

Served all day

NOS PANIERS À PAIN – ONZE BROODMAND

Croissant or Pain au chocolat	3. / 3.5
Whole wheat toast or toasted bagel	2.
Toasted bagel with cream cheese	4.5
Basket of assorted pastries and breads	14.

NOS TARTINES – ONZE BOTERHAMMEN

Tartine au jambon de Paris – Boterham met Parijse ham <i>Paris ham and Dijon mustard on whole wheat bread</i>	9.
Croque Monsieur – Croque Madame <i>Toasted ham and cheese sandwich; Croque Madam is topped with fried eggs</i>	13. / 15.
Bagel with cream cheese and smoked salmon <i>Toasted bagel with cream cheese, smoked salmon, onion, tomato</i>	18.
Tartine au saumon fumé – Boterham met gerookte zalm <i>Whole wheat bread with Norwegian smoked salmon topped with spring onions and fresh dill</i>	16.
Pain perdu à l'Anversoise – Verloren brood op z'n Antwerps <i>French toast - Crisp, grilled egg-dipped bread served with fresh fruit and maple syrup</i>	15.

OEUFS – EIEREN

Nos oeufs comme vous les souhaitez – Onze eitjes zoals u ze wenst <i>Two eggs any style, served with toast</i>	12.
Oeufs Florentine – Gepocheerde eieren met spinazie <i>Poached eggs served with sautéed spinach and mousseline sauce</i>	15.
Les oeufs Benedict – Onze Benedict eitjes <i>Poached eggs on a toasted English muffin with Canadian bacon & Hollandaise sauce</i>	16.
Les oeufs Norvégienne – Noorse eitjes <i>Poached eggs on a toasted English muffin with Norwegian smoked salmon & Hollandaise sauce</i>	18.
Omelette aux champignons – Omelet met champignons <i>Omelet with mushrooms, fresh herbs and tomato</i>	14.
Omelette au brocoli et au fromage – Omelet met kaas en broccolini <i>Omelet with broccolini and cheddar cheese</i>	15.
Omelette au jambon et au fromage – Omelet met kaas en ham <i>Omelet with ham and cheese</i>	15.
Omelette aux jambon et poivrons – Omelet met ham en paprikas <i>Western omelet, ham, peppers and onions</i>	15.
Omelette au saumon fumé – Omelet met gerookte zalm <i>Omelet with Norwegian smoked salmon, cream cheese and fresh dill</i>	17.
Omelette au fromage de chèvre – Omelet met verse geitenkaas <i>Omelet with roasted vegetables and goat cheese</i>	16.
Omelette au crabe et asperges – Omelet met krab en asperges <i>Omelet with Chesapeake Bay crabmeat and asparagus with a Maes Pils mousseline</i>	18.
<i>Egg dishes are served with a crisp potato patty</i>	

LES GAUFRES ET PANCAKES – WAFELS EN PANNEKOEKEN

Gaufre au sucre – Wafel met suiker <i>Homemade waffle with a dusting of sugar</i>	8.
Gaufre à la crème fraîche – Wafel met slagroom <i>Homemade waffle with whipped cream</i>	9.
Gaufre aux fruits frais – Wafel met vers fruit <i>Homemade waffle with assorted fresh fruit and whipped cream</i>	11.
Gaufre aux fraises – Wafel met aardbeien <i>Homemade waffle with fresh strawberries and whipped cream</i>	11.
Pancakes et sirop d'érable – Pannekoeken met maple siroop <i>American-style pancakes with butter and syrup</i>	10.
Pancakes au chocolat – Chocolade pannekoek <i>Chocolate chip pancakes served with Belgian chocolate sauce</i>	12.
Pancakes aux myrtilles – Bosbessen pannekoek <i>Blueberry pancakes with butter and syrup</i>	12.

SIDE ORDERS

Bacon - Ham - Sausage - Canadian Bacon	6.	Crisp potato patty	5.
Fresh seasonal fruit salad	9.	Pure N.E. Maple Syrup 2 oz.	2.

