

## STARTERS

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### Shrimp croquettes

Fried parsley, cocktail sauce with Rodenbach 16,50

### Beef carpaccio

Hereford beef carpaccio, summer truffle, parmesan, grilled pine kernels, rocket salad 18,00

### Burrata

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

### Tuna carpaccio

Hand cut tuna carpaccio, marinated daikon, radish,  
chili cucumber, white soy vinaigrette 20,00

### Conchiglioni

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

## SALADS

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### 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,  
yuzu vinaigrette 14,50 / 21,50

### Sole goujonnettes

Salad with fresh herbs, avocado, grilled zucchini, crispy fried sole fillets, gribiche sauce 16,50 / 24,00

### Watermelon and goat's cheese

Summer salad with grilled watermelon, goat's cheese, taboulé, chickpeas 14,50 / 20,50

### RAS salad

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



## MAIN COURSES

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### Baby soles

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

### Seabass fillet

Cherry tomato, Taggia olives, 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

### Eel

Eel in green herb sauce 28,50

### 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

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### Strawberry

Belgian strawberries, mascarpone/Romanov ice cream,  
lime meringue 10,00

### Chocolate mousse

Mousse of Belgian chocolate 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, strawberries  
with lime meringue 10,00

Suggestion dessert 10,00