



## HOUSE APERITIFS

Vylmer - Fever-Tree Tonic

*bitter ~ 8,50*

Vylmer - Fever-Tree Mediterranean

*sweet ~ 8,50*

Seedlip Grove 42 - Light & Breezy - Fever-Tree Ginger Beer

*non-alcoholic ~ 10,00*

## SPECIALS

Hierbas de Las Dunas (Syrco Bakker - PUR C)

*an herbal liqueur from the North Sea dunes*

*On The Rocks ~ 8,50 | Fever-Tree Ginger Ale ~ 11,00*

Italicus

*On The Rocks ~ 8,50 | Spritz (Prosecco) ~ 13,50*

Sacred Rose Chip Cup

*On The Rocks ~ 8,50 | Vers Fruitsap ~ 13,50*

Sacred Spiced Vermouth

*On The Rocks ~ 8,50*

## GIN & TONICS

Tanqueray ~ <i>Fever-Tree Indian Tonic</i>	9,00
Gin Mare ~ <i>Fever-Tree Mediterranean Tonic</i>	12,50
Copperhead ~ <i>Fever-Tree Mediterranean Tonic</i>	15,00
Copperhead Black Batch ~ <i>Fever-Tree Mediterranean Tonic</i>	15,00
Copperhead Gibson ~ <i>Fever-Tree Aromatic Tonic Water</i>	15,00
Hanami Gin ( <i>Japanese cherry blossom</i> ) ~ <i>Fever-Tree Aromatic Tonic Water</i>	15,00
Sacred Gin ~ <i>BTW Tonic Water (non bleached kinine)</i> ~ <i>Organic, Orris, Cardamon, Juniper ~ 85% juniper berry</i>	15,00
Wilderer Vintage Vanilla ~ <i>Fever-Tree Aromatic Tonic Water</i>	15,00
S72 Gin ( <i>violet based</i> ) ~ <i>Fever-Tree Mediterranean Tonic</i>	15,00

## COCKTAILS

Glenmorangie Ginger Ale <i>Glenmorangie Original, Orange Zest, Fever-Tree Ginger Ale</i>	12,00
Red Snapper <i>Copperhead Gibson Dry Gin, Lime, Spiced Tomato Juice</i>	12,00
Sacred Negroni <i>Pink Grapefruit Gin, Rosehip Cup, Spiced Vermouth, Orange Zest</i>	12,00
Moscow Mule <i>Vodka, Fever-Tree Ginger Beer, Lime</i>	12,00
Dark & Stormy <i>Goslings Rum, Lime, Fever-Tree Ginger Beer</i>	12,00
Cuba Libre <i>Bacardi Añejo Cuatro, Lime, Fever-Tree Cola</i>	12,00

## MOCKTAILS

Seedlip Mule <i>Seedlip Spice, Fever-Tree Ginger Beer, Lime</i>	10,00
Seedlip Spice 94 <i>Seedlip Spice, Grapefruit Zest, Fever-Tree Aromatic Tonic Water</i>	10,00
Seedlip Garden 108 <i>Seedlip Garden, Fever-Tree Indian Tonic, Peas</i>	10,00
Seedlip Grove 42 <i>Seedlip Grove, Fever-Tree Ginger Beer</i>	10,00

## APERITIEVEN

Campari	5,40
Ricard	5,40
Martini ~ <i>Bianco or Rosso</i>	5,40
Sherry La Guita	6,50
Porto Quinta de Noval ~ <i>white or red</i>	6,50
Bellini Original	7,00
Kirr Royal ~ <i>with prosecco</i>	8,00
Aperol ~ <i>with cava</i>	8,50
Cava, limoncello, basil	8,50

## NON-ALCOHOLIC

Finley Mojito	3,50
Finley Spritz	3,50
Crodino Orange	4,30
Crodino Rosso	4,30
Crodino Rosso Fresh Juice	8,50
Seedlip Spice 94	6,50
Seedlip Garden 108	6,50
Seedlip Grove 42	6,50

