



## SUGGESTIONS

Toast with mushrooms, poached egg	23,00
3 / 6 hollow oysters 'Special Geay' (n° 3)	15,00 / 30,00
Royal chicken velouté 'Agnes Sorel'	16,80
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Cod fillet, sauteed Crosnes, cauliflower, hazelnut	36,00
Partridge, autumn vegetables, almond croquettes, fine champagne sauce	39,00
Saddle of hare, chanterelles, kumquat, game jus with white port, pommes dauphine	42,00
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3 'Van Tricht' cheeses, fig & port confit	18,00
Riesling Auslese Edelsüss, Regnery, 2018, Duitsland	10,00

## FINGERFOOD

Chef's pizzetta	15,90
Asian chicken bites, sriracha	15,90
Baby calamari, tartare sauce	15,90

## ROYAL BELGIAN CAVIAR PLATINUM

Pure 10 gr / 30 gr	49,90 / 99,90
Nature or to accompany the smoked salmon or beef tartare	

## STARTERS

Gently smoked salmon fillet thick-cut, blini, Isigny cream	23,90
Piemonte beef tartare	24,50
Fillet of turbot, spinach, béarnaise sauce	29,90
Crispy baked veal sweetbreads, caramelized chicory, potato mousseline with truffle, forest mushroom jus, roasted scallion, black garlic chips	28,60
Shrimp croquettes, fried parsley, cocktail sauce with whiskey	22,00

## SALADS

RAS salad: Gamba à la plancha, seared scallop, smoked salmon, crispy fried sole fillet, guacamole, basil/lime dip	34,50
Classic shrimp cocktail: head lettuce, Ostend grey shrimps, pink grapefruit, citrus vinaigrette, whiskey cocktail sauce	24,80 / 32,00
Goat cheese au gratin, corn salad and red beetroot, pink grapes, caramelized pecans, nut bread croûtons, raspberry vinaigrette	23,80
Caesar salad: romaine lettuce, hard boiled egg, garlic croutons, parmesan shavings	20,90
With chicken + 4,00 / With tiger prawns + 7,00	
Korean beef salad: Oriental salad, marinated beef, kimchi, wakame, mizuna, pumpkin/ginger noodles	29,50



## MAIN COURSES

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Sole 3/1, watercress, tartare, mashed potatoes or French fries 47,90

Fresh linguine pasta, pan fried lobster pieces, grilled bell pepper, preserved garlic, spicy tomato sauce 1/2 35,00 - 1/1 63,60

Seabass baked on the skin, salsify, Jerusalem artichoke, sauce with 'Duvel Tripel Hop Citra' 32,50

Seared St. Jacques scallops, bimi, chili, sweet & spicy soy, sesame, beurre blanc with kimchi 37,00

Linguine pasta, butter, grated parmesan, truffle 31,00

Lamb fillet, carrot with ginger and cumin, grilled butternut, lamb gravy with red port and 5-spice, dauphinois potatoes 40,00

Beef tenderloin, broken black pepper cream sauce or béarnaise, seasonal vegetables \* 45,00

Piemonte beef tartare, fresh salad \* 34,50

Refined 'vol-au-vent' of Malines cuckoo, mushrooms and veal sweetbread \* 35,90

\* Choice of french fries, croquettes or oven roasted potatoes

## DESSERT

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Sabayon with 'Poire Williams': almond ice cream, brunoise of pear, cinnamon, roasted almond 15,00

Classic vanilla crème brûlée 13,00

Lime tartlet with italian meringue 13,00

(Mini) Dame Blanche 9,50 / 13,00

Dessert RAS: mini crème brûlée, lime tartlet, chocolate mousse 13,50



@rasantwerpen

Allergens list available on request - the composition of the dishes can change