

Starters

You can order this menu from 17:30

Sourdough bread Fresh pesto Salted butter	5,50
Carpaccio <i>Wine tip: Minini Blush Rose</i> Freshly cut tenderloin Truffle mayonnaise Pine nuts Arugula Parmesan cheese	14,00
Wild boar pate <i>Wine tip: Inme Negroamaro Zinfandel</i> 10,50 Wild boar Union Chutney Pickles	
Burrata <i>Wine tip: Per Tutti Pinot Grigio</i> Arugula Fresh pesto Cherry tomato Pomegranate seeds	12,50
Beef tataki <i>Wine tip: InMe Negroamare Zinfandel</i> Wakame Ponzu dressing Sesame seeds Spring Unions	14,95
Salmon tartar <i>Wine tip: Bertholes Chardonnay</i> Avocado Union Coriander Wasabi mayonnaise Crispy Seaweed Lime	14,95
Haûte friture <i>Wine tip: Misty Cove Sauvignon Blanc</i> Three small croquetttes Rendang Lobster Truffle Served with brioche bread	12,00
Escargots <i>Wine tip: Nebla Verdejo</i> Snails Beurre de Paris	12,00
Caesar salad <i>Wine tip: Per Tutti Pinot Grigio</i> Chicken grilled on our Green Egg Bread croutons Parmesan cheese Boiled egg Bacon Caesar dressing Brioche bread	12,00
Soup of the day Ask our staff what kind of soup we serve today	Price of the day

Mains

Our main dishes are served with french fries and salad

Ribeye 250 gram | *Wine tip: Bertholes GSM* 29,95
Grilled on our Green Egg | Chimichuri or Red portsauce | Vegetable garnish

Duck Confit | *Wine tip: Bertholes GSM* 19,50
Duck leg | Red portsauce | Vegetable garnish

Angus beef burger or No beef burger | *Wine tip: InMe Negroamaro Zinfandel* 15,50

Black brioche | Lettuce | Tomato | Pickled Red Onion | Pickles |
Cheddar cheese | BBQ sauce

Truffle burger | *Wine tip: Artesano Malbec* 16,50
Black brioche | Angus beef burger | Lettuce | Tomato | Pickled Red Onion |
Pickles | Truffle cheese | Truffle mayonnaise

Risotto 17,50
Ask our staff what kind of risotto we serve today

Vegetarian pasta 17,50
Ask our staff what kind of risotto we serve today

Sole fish | *Wine tip: Per Tutti Pinot Grigio* 19,50
Baked in butter | Vegetable garnish | Lemon

Salmon steak 200 gram | *Wine tip: Bertholes Chardonnay* 21,50
Vegetable garnish | Lemon

Porkbelly Noodles | *Wine tip: Artesano Malbec* 19,95
Marinated porkbelly | Pickled red cabbage | Udon noodles | Red pepper |
Bimi | Pepper bell | Onion | Mushroom | Black pepper sauce

Stew | *Wine tip: InMe Negroamaro Zinfandel* 16,50
Tenderloin stewed in dark Belgian beer | French fries | Pickled mustard seeds
| Parmesan cheese | Truffle mayonnaise

Side dishes

Sweet potato fries Truffle mayonnaise Parmesan cheese	5,50
French fries with mayonnaise	4,50
Green salad	5,75

Desserts

Espresso martini Kahlua Vodka Espresso	9,95
Scroppino Lemon sorbet Vodka Prosecco	8,50
Brownie Chocolate brownie Raspberry sorbet ice Fresh fruit Whipped cream	9,95
Dame blanche Vanilla ice Chocolate sauce Whipped cream	6,95
Pastries (see counter)	4,50

Little kiddo's until 12 years old

Pasta pesto chicken	9,50
Caesar salad	9,50
Chicken wings with french fries	8,50
Bitterballs with french fries	8,50
Homemade chicken strips with french fries	8,50
Soup of the day	5,00
Ice cream	5,75

