

STARTERS

- Carpaccio van ossenhaas** 16
Tenderloin carpaccio
- Asperges, ganzenlever, zwarte truffel en morilles saus** 19.50
Asparagus, foie gras, black truffle and morels sauce
- Asperges met seranoham** 17
Asparagus with jamon serano
- Salade nicoise met verse tonijn en gamba's** 19.50
Salad nicoise with fresh tuna and prawns
- Coquilles Saint Jacques met tomaten salsa** 17.50
Scallops with tomato salsa
- Salade met asperges en gerookte zalm** 19.50
Salad with asparagus and smoked salmon
- Quinoa salade met zalm, seasam en wakame** 16
Quinoa salad with salmon, seasam and wakame
- Ambachtelijke garnalen kroketten 2 st.** 17.50
Artisanal shrimp croquettes 2 pcs.
- Oesters Speciales Geay 6 st. / 9 st.** 23 / 33.50
Oysters Speciales Geay 6 pcs. / 9 pcs.
- Burrata met cherry tomaatjes en mango en roze peper** 15
Burrata with cherry tomatoes and mango and pink pepper
- Groene asperges met geitenkaas en noten** 16
Green asparagus with goat's cheese and nuts
- Artisjok vinaigrette** 13
Artichoke vinaigrette

MAIN DISHES

- Tournedos met pepersaus*** 30
Fillet steak with pepper sauce
- Tournedos Rossini (ganzenlever, verse zwarte truffel)*** 39.50
Fillet steak Rossini (goose liver, fresh black truffle)
- Cote de Boeuf ± 1.100gr*** 75
Beef Rib ± 1.100gr
- Steak Tartaar*** 23
Steak Tartare
- Kalfsvlees a la Milanese*** 23.50
Veal a la Milanese
- Lamsrack met ratatouille*** 28.50
Rack of lamb with ratatouille
- Petit poussin met morillesaus*** 23
Spring chicken with morel sauce
- Dorade filet met antiboise*** 23
Dorade fillet with antiboise
- Zeetong a la meuniere (± 400/500gr)** 39.50
Sole a la meuniere (± 400/500gr)
- Bouillabaisse** 23
Fish soup
- Linguine vongole** 24.50
Linguine vongole
- Ravioli gevuld met geitenkaas** 21.50
Ravioli stuffed with goat's cheese

* Alle gerechten worden geserveerd met warme groenten en frites

* All dishes are served with warm vegetables and fries

DESSERTS

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| Tarte au citron meringue <i>Lemon meringue pie</i> | 9 | Romanoff <i>Coupe Romanoff, strawberries, vanilla ice cream and merengue</i> | 10 |
| Moelleux au chocolat met vanille-ijs <i>Chocolate lava cake with vanille ice cream</i> | 10 | Kaas assortiment (Tom Miesen) <i>Cheese selection by Tom Miesen</i> | 14 |
| Dame Blanche <i>Vanilla ice cream with hot chocolate sauce and whipped cream</i> | 10 | | |

DESSERT WINES

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|----------------------------------|---|
| Muscat de Rivesaltes | 5 |
| Moscatel de Setubal | 5 |
| Pedro Ximenez | 5 |
| Graham's port Tawny | 5 |
| Graham's port 20 years old Tawny | 9 |