## BUBBLES

Prosecco "Brut" Azienda Agricola Ai Galli <i>100% Prosecco</i>	<i>glass ~ 7,00 bottle ~ 35,00</i>
Prosecco "Rosé" Azienda Agricola Ai Galli <i>100% Pinot Nero</i>	<i>glass ~ 7,00 bottle ~ 35,00</i>
Franciacorta "Brut" Ca'Del Bosco <i>75% Chardonnay, 15% Pinot Noir, 10% Pinot Blanc</i>	<i>bottle ~ 55,00</i>

## CHAMPAGNE

Monthuys Père & Fils "Brut Réserve"	<i>glass ~ 10,00 bottle ~ 55,00</i>
Moët & Chandon "Brut Imperial"	<i>bottle ~ 70,00</i>
Ruinart Brut "Blanc de Blancs"	<i>bottle ~ 95,00</i>
Ruinart Brut "Rosé"	<i>bottle ~ 95,00</i>
Dom Pérignon "Brut"	<i>bottle ~ 240,00</i>

## HOUSE WINES

<i>white</i> Trebbiano d'Abruzzo **Bio Lupi Reali <i>100% Trebbiano</i>	<i>glass ~ 4,60 bottle ~ 26,00</i>
<i>red</i> Montepulciano d'Abruzzo **Bio Lupi Reali <i>100% Montepulciano</i>	<i>glass ~ 4,60 bottle ~ 26,00</i>
<i>rosé</i> Pays d'Oc "Terre Pure" Les Vins du Littoral <i>50% Grenache Noir, 50% Cinsault</i>	<i>glass ~ 4,60 bottle ~ 26,00</i>
<i>sweet</i> Côtes de Gascogne «Eté Gascon» Dom. Pellehaut <i>50% Grenache Noir, 50% Cinsault</i>	<i>glass ~ 4,60 bottle ~ 26,00</i>

## SUGGESTED WHITE WINES

Békaa "B'Oa de Marsyas" Château Marsyas <i>~ Vallée de la Békaa ~ 80% Sauvignon, 20% Chardonnay</i>	<i>glass ~ 9,00 bottle ~ 43,00</i>
Rioja "La Bastide" <i>~ Rioja ~ 90% Viura, 5% Garnacha Blanca, 5% Malvasia</i>	<i>glass ~ 10,50 bottle ~ 52,00</i>
Langhe Chardonnay "Elioro" Cordero di Montezemolo <i>~ Piemonte ~ 100% Chardonnay</i>	<i>glass ~ 11,00 bottle ~ 54,00</i>
Pouilly-Fumé "La Moynerie" <i>~ Val de Loire ~ 100% Sauvignon</i>	<i>glass ~ 12,00 bottle ~ 58,00</i>
Rully Montagne "La Folie" <i>~ Bourgogne ~ 100% Chardonnay</i>	<i>glass ~ 12,00 bottle ~ 58,00</i>

## SUGGESTED RED WINES

Rioja "Rayos Uva" **Bio Olivier Rivière Vinos <i>~ Rioja ~ 50% Tempranillo, 40% Graciano, 10% Garnacha</i>	<i>glass ~ 7,50 bottle ~ 36,00</i>
Békaa "B'Oa de Marsyas" Château Marsyas <i>~ Vallée de la Békaa ~ 70% Cabernet Sauvignon, 20% Syrah, 10% Mourvèdre</i>	<i>glass ~ 9,50 bottle ~ 47,00</i>
Châteauneuf-du-Pape **Bio Domaine Saint Préfert <i>~ Vallée du Rhône ~ 70% Grenache Noir, 15% Cinsault, 10% Syrah, 5% Mourvèdre</i>	<i>glass ~ 11,50 bottle ~ 57,00</i>
Ribera del Duero "Astrales" Bodegas Astrales <i>~ Ribera del Duero ~ 100% Tempranillo</i>	<i>glass ~ 13,00 bottle ~ 64,00</i>
Barolo "Monfalletto" Cordero di Montezemolo <i>~ Piemonte ~ 100% Nebbiolo</i>	<i>glass ~ 14,00 bottle ~ 70,00</i>



