

STARTERS

Shrimp croquettes

Fried parsley, cocktail sauce with Rodenbach 16,50

Tuna carpaccio

Hand cut tuna carpaccio, marinated daikon, radish,
chili cucumber, yuzu dressing 20,00

Beef tataki

Celery salad with apple 18,00

Burrata

Tomato vinaigrette, salted almond, 'pizza bianca' cracker 16,80

Conchiglioni

Large shell pasta filled with ricotta, buffalo mozzarella & parmesan,
roasted & candied cherry tomatoes, eggplant, basil 15,00

SALADS

Tomato & shrimps

Belgian peeled tomato, Ostend grey shrimps, home-made mayonnaise 19,00 / 30,00

Oriental chicken

Crispy vegetables, edamame, marinated chicken shreds, sesame, coriander,
white soy vinaigrette 14,50 / 21,50

Goujonnette

Salad with fresh herbs, crispy fried cod goujonnettes, gribiche sauce 15,00 / 22,50

Feta & Serrano 'Reserva' ham

(vegetarian version without ham)

Salad with fresh figs, feta crumbs, Serrano 'Reserva' ham, roasted fennel seeds,
Arbequina olive oil & balsamic reduction 16,00 / 24,00

RAS salad

Gamba à la plancha, seared scallop, crispy fried cod fillet, hand cut
tuna carpaccio, basil/lime dip 18,50 / 28,50



MAIN COURSES

Baby soles

Meunière, garden cress, mashed potatoes or French fries 29,50

Seabass fillet

Candied tomato, Taggia olives, baby squid, roasted 'Belle de Fontenay' potatoes 28,00

Linguine & lobster

Fresh linguine pasta, pan fried lobster pieces,
roasted bell pepper, preserved garlic, spicy tomato sauce 30,00

Catch of the day

daily price

Conchiglioni

Large shell pasta filled with ricotta, buffalo mozzarella & parmesan,
roasted & candied cherry tomatoes, eggplant, basil 22,50

Beef tartare

Piemonte beef tartare, fresh salad 22,00

Hereford steak

Broken black pepper cream sauce / béarnaise, fresh salad 26,00

Holstein entrecote Robespierre

Sliced entrecote, rocket salad, tomato, parmesan, oven roasted potatoes 32,00

Malines Coucou

Slow-cooked chicken fillet, artichoke, zucchini, garlic croquettes,
truffle/rosemary gravy 24,50

DESSERT

Rhubarb

Marinated rhubarb, pistachio crumble,
mascarpone ice cream 10,00

Crème brûlée

Red fruit garnish and burned meringue 10,00

(Mini) Dame Blanche

Vanilla ice cream, hot chocolate sauce, whipped cream 7,50 / 10,00

RAS dessert

Mini crème brûlée, chocolate mousse, marinated rhubarb 10,00

Suggestion dessert 10,00