Snacks

Sourdough bread Fresh pesto Butter	5,50
Marinated olives & Fresh nuts	6,50
Anti pasti platter Paleta Iberico Truffle cheese	12,50
Baked Camembert Camembert Tomato Red pepper Garlic Spring unions Croutons	10,50
Chicken wings Six marinated chicken wings Bbq sauce	8,00
Nacho's Gratined with cheddar cheese Chili sauce Tomato Red union Fresh guacamole Crème fraîche	12,50
Veal bitterballen Order as much as you like Mustard	1,-p.p.
Haute friture Two rendang croquettes Two truffle croquettes Two lobster croquettes	8,00
Fried cheese sticks Six pieces Sweet chili dip	7,50
Fried snacks Mix of fried snacks 15 pieces Sauces	16,50
Sweet potato fries Truffle mayonnaise Parmesan cheese	5,50
French fries Mayonnaise	4,50

White wines

Sauvignon blanc | Toro d'Oro | Vina Tunquelen | Chili 4,50 | 24
Bright yellow color with fresh hints of green apples and citrus in the nose. A light wine with a fresh finish

Sauvignon blanc | Misty Cove Estate | New Zealand 6,75 | 37
In this wine you can discover hints of passion fruit and citrus. This typical New Zealand sauvignon shows his good quality in its long finish.

Verdejo | Vincente Gandia, Nebla | Spain 5,50 | 28
Nice gold yellow color, delicate flavors of yellow fruits like pear and melon and also freshly cut grass. The taste is mild with tropical fruit, some vanilla and fresh acids.

Pinot Grigio | Per Tutti | Italy 5,25 | 27
Light yellow color. Hints of exotic fruits, peach and apricot put together to make a lively, powerful twist. The flavor is elegant and fresh with a nice balance between fruit and acids.

Chardonnay grand reserve | Les Bertholets | South France 6,25 | 33,50
Nice gold colored whine with hints of ripe yellow and tropical fruits with in the background nicely integrated wood and the characteristic 'butter'.

Rose wines

Minini blush rose | Cantine Minini | Italy 4,75 | 25
Beautiful bright rose with a delicate nose of strawberries and grenadine with a floral and citric background. Fresh and dry mouthfeel. The typical simple and balanced Italian style that makes your glass shine.

AIX | Coteau d'Aix en Provence | South France 35
Intense flavor of red forest fruit, cherries and strawberries with a delicate smell of mandarin, raspberries and forrest strawberries.

Red wines

Malbec (Artesano de Argento) | Arte de Argento | Argentina 5,25 | 27
This flavorful wine has had a light wood bearing. It has aroma's of prumes, red fruit and berries with a hint of vanilla. You can really taste the prumes, berries, raspberries, mocha and vanilla.

Grenache, syrah. Mouvedre (GSM) | Les Bartholets | South France 5,75 | 30
This aromatic wine has ripened six months on wood, it is a rich, full and fruity wine with a lot of aroma's of black fruit and licorice root.

Negroamaro Zinfandel | In Me, Felice Mergé | South Italy 6,50 | 36
Bright ruby red color. In the nose you will find hints of balsamic, blueberries, raspberries and blackberries. The flavor is intense, fruity and spicy. This wine has a warm, endearing and robust character.

Prosecco & Champagne

Prosecco Frizante | Casa Defra | Italy | 20cl (two glasses) 9,50
Ask our staff which champagnes we serve

Cocktails

9,95

Old West Finest | Orancello | Gin | Ginger ale | Orange | Mint
Espresso Martini | Kahlua | Vodka | Espresso
Mojito Original | Dark rum | Sugar syrup | Sparkling water | Lime | Mint
Cosmopolitan | Vodka | Cointreau | Cranberry juice | Lime juice
Dry martini | Gin or Vodka | Vermouth | Lemon
Pornstar martini | Vanilla Vodka | Passion fruit syrup | Lemon juice | Egg white |
Passion fruit
Bloody Mary | Vodka | Tomato juice | Tabasco | Lemon juice | Worcestershire sauce
Moscow Mule | Vodka | Lemon juice | Ginger syrup | Ginger beer
Old fashioned | Bourbon | Angostura bitters | Sugar syrup
Ask for our cocktail of the season