## BITES TO SHARE

### IBERICO HAM

50 g ~ 8,50

100 g ~ 17,00

### PIZZA BREAD

olive oil, tomato, basil, pesto, buffalo ricotta

9,50

### NACHOS

tortilla chips, jalapeño, cheddar, sour cream, spring onion, avocado

10,50

### CROSTINIS

vitello tonnato, hummus-halloumi, tomato, basil

6 pieces ~ 12,50

### ANTIPASTO COLD CUTS

fennel salami, Parma ham, spicy salami, mortadella

18,00

## SOUP

### SOUP OF THE DAY

4,80

### TOMATO SOUP

4,80

## SALAD

### VEGETABLE SALAD WITH BURRATA

burrata, tomato salsa, aubergine, courgette, olive oil, shallot

19,50

### CAESER SALAD

fried chicken fillet, romaine lettuce, egg, Parmesan cheese, croutons

19,50

### THAI BEEF SALAD

beef, ginger, soya sprouts, cucumber, coriander, lime

21,50

### SALAD NIÇOISE

grilled tuna, anchovies, egg, tomato, green beans, red onion, olives

22,50

### SHRIMP-STUFFED TOMATO

North Sea shrimp, butterhead lettuce, tomato, egg, cocktail sauce

25,00



### SUPERFOOD SALAD

quinoa, chia seed, avocado, pomegranate, almond, fig, goji, harissa

18,00

 = vegetarian dish

Always request a receipt when settling your bill. One bill per table. Allergens: info on allergens is available upon request.  
The composition of the products is subject to change. This list of allergens is based on the information provided by the suppliers.  
Please note that cross-contamination cannot be excluded 100%.

## ASIAN

*cold*

### VEGETARIAN POKE BOWL 🌱

rice, lime, soya sprouts, cucumber, sesame seeds, radish, carrot

13,50

### SALMON POKE BOWL

rice, lime, soya sprouts, avocado, cucumber, sesame seeds, radish, carrot

16,50

### TUNA POKE BOWL

rice, lime, soya sprouts, avocado, cucumber, sesame seeds, radish, carrot

18,50

### SASHIMI

tuna, salmon, scallops, ginger, wasabi, soya sauce, cucumber

22,50

## ASIAN

*hot*

### VEGETARIAN RAMEN SOUP 🌱

noodles, portobello mushrooms, Chinese cabbage, egg

12,00

### CHICKEN RAMEN SOUP

chicken, noodles, portobello mushrooms, Chinese cabbage, egg

12,90

## ITALIAN

### PASTA AGLIO E OLIO 🌱

olive oil, garlic, pepperoncino, parsley

12,90

### SPAGHETTI *or* GNOCCHI BOLOGNAISE

minced veal, oregano, tomato, onion

12,50

### GARGANELLI CON POMODORO 🌱

cherry tomatoes, shallot, basil

15,00

### GNOCCHI BOLOGNAISE AL FORNO

minced veal, oregano, tomato, onion, parmesan cheese

15,50

### RISOTTO AI FUNGHI

portobello, oyster mushroom, shiitake, champignons

16,50

### RAVIOLI AUBERGINE SCAMORZA 🌱

aubergine, scamorza cheese, grilled vegetables, olive oil, parmesan cheese

18,00

### LINGUINI VONGOLE

cherry tomatoes, white wine, parsley

19,50

### SCAMPI PENNE

pesto, tomato, scampi

19,50

### MARE-MONTI

mushrooms, pancetta, onion, linguine, scampi

19,50

### CALAMARATA SEAFOOD

squid, scampi, vongole, mussels

21,00

🌱 = vegetarian dish

Always request a receipt when settling your bill. One bill per table. Allergens: info on allergens is available upon request.  
The composition of the products is subject to change. This list of allergens is based on the information provided by the suppliers.  
Please note that cross-contamination cannot be excluded 100%.

