

## 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 4.00*

#### **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**

### HOME-MADE SOURDOUGH BREAD 3

*Served with flavoured salt and butter*

## MAINS

#### **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*

## CHARCOAL GRILLED MEAT FROM THE JOSPER

### SIGNATURE DISH | TOMAHAWK STEAK 1000 GRAM FOR 2 PERSONS

*incl Belgian Fries, mixed green salad and a sauce of your choice*

**57 PP**

#### FILET PUR 39

*250 gram | 8.8 oz*

#### DIAMOND BEEF STEAK 26

*250 gram | 8.8 oz*

#### RIB-EYE 38

*300 gram | 10.1 oz*

#### SLOW COOKED BRISKET 28

*250 gram | 8.8 oz*

#### IBERICO PORK TENDERLOIN 30

*250 gram | 8.8 oz*

#### FILET OF CHICKEN SUPREME 22

*250 gram | 8.8 oz*

#### MARRIOTT BEEF BURGER 24

*200 gram | 7.0 oz including fries*

#### FILET OF LAMB 36

*300 gram | 10.1 oz*

#### MIXED GRILL 34 PP

*750 gram | 25.3 oz for 2 persons*

#### CÔTE À L'OS 49 PP

*1100 gram | 38.8 oz for 2 persons*

#### *Choose your sauce +2*

*Forest mushroom sauce*

*Bearnaise sauce*

*Pepper sauce*

*Chimichurri*

*Herb butter*

*BBQ Whiskey sauce*

*Blue : Cool to warm red center*

*Saignant / Medium rare : warm red center, (Preferred steak texture)*

*À Point / Medium : Hot pink center, slightly firmer texture*

*Bien Cuit / Well Done : Very firm and much drier*

*Belgian Fries with mayonaise +3*

## SIDE DISH +5

*Baked potatoe with cheddar and sour cream*

*Mac & Cheese*

*Seasonal roasted vegetables*

*Baked forest mushrooms +2*

*Mixed salad*

*Small caesar salad*

*Mashed potatoes*

*Grilled green asparagus +3*

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## DESSERT

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### **HINKELSPER 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 | Cookie 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*