Served from 12.00 noon until 5.00 PM

MUSSEL POTS – LES MOULES – DE MOSSELEN

1 Kilo (2.2 lbs.) of mussels in the shell, steamed with sliced onions, celery & fresh spices, served with Belgian frites.

Moules nature – Mosselen natuur 22.
Mussels steamed in the shell

Blanche – Witte 25.
Steamed in Belgian white ale

Crème et l'ail – Look en room 25.
Garlic and fresh cream

Vin blanc – Witte wijn 25.
Steamed in white wine

Provençale – Provençaalse 25.
Tomato, fresh basil, peppers and onion

Coriandre – Koriander 25.
Cilantro, curry and a dash of cream

Moules Thai – Mosselen Thai 25.
Coconut milk and lemon grass

SOUPS - NOS POTAGES – ONZE SOEPEN

Soupe au poulet – Kippensoep 10.
Chicken and vegetable soup with fresh dill

Bisque d'homard – Bisque van kreeft 13.
Classic lobster bisque

Soupe de tomates – Tomatensoep 9.
Fresh tomato soup with a swirl of pesto

Soupe à l'oignon – Uiensoep 12.
French onion soup; crouton, melted gruyère

Cocktail de crevettes – Garnalen cocktail 14.
Classic shrimp cocktail with Belgian and American dipping sauces

Tartare de Thon – Tartare van Tonijn 17.
Tuna tartare with sesame seaweed salad, fresh lemon juice, wasabi and soy sauce

Nos huîtres – Onze oesters MP
Daily selection of market fresh raw oysters on the half shell

SALADS – LES SALADES – SALADES

Salade Caesar 13.
Classic preparation, Romaine, Parmesan, croutons

Salade au fromage de chèvre – Salade met verse geitenkaas 14.
Mixed greens & Belgian endive with goat cheese, dried cranberries & toasted pine nuts; vinaigrette

Salade au quinoa et chou frisé – Salade met boerenkool en quinoa 14.
Kale and quinoa salad with shaved Brussels sprouts; shallot maple vinaigrette

Add to your salad:

Grilled: - Chicken, \$6. - Shrimp \$12. - Ahi tuna \$12. - Salmon filet \$15.

Salade niçoise – Verse tonijnsalade 19.
Seared fresh tuna served rare on a salad of hard boiled egg, potatoes, string beans and fresh herbs

Salade verte au saumon – Salade met zalmsteak 25.
Grilled salmon filet & roasted plum tomatoes, brown butter-dijon dressing on a bed of fresh greens

Salade de crevettes – Salade van garnalen 25.
Grilled shrimp on a bed of greens & endive with pine nuts and a citrus vinaigrette

Salade de homard – Salade van kreeft 25.
One-half chilled lobster on finely chopped avocado, cucumber, tomatoes, peppers & cilantro

LES PLATS PRINCIPAUX – HOOFDGERECHTEN

Penne aux tomates et à la mozzarella – Penne met tomaten en mozzarella 18.
Penne with tomato, basil and fresh mozzarella

Lasagne traditionnelle – Traditional Lasagne 23.
Traditional Bolognese-style meat lasagne

Lasagne végétarienne – Vegetarische lasagne 22.
Vegetarian lasagna with spinach and bechamel

Hamburger accompagné de frites – Hamburger met Belgische frietjes 18.
Grilled house-ground sirloin burger on a toasted roll, with tomato, lettuce, onion and Belgian frites

Tartare accompagné de frites – Rundstartaar met Belgische frietjes 24.
Freshly ground raw beef blended with capers, onions and traditional spices, with Belgian frites

Carbonades flamandes – Stoofvlees op Vlaamse wijze 25.
Tender beef slow simmered in brown ale, served with Belgian frites

Potage de fruits de mer Markt – Zeevruchtensoep Markt 28.
Fresh seafood and shellfish stewed with vegetables in a tomato saffron broth, aioli croutons

Entrecôte et frites – Steak met frietjes 30.
Grilled steak with a small endive salad and Belgian frites