

SOUPS – NOS POTAGES – ONZE SOEPJES

Bisque d'homard – Bisque van kreeft 12.
Classic lobster bisque

Soupe au poulet – Kippensoep 9.
Chicken and vegetable soup with fresh dill

Soupe de tomates – Tomatensoep 8.
Fresh tomato soup with a swirl of pesto

Soupe à l'oignon – Uiensoep met gruyère 12.
French onion soup topped with melted gruyère

APPETIZERS - LES ENTRÉES – VOORGERECHTEN

Cocktail de crevettes – Garnalencocktail 14.
Shrimp cocktail with Belgian and American dipping sauces

Croquettes de fromage – Kaaskroketten 13.
Cheese croquettes, panko crust and sun-dried tomato dipping sauce

Croquettes de crevettes – Garnaalkroketten 18.
North Sea grey shrimp croquettes crowned with fried parsley, served with a cucumber seaweed salad

Tartare de Thon – Tartaar van Tonijn 16.
Tuna tartare with sesame seaweed salad, fresh lemon juice, wasabi and soy sauce

Huîtres – 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 composed salad of potatoes and string beans; a Markt classic

Salade de crevettes – Salade van garnalen 23.
Grilled jumbo shrimp on a bed of greens and endive with pine nuts, orange vinaigrette

Salade verte au saumon – Salade met zalmsteak 24.
Grilled salmon filet & roasted plum tomatoes, honey-dijon dressing, bed of fresh greens

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

SANDWICHES – BELEGDE BROODJES

Sandwich végétarienne – Broodje gezond 15.
Grilled vegetables with goat cheese on toasted whole grain bread

Croque Monsieur – Croque Madame 13. / 15.
Belgian version of the classic toasted ham and cheese; Croque Madame is topped with fried egg

Baguette au saumon – Broodje met zalm 16.
Fresh smoked salmon on a baguette with dill cream cheese

Baguette au poulet – Broodje met Gebakken kip 16.
Grilled chicken breast with roasted tomatoes and basil mayonnaise on a baguette

Baguette au filet mignon – Broodje met filet mignon 18.
Seared filet mignon, sliced, toasted baguette, crisp fried onion, horseradish mayo

Brioche au crabe – Broodje met krab 17.
Chesapeake crab salad with fresh mayo, chives, tomato on a toasted brioche roll

All sandwiches are served with a fresh mixed salad

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

MAINS – LES PLATS PRINCIPAUX – HOOFDGERECHTEN

Penne aux tomates – Penne met tomaten <i>Penne with tomato, basil and fresh mozzarella (Available gluten-free)</i>	18.
Macaronis au gratin – Kaas macaroni gratin <i>Six-cheese macaroni & cheese with black truffles, topped with a toasted panko crust</i>	20.
Linguine au pesto – Linguine met pesto <i>Linguine with a fresh basil pesto (Available gluten-free)</i>	18.
Lasagne traditionnelle – Traditional lasagne <i>Traditional Bolognese-style lasagne</i>	22.
Lasagne végétarienne – Vegetarische lasagne <i>Vegetarian lasagna with spinach and bechamel</i>	21.
Vol-au-vent – Koninginnenhapje <i>Puff pastry with chicken & mushrooms in a velouté; Belgian frites & a small salad</i>	21.
Carbonades flamandes – Stoofvlees op Vlaamse wijze <i>Tender beef slow simmered in brown ale, served with Belgian frites</i>	22.
Hamburger accompagné de frites – Hamburger met Belgische frietjes <i>Grilled sirloin burger on a toasted roll, with tomato, lettuce, onion & Belgian frites</i>	17.
Tartare – Rundstartaar <i>Freshly ground raw beef, egg, capers, onions & traditional spices; Belgian frites</i>	24.
Saumon grillé – Gegrilde zalmsteak <i>Grilled salmon filet with stir-fried vegetables and Asian flavors</i>	26.
Entrecôte et frites – Steak met frietjes <i>Grilled steak with a small endive salad and Belgian frites</i>	30.

Omelettes – Omelets

Served with a crisp potato patty

- Mushrooms, fresh herbs and tomato	14.
- Ham and cheese	14.
- Broccoli and cheddar	14.
- Goat cheese and roasted vegetables	15.