

**SOUPS – NOS POTAGES – ONZE SOEPJES**

Soupe de tomates – Tomatensoep <i>Tomato soup with a swirl of pesto</i>	9.
Soupe au poulet – Kippensoep <i>Chicken and vegetable soup with fresh dill</i>	9.
Soupe à l'oignon – Uiensoep <i>French onion soup, crouton topped with melted gruyère</i>	12.
Bisque d'homard – Bisque van kreeft <i>Classic lobster bisque</i>	13.

**APPETIZERS – LES ENTREES – VOORGERECHTEN**

Salade au fromage de chèvre – Salade met verse geitenkaas <i>Mixed greens &amp; Belgian endive with goat cheese, dried cranberries &amp; toasted pine nuts</i>	15.
Salade Liègeoise – Luikse salade <i>Traditional Belgian salad greens, string beans, bacon, onions, new potatoes, vinaigrette</i>	18.
Magret de canard fumé – Gerookte eendenborst salade <i>Chilled thinly sliced smoked duck breast with fresh greens and a truffle vinaigrette</i>	17.
Cocktail de crevettes – Garnalencocktail <i>Shrimp cocktail with Belgian and American dipping sauces</i>	15.
Croquettes de fromage – Kaaskroketten <i>Cheese croquettes, panko crust, roasted sun dried tomato dip; micro green garnish</i>	13.
Croquettes de crevettes – Garnaalkroketten <i>North Sea grey shrimp croquettes with fried parsley, side cucumber seaweed salad</i>	18.
Huitres pochées – Gepocheerde oesters <i>Poached oysters on a bed of spinach with a Champagne beurre blanc</i>	17.
Tartare de Thon – Tartaar van Tonijn <i>Tuna tartare with sesame seaweed salad, fresh lemon juice, wasabi and soy sauce</i>	17.
Huîtres – Oesters <i>Daily selection of market fresh raw oysters on the half shell</i>	MP

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**PASTAS – PÂTES – PASTA**

Macaronis au gratin – Kaas macaroni gratin <i>Six-cheese macaroni &amp; cheese with black truffles, topped with a toasted panko crust</i>	21.
Pâtes "Vegan" – Penne "Vegan" <i>Organic gluten-free penne with herbed olive oil and sautéed garden vegetables</i>	20.
Linguine au pesto – Linguine met pesto <i>Linguine with a fresh basil pesto (available w/ gluten-free penne)</i>	20.
Pâtes avec ragout de veau – Pasta met kalfsvlees ragout <i>Fresh pappardelle pasta with veal ragout, mushroom blend &amp; fresh sage (available gluten-free penne)</i>	26.
Pâtes au fruits de mer – Pasta met Zeevruchten <i>Linguine pasta, shrimp, scallops &amp; lobster in a saffron cream sauce (available gluten-free penne)</i>	27.
Lasagne traditionnelle – Traditional Lasagne <i>Traditional Bolognese lasagne</i>	23.
Lasagne végétarienne – Vegetarische lasagne <i>Vegetarian lasagna with spinach and bechamel</i>	22.

## MUSSEL POTS – LES MOULES – DE MOSSELEN

*1 Kilo (2.2 lbs.) of mussels in the shell, steamed with sliced onions, celery & fresh aromatics, 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*

## SEAFOOD – LES POISSONS – VISGERECHTEN

Raie – Rog 28.  
*Steamed skatefish with lemon, capers & brown butter, haricots vert & new potatoes*

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

Cabillaud – Kabeljauw 28.  
*Steamed codfish on a basil stoemp, fresh cherry tomato and basil*

Saumon grillé – Gegrilde zalmsteak 28.  
*Grilled salmon filet with stir-fried vegetables and Asian flavors*

Thon grillé, et confit de légumes – Gegrilde tonijn en gekonfijte groenten 30.  
*Grilled Ahi tuna with tapenade, steamed potatoes and a confit of provençale vegetables*

Coquilles Saint Jacques – Sint-Jacobsschelpen 29.  
*Seared sea scallops with smoked eel-infused stoemp, steamed asparagus*

Homard grillé au Witte – Gegrilde kreeft 38.  
*Grilled lobster with braised mixed greens in a white beer cream sauce*

## MEATS – LES VIANDES – VLEESGERECHTEN

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

Boulettes de viande farcies – Gevulde vleesballetjes 24.  
*Belgian style stuffed meatballs with mashed potatoes in an herbed tomato sauce*

Hamburger et frites – Hamburger met frietjes 18.  
*Grilled house-ground sirloin burger, toasted bun, tomato, lettuce, onion & Belgian frites*

Tartare accompagné de frites – Rundstartaar met Belgische frietjes 26.  
*Freshly ground raw beef, egg, capers, onions and traditional spices, with Belgian frites*

Poulet – Gebakken kip 28.  
*Grilled free-range chicken with herbed jus, honey carrots & cheese-topped potato soufflé*

Entrecôte et frites – Steak met frietjes 32.  
*Grilled steak with a small endive salad & Belgian frites; Béarnaise or Peppercorn sauce*

Dry-Aged "Cowboy" Steak 48.  
*22-oz bone-in dry-aged rib-eye steak, roasted potatoes, sautéed vegetables; Béarnaise or Peppercorn sauce*

## SIDES 8.

- Belgian Frites
- Sautéed Broccolini
- Grilled Asparagus
- Steamed Mixed Vegetables
- Roasted Cauliflower
- Stoemp – Mashed potatoes plus?
- Sautéed Spinach
- Mixed Salad
- Honey glazed carrots