

## NOS POTAGES | ONZE SOEPJES OUR SOUPS

<b>Soupe du jour   Dagsoepje</b> Soup of the day – ask your waiter about today’s variety.	6.00
<b>Bisque à la Gantoise   Gentse waterzooi</b> Chicken soup – classic, creamy Belgian chicken soup with chicken and lots of vegetables and potatoes.	6.75
<b>Soupe à l’oignon   Uiensoepje</b> Onion soup – prepared with beer and melted cheese on top.	6.50
<b>Soupe aux tomates   Tomatensoepje</b> Tomato soup – freshly made with pomodori tomatoes and basil, with or without meatballs.	5.50
<b>Soupe aux poireaux   Preisoepje</b> Creamy leek soup – with a touch of mustard and bacon bits.	6.00

## NOS ENTRÉES | ONZE VOORGERECHTEN OUR APPETIZERS

<b>Vol-au-Vent   Koninginnehapje</b> Belgian ragout pastry – a traditional specialty, chicken breast in a velouté sauce with mushrooms and meatballs served in a puff pastry.	13.50
<b>Croquettes de crevettes et fromage   Kaas en garnalenkroketjes</b> Home-made croquettes – one with shrimp and one with cheese, served with a whole grain mustard dip.	12.00
<b>Crevettes au Pernod   Garnalen in Pernod</b> Jumbo prawns – pan-fried and served in a tomato, basil and Pernod sauce.	13.50
<b>Crevettes classiques   Tomaat-garnaal</b> North Sea shrimp – flown in from Belgium and served the traditional way, inside a tomato with a European cocktail sauce.	17.75
<b>Champignons sauvages et escargots   Wilde paddestoelen en slakken</b> Mushrooms and escargots – served on toast with smoked salmon, tomatoes, cream cheese and a mixed salad.	13.50
<b>Goujonettes de mérrou   Grouper strips</b> Grouper strips – breaded, crispy strips of grouper with a home-made tartar sauce.	10.50
<b>Carpaccio de Bœuf   Rundercarpaccio</b> Beef carpaccio – thinly sliced, raw beef tenderloin with lettuce, tomato, Parmesan cheese and a light dressing of Belgian mustard.	15.75

<b>Tartare de thon tataki   Tonijn tataki tartaar</b>	18.50
Tuna tataki tartar – sprinkled with Cajun herbs and lemon and seared over a hot fire, served on a sesame salad with an orange soy syrup.	
<b>Jambon de Parme &amp; melon   Ham met meloen</b>	13.50
Ham and melon – thinly sliced Parma ham served with melon, pine nuts, lettuce and a swirl of balsamic syrup.	
<b>Gratin de champignons farcis   Gevulde champignons</b>	12.25
Stuffed mushrooms – with nuts, goat cheese and a leek sauce and gratinated with Gouda cheese.	

## NOS SALADES | ONZE SALADES OUR SALADS (medium or large)

<b>Salade de légumes verts   Groentjes</b>	9.50   13.00		
Green salad – with crispy lettuce, marinated green olives, cucumbers, green peppers, green asparagus, spring onions, green beans, tomatoes and a green herb dressing. (Vegetarian choice)			
<b>Salade de poulet et mandarines   Salade met kip en mandarijntjes</b>	11.50   16.00		
Mandarin salad – with chicken, tomatoes, roasted bell peppers, mandarins, pine nuts and a sesame-orange vinaigrette.			
<b>Salade Niçoise   Niçoise salade</b>	14.50   18.50		
Salade Niçoise – with bell peppers, tomatoes, marinated olives, a boiled egg and topped with seared tuna, a tuna salad and a herb dressing.			
<b>Salade César   Caesar salade</b>	9.75   13.75		
Caesar salad – hearts of Romaine lettuce with a home-made dressing, Parmesan cheese, croutons, anchovies and your choice of: (Vegetarian choice)			
Add chicken (medium)	4.00	Add chicken (large)	6.00
Add shrimp (3 pc)	5.00	Add shrimp (5 pc)	7.00
Add Salmon			
<b>Salade au trio de poissons   Vis trio</b>	14.00   19.50		
Fish trio salad – a mixed green salad topped with smoked salmon, shrimps and seared tuna, served with a Belgian cocktail sauce and toast.			
<b>Salade poulet à la Flamande   Vlaamse kip salade</b>	11.50   16.00		
Chicken avocado salad – Mixed greens topped with grilled chicken, avocado, tomato, cucumber, bacon and a cocktail dressing.			
<b>Salade aux fromage de chèvre et fraises   Geitenkaassalade &amp; aardbeien</b>	13.00   16.50		
Goat cheese salad – mixed greens with whole wheat croutons with a mix of goat cheese, apples and nuts from the oven and strawberries, tomatoes, red onions and a balsamic dressing. (Vegetarian choice)			

