Starters

North Sea fish soup with rouille and croutons	€17.50
Home-made grey shrimps croquettes, fried parsley	€17.50
Iberico – Jamon De Trevelez (+ 14 months) – Antonio Alvarez	€22.50
Salad with hand-peeled grey shrimps, farm eggs and fresh mayonnaise	€22.50
Gamba à la plancha with lemongrass and sweet chili	€22.50

Lobsters – Fresh from our lobster tank

Half lobster 'en belle vue'	€26.50
Half lobster on the grill, farm butter with fresh herbs	€26.50

Our oysters

Our oysters Gillardeau (Oleron Island)

The Deep Oysters 6 or 9	€24.00/€36.00

Fish dishes

Tomato filled with peeled grey shrimps, cabbage lettuce, egg and fresh fries	€26.00
Zeebrugge solettes (Dover Sole) fried in farm butter, Belgian fries	€28.50
Bouillabaisse 'Cafedraal'	€29.50
Gamba's à la plancha with lemongrass and sweet chili, white rice	€28.50

Lobster – fresh from our lobster tank

Lobster 'en belle vue'	€49.50
Grilled lobster, farm butter with fresh herbs	€49.50

Pasta dishes

Tagliatelle with fresh tomatoes, zucchini and mushrooms, pesto	€18.50
Tagliatelle with fresh tomatoes, zucchini, mushrooms and Serrano ham, Parmesan cheese	€20.50
Tagliatelle with shrimps and Thai curry	€22.50

Meat dishes

Filet mignon 'tartare' and Belgian fries	€25.00
Grilled côte à l'os with salad, béarnaise and Belgian fries (2cvts)	€59.50
Beef tenderloin with fresh salad, Belgian fries and béarnaise or pepper sauce	€30.50
Oven-baked rack of lamb, jus nature with rosemary, seasonal vegetables, gratin potatoes	€30.50

Suggestions

Salad with smoked duck breast, pine nuts, fresh fig and honey, raspberry vinaigrette
€ 18.50

Duo of game pate (roe deer and pheasant), onion marmalade, hot brioche loaf
€ 17.50

Carpaccio of Flanders Red beef , rucola, Parmesan cheese, creamy Worcestershire mayonnaise
€ 18.50

Goose liver terrine, mango chutney, onion marmalade, hot brioche loaf
€ 24.00

Pan-seared scallops, trio of butternut pumpkin, white wine sauce
€ 23.50 / € 26.50

Oven baked codfish, sautéed Belgian endives, potato mousseline
beurre blanc, tomato cubes, grey shrimps
€ 29.50

Wild duck, puré chestnut, forest mushrooms, game sauce, baked castle potatoes
€ 30.50

Pheasant 'Brabançonne' (winter vegetables-apple with cranberry), home-made potato croquettes
€ 29.00

Grilled Irish Angus beef filet mignon with béarnaise or pepper sauce, salad and fresh Belgian fries
€ 27.50

Lemon sorbet with Limoncello, forest fruit
€ 9.50

Chocolate moelleux, vanilla ice cream
€ 9.50

Chocolate Fantasy Cafedraal
(praline, crumble, mousse, clementine, Ferrero)
€ 11.00

Desserts

Crème brulée
9.00 €

Chocolade mousse
9.00 €

'Kolonel'
(citroensorbet, wodka en limoen)
10.00 €

Dame Blanche
Vanilla ice cream with hot chocolate sauce
9.50 €

Citroensorbet met Limoncello en bosvruchten
Lemon sorbet with Limoncello and forest fruit
10.00€

Chocolade moelleux met vanille roomijs
Chocolate moelleux with vanilla ice cream
9.50€

Trio van sorbet
9.00€

Chocolade Fantasy Cafedraal
Praline, crumble, mousse, clementine, Ferrero
11.00€