

STARTERS

Salmon

Salmon gently smoked and briefly baked, Isigny cream with dill, blini 18,50

Veal sweetbreads

Crispy baked veal sweetbreads, candied chicory, sauce with goose liver 22,00

Mushrooms

Mixed mushrooms, poached farm egg, truffle, sourdough toast 18,00

Shrimp croquettes

Fried parsley, cocktail sauce with Rodenbach 16,50

Conchiglioni

Large shell pasta filled with ricotta, buffalo mozzarella & parmesan, roasted & candied cherry tomatoes, eggplant, basil 15,50

SALADS

Oriental chicken

Crispy vegetables, edamame, marinated chicken shreds, sesame, coriander, yuzu vinaigrette 14,50 / 21,90

Niçoise salad

Briefly grilled tuna, tomato, anchovy, delicate green beans, hard boiled egg, jacket potatoes 18,00 / 27,00

Goat cheese

(vegetarian is possible without bacon)

Mixed salad with melted goat cheese, walnut toast, granola, pear, dried cranberry, streaky bacon 17,90

Lamb

Rosé baked lamb fillet, tureen of lamb shoulder, crispy lamb sweetbread, roasted pumpkin, taboulé, muhammara, hummus 19,00 / 27,50

RAS salad

Gamba à la plancha, seared scallop, gently smoked salmon, crispy fried sole fillet, basil/lime dip 19,50 / 28,50



MAIN COURSES

Baby soles

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

Lobster

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

Seabass

Pan fried seabass fillet, fennel, green asparagus, red beetroot, verjus oil with cardamom,
pine kernels, Hasselback potato 28,50

Gamba

King prawns à l'Armoricaïne, wild rice 29,00

Conchiglioni

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

Pasta & truffle

Fresh linguine with grated truffle 25,00

Beef tartare

Piemonte beef tartare, fresh salad 22,00

Hereford steak

Broken black pepper cream sauce / béarnaise, fresh salad 26,50

Malines Coucou

Slow-cooked chicken fillet, roasted pumpkin, chestnut mushrooms,
garlic croquettes, truffle/rosemary gravy 24,50

Veal sweetbreads

Crispy baked veal sweetbreads, candied chicory, croquettes,
sauce with goose liver 34,00



DESSERT

Apple pie

Sand cake with apples 10,00

Caramel flan

Classic caramel flan 7,50

Chocolate mousse

Mousse of Belgian chocolate 10,00

(Mini) Dame Blanche

Vanilla ice cream, hot chocolate sauce, whipped cream 8,00 / 10,00

Sabayon

Chef's sabayon, vanilla ice cream 10,00

RAS dessert

Mini flan caramel, chocolate mousse, apple pie 10,00

Cheese

Selection 'Van Tricht' cheeses: see suggestion card