



SOUPS

- Tomato Soup *Basil foam and parmesan crisp* 10.
Soupe à l'oignon *French onion soup topped with melted gruyère* 12.

APPETIZERS

- Shrimp Cocktail *Belgian and American dipping sauces* 15.
Cheese Croquettes *Sun-dried tomato dipping sauce* 13.
Croquettes de Crevettes *North Sea grey shrimp, cucumber seaweed salad* 18.
Tuna Tartare *Chopped raw Ahi tuna rests on a bed of avocado with a Yuzu fruit foam* 16.

SALADS AND SANDWICHES

- Caesar Salad 13.
Classic preparation, Romaine, Parmesan, croutons
- Goat Cheese Salad 14.
Mixed greens & Belgian endive, dried cranberries & pignoli; vinaigrette
- Kale and Quinoa Salad 14.
Shaved Brussels sprouts; slivered almonds, shallot maple vinaigrette
- Add to these salads:** Grilled: - Chicken, \$6. - Shrimp \$12. - Ahi tuna \$12. - Salmon filet \$15.
- Salade Niçoise 19.
Seared fresh tuna served rare on a composed salad of potatoes and string beans
- Grilled Salmon Salad 24.
Salmon filet & roasted plum tomatoes, honey-dijon dressing, fresh greens
- Lobster Salad 25.
Chilled half lobster on diced avocado, cucumber, tomatoes, peppers, cilantro
- Croque Monsieur 13. / 15.
Toasted ham and cheese; Croque Madame is topped with fried egg
- Chicken Baguette 16.
Grilled chicken breast, roasted tomatoes and basil mayonnaise on a baguette
- Filet Mignon Baguette 18.
Seared filet, sliced, toasted baguette, crisp fried onion, horseradish mayo
- Crab Brioche 17.
Chesapeake crab salad with fresh mayo, chives, tomato on a toasted brioche roll

All sandwiches are served with a fresh mixed salad

MOULES-FRITES

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

Provençale – Provençaalse 25.

Tomato, fresh basil, peppers and onion

Vin blanc – Witte wijn 25.

Steamed in white wine

Huîtres – Oesters MP

Daily selection of market fresh raw oysters on the half shell

ENTREES

Omelette <i>Goat cheese and roasted vegetables; with a crisp potato patty</i>	15.
Tomato Penne Pasta <i>Tomato, basil and fresh mozzarella (Available gluten-free)</i>	18.
Truffle Mac & Cheese <i>Six-cheeses with black truffles, toasted panko crust</i>	20.
Pesto Pasta <i>Linguine with a fresh basil pesto (Available gluten-free)</i>	18.
Lasagne <i>Traditional lasagna Bolognese, meat sauce and cheeses</i>	23.
Vegetable Lasagne <i>Vegetarian lasagna with fresh vegetables, pesto sauce and béchamel</i>	22.
Vol-au-vent <i>Puff pastry with chicken & mushrooms in a velouté; Belgian frites</i>	22.
Carbonades flamandes <i>Tender beef slow simmered in brown ale, served with Belgian frites</i>	23.
Markt Hamburger <i>Grilled house-ground sirloin burger on a toasted roll, tomato, lettuce, onion & Belgian frites</i>	17.
Steak Tartare <i>House-ground raw beef, egg, capers, onions & traditional spices; Belgian frites</i>	24.
Belgian Meatballs <i>Stuffed Belgian-style meatballs with mashed potatoes in an herbed tomato sauce</i>	24.
Skatefish <i>Steamed with lemon, capers and brown butter, haricots and new potatoes</i>	26.
Grilled Salmon <i>Grilled salmon filet with stir-fried vegetables and Asian flavors</i>	26.
Steak-Frites <i>Grilled steak with a small endive salad and Belgian frites</i>	30.