



## SOUPS

Tomato Soup <i>Basil foam and parmesan crisp</i>	12.
Onion Soup Gratinée <i>French onion soup, crouton topped with melted gruyère</i>	12.
Classic lobster bisque <i>with a puff pastry crown</i>	15.

## APPETIZERS

Goat Cheese Salad <i>Mixed greens &amp; Belgian endive with goat cheese, dried cranberries &amp; pignoli; vinaigrette</i>	15.
Salade Liègeoise <i>Traditional Belgian salad, composed, with greens, string beans, bacon, onions, potatoes, vinaigrette</i>	18.
Shrimp Cocktail <i>Classic: jumbo shrimp with spicy Belgian and American dipping sauces</i>	16.
Cheese Croquettes <i>Panko crust, roasted sun dried tomato dipping sauce; micro green garnish</i>	13.
Croquettes de Crevettes <i>North Sea grey shrimp croquettes with fried parsley, side cucumber seaweed salad</i>	18.
Poached Oysters "Deluxe" <i>Poached oysters on a bed of spinach with a Champagne beurre blanc</i>	17.
Tuna Tartare <i>Chopped raw Ahi tuna rests on a bed of avocado with a Yuzu citrus foam</i>	18.
Black Truffle Mac & Cheese <i>Six-cheeses, with black truffles, topped with a toasted panko crust</i>	22.

Huîtres – Oesters MP  
*Daily selection of market fresh raw oysters on the half shell*

## SIDES 8.

- |                            |   |
|----------------------------|---|
| - Belgian Frites           | - Stoemp – <i>Mashed potatoes du jour</i> |
| - Sautéed Broccolini       | - Sautéed Spinach                         |
| - Grilled Asparagus        | - Mixed Salad                             |
| - Steamed Mixed Vegetables | - Roasted Cauliflower - Mornay sauce      |

## MOULES-FRITES

*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*

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

Vin blanc – Witte wijn 25.  
*Steamed in white wine*

## SEAFOOD

Skatefish <i>Steamed skatefish with lemon, capers &amp; brown butter, haricots vert &amp; new potatoes</i>	28.
Bouillabaisse <i>Fresh seafood and shellfish stewed with vegetables in a tomato saffron broth, aioli croutons</i>	28.
Filet Saumon en croûte <i>Salmon filet with a bread and herb top crust; fast smoked; julienne of vegetables &amp; purple potatoes</i>	28.
Lobster with Pasta <i>One half Maine lobster in the shell with spaghetti in a light bisque</i>	30.
Coquilles Saint Jacques <i>Seared sea scallops with smoked eel-infused stoemp, steamed asparagus</i>	29.
Lobster in the Pan <i>Split whole lobster served in the sauté pan, a julienne of garden fresh vegetables, beurre blanc</i>	38.

## MEAT

Carbonades flamandes <i>Tender beef slow simmered in Belgian brown ale, served with Belgian frites</i>	25.
Lasagne Bolognese OR Vegetarian Lasagne <i>Traditional lasagna, meat sauce and cheeses – Vegetarian, basil pesto, fresh veggies, béchamel</i>	24./22.
Hamburger - Frites <i>Grilled house-ground sirloin burger, toasted bun, tomato, lettuce, onion &amp; Belgian frites</i>	18.
Waterzooi à la Gantoise <i>“Ghent Style” waterzooi: a light, creamy stew of chicken and fresh vegetables</i>	25.
Free Range Chicken with Cherry Beer Sauce <i>Sautéed chicken with a kriek beer sauce, broccolini &amp; cheese-topped potato soufflé</i>	28.
Pork Loin Chop <i>Grilled, with a Duvel jus. Crushed, fried new potatoes, creamed savoy cabbage</i>	30.
Steak-Frites <i>Grilled strip steak, choose Béarnaise or Peppercorn sauce, small endive salad &amp; Belgian frites;</i>	32.
Dry-Aged Bone-in Ribeye Steak <i>22-oz bone-in dry-aged steak, roasted potatoes, sautéed vegetables; Béarnaise or Peppercorn sauce</i>	48.