## STARTERS

*cold*

### BEEF CARPACCIO

truffle mayonnaise, Brussel XL crumble, capers

15,00

### GRAVADLAX

rice paper, seaweed, wakame, wasabi, smoked soy sauce

16,00

### VITELLO TONNATO

veal, tuna sauce, tuna, capers, rocket

16,00

### TUNA TARTARE

wakame, cucumber, purslane, parsley root, green apple sorbet

17,50

### BURRATA V

cœur de bœuf, basil, olive oil, sea salt

18,00

### RAW OYSTERS

3 pieces ~ 9,00 | 6 pieces ~ 17,00 | 12 pieces ~ 32,50

### PURE CAVIAR

*Belgian caviar gold ~ 10 grams*

blini, sour cream, parsley

32,00

### MOSCOVITE POTATO

*Belgian caviar gold ~ 10 grams*

garden cress, sour cream, mashed potatoes

32,00

### CAVIAR 'HET CORDAAT'

*Belgian caviar gold ~ 10 grams*

egg, mousseline, mashed potatoes

35,00

V = vegetarian dish

## STARTERS

*hot*

### CHEESE CROQUETTE V

potato-cheese mousseline, lime, wild watercress

1 piece ~ 9,00 | 2 pieces ~ 14,00

### SHRIMP CROQUETTE

parsley, cocktail sauce, butterhead lettuce

1 piece ~ 11,00 | 2 pieces ~ 18,00

### BLACK AND WHITE PUDDING

apple, gingerbread, port

13,50

### SCAMPI ~ 7 pieces

garlic butter, tomato, shallot, spring onion

18,50

### SAUTÉ VONGOLE

sour cream, garlic, pancetta

20,50

### SEARED SCALLOPS

bone marrow, celeriac, green apple, sabayon, smoked eel

25,00

### SEARED FOIE GRAS

apple, white port, violet

26,00

### KING CRAB

coarsely mashed potatoes, mousseline, Limburgse witte beer

34,00

Always request a receipt when settling your bill. One bill per table. Allergens: info on allergens is available upon request.  
The composition of the products is subject to change. This list of allergens is based on the information provided by the suppliers.  
Please note that cross-contamination cannot be excluded 100%.

## FISH DISHES

### COD

paksoi, Jerusalem artichoke, soy sauce, crispy onion  
26,00

### RAY WING

vongole, cherry tomato, capers, shallot, boiled potatoes  
26,00

### GRILLED TUNA

fennel, oyster mushroom, sesame, citrus, honey, butter, noodles  
28,50

### SOLE MEUNIÈRE

boiled potatoes, butterhead lettuce and tomato side salad, butter sauce, lime  
33,00

## LOBSTER

*500 grams*

### BELLE-VUE

egg, tomato, butterhead lettuce, cocktail sauce  
41,00

### GRILLED LOBSTER

tomato, olive oil, shallot, spaghetti aglio e olio  
41,00

### À L'ARMORICAINE

tomato, parmesan, white wine, parsley, cayenne pepper, potatoes  
41,00

## MEAT DISHES

### VOL-AU-VENT

La Belle Flamande chicken, chips, mousseline, butterhead lettuce, tomato  
22,00

### STEAK TARTARE

*freshly ground*  
chips, Belgian endive, mustard, lamb's lettuce  
22,50

### BAKED QUARTER 'GRAND-MÈRE'

oyster mushroom, pine nuts, tarragon, pomegranate, croquettes  
24,00

### PIG CHEEKS

green asparagus, tomato, basil, za'atar, chips  
25,00

### WAGYU BEEF BURGER

pecorino, cœur de bœuf, avocado, shallot, basil, black garlic, chips  
25,00

### TOURNEDOS ROSSINI

filet pur, pommes dauphines, foie gras, red wine, thyme  
42,00

## KIDS' MENU

**SPAGHETTI BOLOGNAISE** ~ 8,00

**LONG HAMBURGER & CHIPS** ~ 8,00

**FISH STICKS** ~ chips, tartar sauce ~ 11,00

**VOL-AU-VENT** ~ chips, salad ~ 15,00

**STEAK** ~ chips, applesauce ~ 16,00

## ROBATA GRILL

*Robata is a Japanese style of grilling,  
Comparable to barbecuing, where dishes with various cooking times  
are grilled over hot charcoal.*

