

## **To Share**

Rye Bread with Beurre de Baratte	€4.50
Taggiasca olives	€5.00
Nachos with hummus & piquillos	€7.00
Nachos with cream of avocado & jalapeño	€8,00
Bruschetta with tomato & basil	€16.00
"Bitterballen"; meat croquettes with pulled pork	€16.00
Secreto n°7 "De Laet & Van Haver"	€16.00
Beef Pastrami "De Laet & Van Haver"	€10.00
"Monte Nevado" Mangalica-ham (+28 months)	€18.00
Persian Oscietra Caviar (50gr) with sour cream & Pringles	€145.00

## **Oysters**

Gillardeau oyster natural (apiece)	€5.00
Gillardeau oyster marinated mango, tequila & chili (apiece)	€7.00

## **Starters**

Smoked salmon & brioche toast	€24.50
Terrine of foie gras & brioche	€27.00
Carpaccio Holstein, rucola & Grana Padano	€22.00
Homemade cheese croquettes	€19.00
Vitello Tonnato of Porchetta	€24.00
Cavaillon melon with Black Forest ham	€22.00
Caprese Salad; tomato, basil & mozzarella	€24.00
Velouté of asparagus	€11.00
Cream of tomato soup with meatballs	€11.00
Langoustine bisque	€11.00

## **Main**

Caesar salad with smoked chicken & matured Comté cheese	€24.00
Lemon sole "Fish & Chips", with homemade tartar sauce	€27.00
Beef stew with Holstein, de Koninck beer & french fries	€26.00
Lamsnavarin with peas & carrots, potato croquettes	€28.00
Asparagus à la Flamande	€32.00
Asparagus with smoked salmon and Mousseline sauce	€35.00
Pasta pesto	€22.00
Pasta Napolitana	€22.00
Pasta Bolognese	€26.00
Pasta with truffle & cream	€26.00
Pasta all'Aglio olio e Peperoncino	€28.00



## **Dessert**

Dame Blanche	€13.00
Café Glacé	€15.00
Cheese plate "refined by Van Tricht"	€ 25.00
Sabayon Champagne with vanilla ice cream	€17.00
Chocolate lava cake with vanilla ice cream	€18.00
Belgian strawberries marinated in Elixir d'Anvers	€16.00
Coupe Colonel 2.0; Sorbet of Galanga & lemongrass with "Timoncello"	€18.00

## **After Dinner Cocktails**

<b>Vieux Carré</b>	€18,00
Rémy Martin Accord Royal, Bulleit Bourbon, Bénédictine D.O.M.	
<b>Rum Old Fashioned</b>	€18,00
Bacardi 8 "Ocho", Mount Gay Black Barrel, Bitters	
<b>Espresso Martini</b>	€17,00
Espresso, Coffee Liquor, Grey Goose Vodka	
<b>Almond Negroni</b>	€17,00
Martini Rubino, The Botanist Gin, Campari, Berta Amaretto	

