

***ALL THE APPETIZERS AND SALADS ARE SERVED WITH BREAD**

APPETIZER

SOUPS

TOMATO SOUP WITH MEATBALLS.....

RICHLY FILLED FISH SOUP.....

BEEF CAPRACCIO.....

CHEESE CROQUETTES

(garnished with salad)

2 PIECES.....

3 PIECES.....

CHEESE AND GANDA HAM CROQUETTES.....

(garnished with salad and cocktail sauce)

SHRIMP CROQUETTES

(garnished with salad and cocktail sauce)

2 PIECES.....

3 PIECES.....

TRIO OF CROQUETTES.....

(cheese, ganda ham, shrimp)

PRAWNS IN GARLIC BUTTER /// DIABOLIQUE (SPICY) /// CREAM SAUCE

(cooked in fresh herbs)

6 PIECES.....

9 PIECES.....

COMBINATION OF APPETIZERS.....

(traditional Belgian mixture of appetizers) (chef's choice)

LIGHT DISHES

TOAST CANNIBAL.....

CHEESE AND HAM SANDWICH (CROQUE MONSIEUR).....

TOAST WITH MUSHROOMS COOKED IN FRESH HERBS (TOAST CHAMPIGNON).....

CHEESE AND HAM SANDWICH WITH PINEAPPLE (CROQUE HAWAIENNE).....

CHEESE AND HAM SANDWICH WITH BOLOGNAISE (CROQUE BOLOGNAISE).....

CHEF'S OMLET (CHEESE,HAM,TOMATO,MUSHROOMS).....

TOAST WITH SMOKED SALMON.....

SALADS

VEGETARIAN.....

(marinated olives, artichokes, dried tomato, baked apples, aubergine, zucchini)

GOAT CHEESE.....

(goats cheese melted on a toast, bacon bits, walnuts, balsamic, extra virgin olive oil)

CAESAR SALAD CHICKEN.....

(baked chicken,bacon,pine nuts,honeymustard dressing)

SMOKED SALMON.....

(balsamic vinegar, extra virgin olive oil, bacon bits, pine nuts, parmesan)

PRAWNS AND SMOKED SALMON.....

(fried prawns, apple, truffle oil)

SALAD VAN DE WEYER.....

(bacon,prawns,avocado)

PASTA

*ALL THE PASTA DISHES ARE SERVED WITH BREAD

SPAGHETTI BOLOGNAISE.....
SPAGHETTI CARBONARA.....
SMOKED SALMON IN CREAM SAUCE.....
PRAWNS IN TOMATO CREAM SAUCE.....
HOMEMADE LASAGNE.....
SCAMPI CURRY (RICE).....

WOK

CHICKEN..... <i>(linguine and fresh vegetables)</i>
SHRIMP..... <i>(rice and fresh vegetables)</i>
BEEF..... <i>(linguine and fresh vegetables)</i>
VEGETARIAN.....
'VAN DE WEYER'..... <i>(chicken, beef, prawns, bacon with fresh vegetables) (rice or pasta)</i>

VEGETARIAN

SPAGHETTO PESTO..... <i>(fresh pesto, pine nut with parmesan)</i>
VEGETARIAN..... SPAGHETTI <i>(tomato sauce, grilled aubergine, courgette and parmesan)</i>

KIDS MENU

SPAGHETTI BOLOGNAISE
CHICKEN CASSEROLE WITH FRIES
FISHSTICKS WITH FRIES
MEATBALLS IN TOMATO SAUCE
SASUAGE WITH FRIES (2 pieces)
KIDS BURGER WITH FRIES
(with or without cheese, ketchup and mayonaise)

***ALL THE MEAT AND FISH DISHES ARE SERVED WITH : FRENCH FRIES,
CROQUETTES, BAKED POTATO, MASHED POTATO, RICE OR PASTA
AND SALAD**

MEAT DISHES

CHICKEN CASSEROLE.....
BEEF STEW.....
GRILLED CHICKEN SKEWERS WITH PINEAPPLE.....
(choice of sauce included)
IRISH STEAK 280 g
(choice of sauce included)
IRISH RIB-EYE 300 g
(choice of sauce included)
MIXED GRILL.....
(variation of 5 meats) (choice of sauce included)
LAMB CHOPS 350 g.....
(served with garlic butter on side)
GRILLED SPARE-RIBS.....
(dry rub spices)
MARINATED SPARE-RIBS.....
(marinated with homemade BBQ sauce)
STEAK TARTARE.....
CLASSIC BURGER.....
(gouda, grilled bacon, homemade bbq sauce, fried onion)
CHICKEN TIKKA MASALA.....
CHAUTEAUBRIAND (STEAK) 580g (min 2 person)
(served with seasonal vegetables and 2 sauces of your choice)

SAUCES AND GARNISHES

PROVENÇALE, BÉARNAISE, PEPPERCORN, MUSHROOM CREAM,
ROQUEFORT, STROGANOFF, MAISON.....
SALAD MIX, POTATO GRATIN.....
WARM VEGGIES (seasonal).....

SEAFOOD DISHES

SOLE ROLE IN CREAMY SHRIMP SAUCE
GRILLED SALMON FILET.....
(choice of bearnaise or tartaar sauce, warm veggies of salad)
BAKED COD FILLET WITH HOLLANDAISE OR DIJONNAISE SAUCE.....
GRILLED SHRIMP SKEWERS WITH TARTARE SAUCE (8 PIECES)
GRILLED KING PRAWNS WITH TARTARE SAUCE (5 PIECES)
GRILLED MIXED SEAFOOD DISH.....
(variation of 5 sea food served with tartare sauce)
GRATIN SEAFOOD.....
(mixutre of seafood in white wine sauce gratined with cheese)

PANCAKE

From 14:30-17:30

SUGAR or SYRUP or JAM.....

VANILLA ICE-CREAM.....

MIKADO (vanilla ice-cream and warm chocolate sauce)

NORMANDE (caramalised apple vanilla ice cream and whipped cream)....

BRUSSELS WAFFELS

From 14:30-17:30

SUGAR.....

WHIPPED CREAM.....

FRESH FRUIT.....

ICE-CREAM WITH CHOCOLATE SAUCE.....

DESSERT

(ALL ICE CREAM DISHES ARE 3 SCOOPS)

HOMEMADE TIRAMISU.....

HOMEMADE CHOCO MOUSSE.....

HOMEMADE CRÈME BRÛLÉE.....

SORBET WITH FRESH FRUIT.....

CHOCOLATE MOELLEUX WITH VANILLA ICE CREAM.....

SABAYON (grand marnier)

DAME BLANCHE (vanilla icecream with warm chocolate sauce).....

VANILLA ICECREAM.....

MOCHA ICECREAM.....

CHOCOLATE ICECREAM.....

BRESILIENNE (mocha & vanilla icecream with all nuts and caramel).....

ADVOCaat (with liqueur)

ICE CREAM WITH FRESH FRUIT.....

ICE CREAM WITH FRESH STRAWBERRY (seasonal)

BANANA SPLIT ICE CREAM (with warm chocolate sauce)

KIDDIES ICE CREAM (2 scoops of your own choice).....

SUPPLEMENT WHIPPED CREAM

MILKSHAKES

VANILLA/ MOCHA/ CHOCOLATE, BANANA.....

STRAWBERRY.....