

STARTERS

Gravlax

Millefeuille of crispy rye bread and gravlax, sour cream and dill 18,50

Veal sweetbreads

Crispy baked veal sweetbreads, mushrooms, sauce of mustard and tarragon 22,60

Seabass

Hand cut seabass carpaccio, marinated in green tea and sechuan 18,90

Nems

Vegetarian spring rolls of crispy vegetables, red beetroot houmous 15,50

Shrimp croquettes

Classic shrimp croquettes, fried parsley, cocktail sauce with Rodenbach 16,90

Beef tartare

Piemonte beef tartare 19,00

SALADS

Tomato & shrimps

Belgian peeled tomato, grey shrimps, fresh salad, mayonnaise 19,50 / 31,00

Burrata

Italian salad of burrata, black and orange lentils, iceberg salad, kumato, basil 17,50

Oriental chicken

Crispy vegetables, edamame, marinated chicken shreds, sesame, coriander,
yuzu vinaigrette 15,30 / 22,10

Watermelon & goat cheese

Varied salad of watermelon, fennel, baby cucumber, soft goat cheese, pomegranate,
mint, roasted kernels and seeds 18,50

RAS salad

Gamba à la plancha, seared scallop, gravlax, crispy fried sole fillet,
basil/lime dip 19,90 / 29,30



MAIN COURSES

Baby soles

Meunière, water cress, mashed potatoes or French fries 30,40

Lobster

Fresh linguine pasta, pan fried lobster pieces,
roasted bell pepper, preserved garlic, spicy tomato sauce 1/2 30,80 - 1/1 51,40

Seabass

Seabass fillet baked on the skin, Sicilian caponata, anchovy, oven roasted potatoes 29,40

Cod

Oven roasted cod fillet, seasonal vegetables, castle potatoes, dijonnaise sauce 32,00

Pasta & truffle

Fresh linguine with grated truffle 25,80

Risotto

(Also possible in a vegetarian version)

Risotto with asparagus, parmesan, prosciutto crudo al tartufo 24,20

Texel lamb

Tender lamb of Texel, grilled zucchini flower, green asparagus, preserved garlic,
lamb gravy with Maple syrup, rosemary potatoes 34,00

Hereford steak

Broken black pepper cream sauce / béarnaise, fresh salad 27,30

Beef tartare

Piemonte beef tartare, fresh salad 24,00

Malines Coucou

Slow-cooked chicken fillet, quinoa with roasted sweet potato,
coulis of piquillos 24,50

DESSERT

Buddha

Banana brownie, buddha of coconut and pandan,
yuzu gel 11,00

Lemon & raspberry

Fresh tartlet of lemon and raspberry 11,00

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 11,00

RAS dessert

Mini crème brûlée, chocolate mousse,
vanilla ice cream tartlet, raspberry and pistachio crumble 11,00