

OUR ESSENTIALS

Our Belgian specialities!

STARTERS

Assortment of croquettes €2.50 per piece
*Crayfishtails, cheese from "Abbaye d'Orval", oven-grilled chicory,
Flemish-style beef and onion stew*

"La croquette" with shrimps €13
Fried parsley and lemon

"Moule frite" by Jean-Phi subject to availability €14
*Mussels cooked to order, celeriac cream,
pickled carrots, fried leek and chips*

Shrimp & tomatoes by Jean-Phi €18
*Jellied tomato salad, mayonnaise, North Sea shrimp salad
and tomato peel crisps*

Columbus Egg at 63° €14
Wild mushrooms, maple sirup bacon

MAIN COURSES

Belgian style Limousin choice cut sirloin €25
*Selected by our butcher and served with garlic butter,
heart of lettuce and French fries*

Fish Waterzooi by Jean-Phi €24
Low-cooked salmon back fillet, king prawns, rolled plaice and white Hollandaise sauce

Veal Birds €23
*Beef stuffed with chopped veal cooked at low temperature,
meat juice and carrot stoemp with lemon thyme*

Ostend-style cod €32
Fish cream with a light tomato taste and shrimps

Revisited "Vol au Vent" €20
Puff pastry, chicken, supreme sauce and pickles

Our beef tartar cut knife €19
*Beef sirloin Limousin from Ciney, seasoned "à la Belge",
heart of lettuce and French fries*