm{oz}$

## FILET OF CHICKEN SUPREME 22

250 gram / 10.1 oz

## MARRIOTT BEEF BURGER <br> 24

200 gram / 7.0 oz
FILET OF LAMB 36
$300 \mathrm{gram} / 10.1 \mathrm{oz}$

## MIXED GRILL 34 PP

750 gram $/ 25.3$ oz for 2 persons

Belgian Fries with mayonaise +3

## SIDE DISH +5

Baked potatoe with cheddar and sour cream
Mac \& Cheese
Seasonal roasted vegetables
Baked forest mushrooms +2

Green salad
Small caesar salad
Coleslaw with apple and raisins
Grilled green asparagus +3

## DESSERT

## HINKELSPEL CHEESE BOARD 19

# Hinkelspel Cabriolait | Herbie Fenegriek | Bellie Old / Van Eyck | Bellie young 

## CRÈME BRULÉE 12

White chocolate / Cranberry / Pineapple Chutney

## BROWNIE 14

Caramelized bacon / Coockie ice cream / popcorn / Salted caramel sauce

## SORBET 12

Passion fruit ice / Lemon ice / Green apple ice / mango compote

## DAME BLANCHE 12

Vanilla ice / Chocolate sauce / Whipped cream

## Kids Menu

## Served to ages i2 and under

Soup of the day ..... €5.50
Croque Monsieur served with seasonal salad ..... $€ 7.50$
Beef burger served with tomato, cheese and fries ..... €13.00
Steak served with seasonal salad and fries ..... $€ 15.00$
Grilled chicken served with apple sauce and fries ..... €9.50
Mac \& Cheese ..... €7.50
Vanilla ice cream ..... €6.00
Fresh fruit salad ..... €6.00


