

STARTERS

- Seafood platter with crab, langoustine, oyster, prawns and cockles 11,50
- Caramelised filet of pigeon with confit leg served with pumpkin, port and dried prunes 10,50
- Chanterelle with sauerkraut, walnut bread and Ricard 9,50

SOUP

- Clear oxtail soup with marrow and Madeira 7,50
- Soup of the day (see blackboard) 5,50

MAIN COURSES

- Bisque of crab, with by-catch fish and mussels 19,50
- Catfish with a mousse of celeriac, salsify and mushroom 20,50
- Steak frites with gravy and salad 18,50
- Salad of red chicory, Portobello mushroom, quince and halloumi 18,50
- Puy-lentils with Guinness, croquette of chestnut and blue Stilton 19,50
- Sailor's dish 17,50
- Mussels with fries and salad 18,50
- Sailor's menu, Sailor's dish with a starter and a dessert (see blackboard) 27,50

KIDSMENU

- Pasta with tomato sauce, green salad and a ice-lolly 9,50
- Marinated chicken skewers with fries And seasonal vegetables and a ice-lolly 12,50

SIDE DISHES

- Fries 3,50
- with mayonnaise, piccalilli or 'zoervleis', from 4,00
- Green salad 3,50
- Bread with aioli 4,00

DESSERTS

- Tarte Tatin 5,50
- Crème brûlée with cardamom 6,50
- Three chocolate truffles (flavours: whipped cream, coffee and chilli) 6,00
- Homemade ice cream (two scoops) 6,50
- Choose from: (extra scoop 2,00):
 - Poire belle Hélène
 - Irish Coffee
 - Mandarin with ginger snaps
- Cheese Platter from 'Kef 9,50
- Cake of the day (see blackboard) 4,50

Do you have a food allergy? Please tell us!