## NOS PLATS PRINCIPAUX | ONZE HOOFDGERECHTEN OUR MAIN COURSES

<b>Ragoût de bœuf à la Flamande   Vlaamse stoverij</b>	19.25
Flemish beef stew – stewed in Belgian beer, herbs and spices and served with mashed potatoes and vegetables.	
<b>Poulet vol-au-vent   Kip vol-au-vent</b>	17.00
Belgian puff pastry – traditional specialty with chicken breast in a velouté sauce with mushrooms and meatballs, served in a puff pastry with Belgian frites and a mixed salad.	
<b>Pâtes “Allée” aux herbes   Pasta “Allée” met verse kruiden</b>	16.50
Allee pasta – fettuccine pasta in a creamy herb and vegetable sauce with shaved Parmesan cheese. (Vegetarian choice)	
Add grouper or chicken breast	3.00
Add beef tips or shrimps	5.00
<b>Fettuccine “Kluisbos” aux truffes   Fettucini “Kluisbos” met truffels</b>	18.50
“Kluisbos” fettuccine – fettuccine in a creamy sauce with forest mushrooms, truffles and shaved Parmesan cheese. (Vegetarian choice)	
Add grouper or chicken breast	3.00
Add beef tips or shrimps	5.00
<b>Gratin de légumes   Gegratineerde groentjes</b>	16.50
Grilled vegetables – vegetables in a herb and truffle béchamel sauce with melted Parmesan and Gouda cheese. (Vegetarian choice)	
Add grouper or chicken breast	3.00
Add beef tips or shrimps	5.00
<b>Filet Mignon Belgique   Belgische biefstuk</b>	26.50
Steak and frites – center-cut beef tenderloin grilled to perfection and served with Belgian frites, vegetables and a green peppercorn sauce.	
<b>Poulet à la Kriek (bière belge)   Kip met Kriek (Belgisch bier)</b>	18.50
Chicken in beer – roasted chicken breast wrapped in prosciutto ham and served with grainy mustard and a Belgian beer sauce with vegetables and mashed potatoes.	
<b>Filet de bœuf grillé sauce Roquefort   Biefstuk Roquefort</b>	28.50
Steak and Roquefort – grilled, center-cut beef tenderloin topped with onions, peppers, mushrooms and a piece of soft Roquefort cheese, served with gravy and Belgian frites.	
<b>Porc braisé à la bière   In bier gestoofde ribbetjes</b>	19.50
Beer-braised ribs – ribs prepared in Belgian beer and herbs, served with frites, a salad and cocktail sauce.	
<b>Entrecôte jutueuse   Sappige Entrecôte</b>	29.75
Rib eye steak – a tasty piece of Angus rib eye steak served on a sizzling skillet topped with peppers, onions, mushrooms and garlic butter and accompanied by frites and vegetables.	
<b>Sole meunière   Slibtong in citroenboter</b>	32.00
Sole filet – fried in butter and served with a home-made remoulade sauce, frites and a salad. Self-filleting.	

<b>Steak de thon aux épices Cajun   Tonijnsteak met Cajun kruiden</b>	29.50
Cajun tuna steak - Cajun seasoned tuna seared until medium rare and served with a veggie stir-fry, rice and a soy syrup and pica papaya sauce.	
<b>Filet de cabillaud frit sauce remoulade   Lekkerbekje</b>	18.50
Grouper filet – white fish filet in a batter served with a remoulade sauce, frites and a salad.	
<b>Le saumon d’Anvers   Zalm op zijn Antwerps</b>	22.50
Grilled salmon – a quality salmon filet with a creamy leek sauce, served with mashed potatoes and vegetables.	
<b>Grosses crevettes à l'ail   Scampi's in look</b>	29.50
A pound of shrimp – big, peel-and-eat shrimps prepared with garlic, herbs and lemon with Belgian frites, a salad and cocktail sauce.	
<b>Merous en vert   Grouper in ‘t Groen</b>	19.50
Grouper – pan-fried filet of grouper served in a creamy sauce of green herbs with vegetables and mashed potatoes.	

## NOS PLATEAUX | ONZE PLANKJES OUR PLATES

<b>Plateau “Lokeren”   Lokerse plateau</b>	29.50
A combination of steak, ribs, beef stew and vol-au-vent served with a sauce of your choice, frites and a side salad.	
<b>Plateau Dunkerque   Duinkerker plateau</b>	27.50
A combination of jumbo shrimp, salmon and grouper served with frites and a side salad.	

## PLATS VÉGÉTARIENS | VEGETARISCHE GERECHTEN VEGETARIAN CHOICES

The menu choices marked with (Vegetarian choice) are either vegetarian dishes or can be made vegetarian. Feel free to ask you server for more information.

## PLATS D'ACCOMPAGNEMENT | AAN DE ZIJ SIDE ORDERS

Belgian frites	4.00	Side salad	5.00
Mashed potatoes	3.00	Potato croquettes	4.00
White rice	3.00	Mixed vegetables	5.00

# TASTE OF BELGIUM

RESTAURANT

## NOS DESSERTS ■ ONZE TOETJES OUR DESSERTS

### **Gaufres de Liège ■ Luikse wafels** 8.00

Belgian waffles - served with strawberries, vanilla ice cream and whipped cream.

### **Moelleux au chocolat ■ Chocoladetaart** 6.75

Chocolate lava cake - Soft-center Belgian chocolate cake served with vanilla ice cream.

### **Dame Blanche ■ Witte Dame** 6.50

Dame Blanche - the perfect combination of vanilla ice cream and Belgian chocolate sauce served with whipped cream.

### **Profiteroles au chocolat ■ Chokoladesoesjes** 6.75

Pastry puffs - filled with whipped cream topped with chocolate and powdered sugar, served with vanilla ice cream.

### **Tarte aux pommes ■ Appelpunt à la mode** 7.50

Apple pie - served hot with vanilla ice cream and whipped cream.

### **Coupe fraises ■ IJs met aardbeien** 10.50

Strawberry coupe - served with whipped cream and vanilla ice cream.

### **Tartes et gâteaux ■ Taartjes en cakes** ask your waiter

Pies and cakes - ask your waiter for our selection of fresh cakes, pies and pastries.

We also offer an extended cigar menu.  
Smoking only in designated area or on the outside terrace.

NO SERVICE CHARGE INCLUDED. PRICES ARE IN US DOLLARS.