

to share	Whipped goat cheese	11
	Broad beans, olives, pickled radish with Lambic Saint Odile vinegar	
	Holstein beef tartare toast	12
	Sourdough bread, smoked herring roe	
	Smoked Trout Rillettes	12
	Charcoal bread, lemon gel, fresh herbs	
starters	Holstein beef carpaccio	22
	Pickled mustard, aged Brussels cheese, young shoots	
	Faroe Islands salmon gravlax	22
	Beetroot marinade, farmhouse cream, lemon zest, pink berries	
	Flemish-style asparagus	22
	Sourdough croutons	
	Mechelen asparagus with crab	26
	Hazelnut oil vinaigrette	
	64°C perfect egg	22
	Broad beans and green peas, North Sea grey shrimps, shellfish mousseline	
main courses	Vol-au-Vent of Malines cuckoo and veal sweetbreads	34
	Poultry meatballs, mushrooms	
	Holstein entrecôte	34
	Black pepper sauce, mesclun	
	Stuffed Sole Fillets	32
	North sea grey shrimp, light bisque, samphire, spinach	
	Slow-cooked lamb with Cantillon Gueuze	28
	Cauliflower purée, toasted almonds	
	Spring vegetable casserole “Waterzooi” Style	22
	Tender seasonal vegetables, herbaceous foam, garlic blossoms with Free-Range Chicken	+ 6
	Choose a side for your dish	
	Roasted baby potatoes or house-made purée	
desserts	Cheese Plate	16
	From our cheese board, selected by “L’atelier des Fromages”	
	Dame blanche	11
	With single-origin chocolate sauce	
	Rum Baba	11
	Madagascar vanilla whipped cream, agricole rum	
	Poached rhubarb	11
	Infused in citrus peels & dried flowers, quark mousse, sour cherry coulis	
	Dark chocolate ganache	11
	Extra virgin olive oil, fleur de sel, raspberry sorbet	

cocktails	Aperol spritz	Aperol, organic Prosecco DOC, sparkling water	11
	Campari Spritz	Campari, Prosecco DOC, sparkling water	11
	Negroni	Bulldog Gin, Campari, Del Professore vermouth	11
	Horse Neck	Cognac, lemon, ginger ale	13
	Old Cuban	Appleton Rum, mint, lime, Champagne Collet a	13
	Cosmopolitan	Skyy Vodka, Cointreau, cranberry juice, lime	13
	Gin & tonic	Roku or Maré	8/9
		Copperhead 0°	7
		Thomas Henry Tonic Water	3
	Nogroni (0°)	Martini Vibrante, Opius Rubedo & Botaniets 0% Gin	10
softs	Wild berries fizz (0°)	Hibiscus, mint, lemon, wild berries tonic	9
	Bru still water / sparkling water 50cl		4,5
	Fritz Cola, Cola zero		3
	Fritz limonade orange		3
	Thomas Henry ginger beer, tonic water		3
	Homemade lemonade		4
	Tomato juice		4
	Apple, pear, and raspberry juice		4
	Coco basil - coconut water, basil, lemon		5
beers			
	Draft Beers - Brussels Beer Project		
	Terra Pils 25cl		3
	Delta IPA 25cl		4
	Beer bottles		
	Mannenken Pils - Brasserie Lefebvre - blond	5%	5
	Jungle Joy - Brussels Beer Project - mango & passion	5,9%	5
	Zinnebir - Brasserie de la senne - Pale Ale	5,8%	5
	Quintine Nature - Brasserie des légendes - white bitter	5,9%	6
wines & bubbles	Chimay Bleue - dark trappist	9%	6
	Duvel - blond	8,5%	6
	Westmalle - Trappist triple blond	9%	6
	Orval - Amber trappist	6,2%	6
	Pico Bello - Brussels Beer Project	0%	4
	Bubbles		
	Prosecco Veneto - Organic		8 / 40
	Pet Nat "Osez" Domaine des Sanzay Chenin - AOP Saumur		59
	Champagne Collet - Brut		13 / 75
	Champagne Charles Heidsieck - Brut		124
	Ruinart Blanc de blancs - Brut		155
	White		
	Domaine des Echardières Sauvignon Touraine		7
	"Pas vu, pas pris" Chardonnay Jeff Carel - Bio		8
	Rosé		
	Château FAVORI, Grenache & Syrah Provence - Bio		7
	Red		
	Primitivo Il Pumo San Marzano Italy		7
	D de Dauzac, Margaux, Bordeaux		8
	Sinopia, Côtes Catalanes		8