

**STARTER**

Croquette of porcini mushroom with a salad of sauerkraut and apple mustard	8,50
Wild duck breast with red chicory, cranberry, goat yoghurt and praline of hazelnut	8,50
Red snapper with caramelized carrot, orange and capers	8,50
Starter of Sailor's menu (see blackboard)	5,50
Soup of the day (see blackboard)	5,50

**MAIN COURSE**

Steak frites with seasonal vegetables and green pepper gravy	19,50
Haddock 'en papillote' with yellow beetroot, pastis and fries of sweet potato	19,50
Bouillabaisse of (and with) North sea crab and free-range fish	20,50
Roasted cauliflower with pearl couscous, shiitake and almond cream	18,50
Salad of pumpkin and beetroot with blue cheese, pomegranate and sesame dressing	18,50
Mussels, served with fries and salad (each week different preparation, see blackboard)	18,50
Pasta of the week (see blackboard)	16,50
Sailor's dish (see blackboard)	17,50
Weekly changing dish	
Sailor's menu: Sailor's dish with starter and dessert (see blackboard)	27,50

**KIDS MENU**

Chicken drumstick with fries and seasonal vegetables and an ice lolly	12,50
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**SIDE DISHES**

Fries	3,50
With mayonnaise or piccalilli	4,00
Green salad	3,50
Bread with olive tapenade	4,00

**DESSERT**

Tarte Tatin with crème fraiche	5,50
Tartelette with coffee and hazelnut	5,50
Three homemade chocolate pralines (flavours pistachio, Irish coffee and strawberry-mascarpone)	6,00
Two scoops of homemade ice cream Choice of three flavours: chocolate-sorbet, cherry, almond-orange (extra scoop 2,00)	6,50
Marinated goat cheese with quince and pan forte	6,50
Daily cake (see blackboard)	4,50
Dessert of sailor's menu (see blackboard)	5,50



Allergies? Please let us know!