(Our cocktails are shaken, not stirred, it can take up some time when it's crowded ;)

Spritzen

7,50

Aperol Spritz | Spritzer with Aperol, prosecco, sparkling water and orange
Limoncello Spritz | Spritzer with Limoncello, prosecco, sparkling water, mint and
lemon
Orancello Spritz | Spritzer with Orancello, prosecco, sparkling water, mint and orange
Peachtree Spritz | Spritzer with peach licor, prosecco and orange
Campari tonic | Cocktail with campari, tonic and orange

Gin Tonic

India's Pride | Bombay Sapphire gin | Original tonic | Lemon 9,95
Sweet & Fruity | Bulldog gin | Hibiscus tonic | Red fruit 10,95
Fresh but firm | Hendrick's gin | Pink pepper tonic | Cucumber 11,50

Soda's

Coca Cola | Coca Cola Zero | Fanta Orange | Fanta Cassis | Sprite 3,10
Tonic | Bitter Lemon | Rivella | Ginger beer Thomas Henry 3,20
Marie Stella Maris (still water) 25cl | 75cl 3,00 | 6,50
S. Pellegrino (sparkling water) 25cl | 75cl 3,00 | 6,50
Lipton Ice Tea Sparkling | Green Tea | Green Tea Zero 3,25
Appelaere apple juice | Tomato juice Spiced Big Tom 4,50
Fresh orange juice 3,80
Fristi | Chocomel 3,10
Lemonade 2,00

Hot Drinks

Coffee Decaf coffee Espresso	2,85
Cappuccino	3,15
Latte Macchiato	3,50
Cafe Americano Espresso with hot water	3,00
Ristretto Twice as strong as an espresso	3,70
Double espresso	4,00
Flat white Double espresso with steamed milk	4,25
Espresso macchiato Espresso with a little steamed milk	3,15
<i>Oatmilk instead of cowmilk?</i>	<i>0,50</i>

Fresh tea

Earl Grey Green English breakfast Rooibos Red fruit	2,85
Fresh mint tea	3,55
Fresh ginger tea	3,55
Tea Aileen Ginger Mint Orange	4,20

Ice coffee (season)	4,60
Hot chocolate	3,50
Hot chocolate with whipped cream	4,00
Hot chocolate with whipped cream and dark rum	7,55

Special coffees

Without alcohol | Made with Monin syrup, whipped cream and a topping

Hazelnut Heaven Latte	5,20
Sweet Honey Latte	5,20
Caramel Latte	5,20
Latte Tiramisu	5,20

With alcohol & whipped cream

Irish coffee Jameson Whiskey	8,00
Baileys coffee Baileys	8,00
French coffee Grand Marnier	8,00
Spanish coffee Tia Maria	8,00
Italian coffee Amaretto	8,00
Mexican coffee Kahlua	8,00
Cafe 43 Licor 43	8,00

Pastries

Apple pie	4,50
Whipped cream	0,65
Daily fresh pastries (see counter)	4,50
Brabants worstenbrood (typical pastry from this area)	3,75

Licors

Baileys	4,70
Tia Maria	4,70
Frangelico	4,70
Grand Marnier	4,70
Cointreau	4,70
Licor 43	4,70
Sambuca	4,70

Jameson Irish Whiskey	5,60
Jack Daniels Whiskey	5,60
Johnny Walker red lable	4,60
Glenfiddich 12 yrs	6,95
Jagermeister	3,60
Ricard	4,50
Campari	4,50
Bacardi	5,10
Absolut Vodka	4,60
Captain Morgan	4,60
Jenevers	3,60
Martini white red	4,50
Red porto Reserva Tawny	4,25
White porto	4,25
Sierra silver Tequila	4,25
Cognac Baron menard	6,30
Calvados	5,60