### *fish*

#### **TONA FILLET**

22,00

#### **JUMBO SHRIMP**

8/12

4 pieces ~ 25,00

## ROBATA GRILL

### *meat*

#### **STEAK (HASPENGOUW REGION)**

*Limburg ~ grain-fed ~ dark red*

250 g ~ 19,00

#### **AUSTRALIAN ENTRECOTE**

*Australia ~ grain-fed ~ dark red*

250 g ~ 24,00

#### **FILET PUR (HASPENGOUW REGION)**

*Limburg ~ grain-fed ~ dark red*

250 g ~ 26,00

#### **WAGYU BEEF FLAT STEAK**

*Australia ~ fed with corn, grain, brewer's yeast  
dark red*

250 g ~ 32,00

#### **BEEF TOMAHAWK**

*Piemonte ~ grain-fed ~ dark red*

1 kg ~ 2 people ~ 62,00

#### **VEAL ENTRECOTE**

*Limburg ~ grain-fed ~ white*

250 g ~ 20,00

#### **CROWN 'BRASVAR'**

*Nevele ~ fed with potatoes, trot, corn, olive oil  
blank*

230 g ~ 19,00

## SIDE DISHES

### *salads*

butterhead lettuce, tomato, Belgian endive, mayonnaise ~ 2,00

~

rocket, cherry tomato, olive oil, Brussel XL ~ 2,00

~

Belgian endive ~ 2,00

~

tomato, olive oil, shallot, sea salt ~ 2,50

~

warm seasonal vegetables ~ 3,00

~

sautéed mushrooms ~ 3,00

~

butterhead lettuce, wakame, sesame seeds ~ 4,00

## SIDE DISHES

### *potatoes and pastas*

chips, croquettes, mashed potatoes or potatoes al forno ~ 2,50

soured cream potatoes, pommes dauphines or pasta aglio e olio ~ 3,50

### *saucés*

jus, freshly made béarnaise, pepper, mushroom, blackwell,

stroganoff or homemade herbed butter ~ 3,00





## MENUS

### LUNCH MENU

*FROM NOON TO 2 P.M.*

starter ~ main course ~ mocha

29,00

### 3-COURSE MEAL

starter ~ main course ~ dessert

35,00

### 4-COURSE MEAL

starter ~ entremets ~ main course ~ dessert

41,00

### 5-COURSE MEAL

starter ~ soup ~ entremets ~ main course ~ dessert or cheese

48,00

## DRINKS ALL-IN

*only valid with our menus*

glass of prosecco ~ waters ~ soft drinks ~ beer (Cristal) ~ wine ~ coffee  
3-course meal ~ 21,00 | 4-course meal ~ 23,00 | 5-course meal ~ 27,00

## DESSERTS

### SMALL ICE CREAM

6,00

### VEGAN DAME BLANCHE

9,50

### HOMEMADE DAME BLANCHE

11,50

### CRÈME BRÛLÉE

11,50

### ICED COFFEE

11,00

### VIOLET SORBET

yoghurt foam, crispy, rosemary, lime, mint

11,50

### MOELLEUX OF CHOCOLATE

raspberry, caramel, vanilla ice cream

11,50

### CHEESECAKE

caramelized biscuits, cherry, basil

11,50

### STRUCTURES OF CHOCOLATE

pralineé, mango, pistachio

12,50

## CHEESES

### ASSORTMENT OF BELGIAN CHEESES *(Van Tricht)*

15,00

Always request a receipt when settling your bill. One bill per table. Allergens: info on allergens is available upon request.  
The composition of the products is subject to change. This list of allergens is based on the information provided by the suppliers.  
Please note that cross-contamination cannot be excluded 100%.

**BEERS***on tap*

Cristal ~ 25cl	2,50
Grimbergen Blond	4,10
Grimbergen Brown	4,10

*bottled*

Brugs Tarwe ~ white beer	3,60
Kriek Lindemans	3,60
Vedett Blond	3,60
Maes n/a ~ non-alcoholic	3,60
Westmalle Brown	4,40
Westmalle Tripel	4,40
Duvel	4,40
Omer	4,40
Cornet	4,40
Karmeliet	4,40
La Chouffe	4,40
St-Bernardus Pater	4,00
St-Bernardus Tripel	4,40
St-Bernardus Abt 12	4,50
Le Fort Tripel	4,40
Geuze Oud Beersel ~ 37,5cl	6,00
Tripel 888	6,00
François Grand Cru	12,00

**WATERS**

San Pellegrino ~ 25cl	2,70
San Pellegrino ~ 50cl	5,00
San Pellegrino ~ 1l	9,50
Acqua Panna ~ 25cl	2,70
Acqua Panna ~ 50cl	5,00
Acqua Panna ~ 1l	9,50

**LOW IN SUGAR**

Tönissteiner Orange	3,10
Tönissteiner Lemon	3,10
Tönissteiner Blood Orange	3,10
Tönissteiner Multi-fruit	3,10

**FRUIT JUICE**

Looza Orange	3,10
Looza Apple	3,10
Looza Grapefruit	3,10
Big Tom ~ tomato juice	5,20
<i>fresh</i>	
Fresh-squeezed Orange Juice	5,20

**SOFT DRINKS**

Coca-Cola	2,70
Coca-Cola Zero	2,70
Fanta	2,70
Sprite	2,70
Lipton Ice Tea Regular	2,90
Lipton Ice Tea Green	2,90
Gini	2,90
Fristi	2,90

**FUZE TEA**

Lemon	2,90
Mango Chamomile	2,90
Sparkling	2,90
Peach Hibiscus	2,90

**FEVER-TREE**

Mediterranean Tonic	3,50
Indian Tonic	3,50
Sicilian Lemonade	3,50
Ginger Ale	3,50
Ginger Beer	3,50
Cola	3,50
Aromatic Tonic Water	3,50

**FİNLEY**

Mojito	3,50
Spritz	3,50
Lemon-Elderflower	3,50
Grapefruit-Blood Orange	3,50
Orange-Cranberry	3,50
Pineapple-Cucumber-Mint	3,50
Citrus-Pomegranate	3,50

**SCHWEPPEs**

Tonic	2,90
Agrum'	2,90
Agrum' Zero	2,90

**TONIC DELUXE**

BTW Tonic	3,50
-----------	------

## HOT BEVERAGES

Espresso	2,90
Decaffeinated	2,90
Mocha	2,90
Double Mocha	3,60
Mocha Cappuccino <i>~ steamed milk or whipped cream</i>	3,10
Cappuccino <i>~ steamed milk or whipped cream</i>	3,10
Latte	3,10
Latte Macchiato	3,10
Hot Chocolate	2,90

## SOMETHING STRONGER

Hasselt Coffee ~ <i>genever</i>	6,00
Irish Coffee ~ <i>whisky</i>	8,00
French Coffee ~ <i>cognac</i>	8,00
Italian Coffee ~ <i>amaretto</i>	8,00

## TEA

Earl Grey	3,10
English Breakfast	3,10
Golden Chamomile	3,10
Rosehip	3,10
Green	3,10
Mint	3,10
Fresh ginger tea	4,20
Fresh mint tea	4,20

## DIGESTIVES

Limoncello Bongiorno	5,40
Amaretto	6,50
Calvados	6,50
Sambuca	6,50
Baileys	6,50
Averna	6,50
Licor 43	6,50
Porto Quinta de Noval ~ <i>white or red</i>	6,50

## GRAPPA

Berta Grappa Monpra Affinata 40°	8,00
Berta Grappa Villa Prato 40°	8,50
Berta Roccanivo 43°	19,00
Bepi Tosolini Most Brunello Barrique 40°	11,00
<i>This grappa is aged in oak Brunello barrels. Silky soft with notes of wild berries.</i>	
Bepi Tosolini Most Barolo 40° Barrique	11,00
<i>This grappa is aged in oak Barolo barrels. Silky soft with notes of red fruit and berries.</i>	
Bepi Tosolini Most Amarone Barrique 40°	11,00
<i>This grappa is aged in oak Amarone barrels. Silky soft with notes of cherry and sweet spices.</i>	

## SPIRITS

### Rum

Bacardi	5,50
Bacardi Añejo Cuatro	6,50
Goslings Black Seal Rum	7,00
Omerta ~ <i>Belgian rum</i>	7,00
Mount Gay Barbados	10,00

### Whisky

William Lawson's	5,50
Jack Daniels	7,00
Glenmorangie Original	8,00
Glenmorangie La Santa	9,00
Glenmorangie Quinta Ruban	9,00
Glenmorangie Nectar d'Or	10,00
Ardbeg Ten	10,00
Sacred Whisky Liqueur	10,00
Rusty Nail ~ <i>Ardbeg 10 + Sacred</i>	12,00

### Cognac

Hennessy VS	7,50
Hennessy XO	23,00

### Vodka

Belvedere Vodka	8,00
S72 ~ <i>violet base</i>	8,00