Cocktails

With Pleasure "21" € 15,00
Fruity cocktail based on pornstar martini, gin, lazy red cheeks & Cointreau

Negroni € 14,50
Classic bitter cocktail based on gin, bitters & vermouth

Gin sour € 13,50
Classic cocktail based on gin & lime

Old fashioned € 13,50
Cocktail based on Bourbon

Whiskey sour silver € 14,50
Cocktail based on bourbon whiskey, lime & bitters

Mojito € 14,00
Cocktail based on white rum, lime & mint

Strawberry mojito € 14,50
Fruity cocktail based on white rum, mint & strawberry

Moscow mule € 14,50
Highball cocktail based on vodka, ginger & lime

Amaretto sour € 13,50
Cocktail based on Amaretto, lime & egg white

Dark'n Stormy € 13,50
Cocktail based on ginger beer and rum

Long Island Ice tea € 15,50
Cocktail based on whiskey | wodka | gin | tequila

Pornstar Martini € 14,50
Fruity cocktail based on passion fruit, vodka & vanilla

Lazy red cheeks € 14,50
Fruity cocktail based on fresh raspberries, violet & vodka

Espresso Martini € 14,50
After dinner cocktail based on coffee, vodka & Kahlua

Aperol Spritz € 13,00
Aperol | prosecco | soda water

Campari spritz € 13,00
Campari | prosecco | soda water

Kir "Royal" € 14,50
Kir | Crème de Cassis & Champagne

Gin & tonics

Gin 21 & Thomas Henry € 15,00
Naaldboom | gember | citrus | bes | private label

Gordon's & Thomas Henry € 13,00

Gin mare & Thomas Henry € 15,00

Tanqueray & Thomas Henry € 15,00

Tanqueray 10 & Thomas Henry € 15,50

Monkey 47 & Thomas Henry € 15,00

Ladies edition Spring gin & Thomas Henry Pink Grapefruit € 15,00

Hendrickx & Thomas Henry € 15,00

Copperhead & Thomas Henry € 15,00

Copperhead Scarfes bar & Thomas Henry € 16,00

Uppercut & Thomas Henry € 16,00

Classics

Champagne | Abele 1757
€ 15,00 | 80,00
Exclusive champagne brut from the 5th oldest winery

Champagne | Pommery Blanc de noirs brut
€ 20,00 | 105,00
Made exclusively from dark grapes
70% Pinot Noir | 30% Pinot Meunier

Rosé Prosecco € 9,50 | 48,00

Prosecco € 9,00 | 45,00

Wild Idol Rosé € 12,50 | 65,00
Non-alcoholic sparkling wine

Wild Idol Brut € 12,50 | 65,00
Non-alcoholic sparkling wine

Porto white | red € 7,00

Martini Riserva wit & rood € 7,00

Ricard € 7,50

Campari € 7,50

Sherry Tio Pepe Palomino fino
€ 7,00

Pineau des Charentes € 7,00

with pleasure

Alcohol-free | mocktails

Virgin Lazy red cheeks € 11,00
Raspberry | violet | soda water | sugar | lime

Virgin Pornstar € 11,00
Passion fruit | sweet & sour mix | pineapple

Virgin Mojito € 11,00
Mint | sweet & sour mix | green tea

Virgin Strawberry Mojito € 11,00
Mint | strawberries | sweet & sour mix | green tea

Virgin sour € 11,00
Lemon | link 21 mix

Martini floreale "00" € 11,00
Rose lemonade | citrus

Copperhead gin "00" € 11,00
Rose lemonade | citrus

Tanqueray gin "00" € 11,00
Classic | citrus

Wild Idol Rosé € 12,50 | 65,00
Non-alcoholic sparkling wine

Wild Idol Brut € 12,50 | 65,00
Non-alcoholic sparkling wine

Homemade Ice Tea

Ginger delight € 7,50
Spicy & fruity | black tea | organic apple juice | ginger syrup

Hibiscus ice tea € 7,50
Fresh & fruity | rosehip | goji | lemon | cranberry

Beers

Duvel € 6,00

Westmalle trippel € 6,00

Westmalle trappist € 6,00

Stella Artois € 3,50

Cornet € 5,50

Karmeliet € 5,50

Fourchette € 6,00

Duvel 666 € 6,50

Alcohol-free beers

Chouffe 0% € 5,00

Cornet 0% € 5,00

Sportzot 0% € 5,00

La Trappe donker 0% € 5,50

Carlsberg 0% € 3,50

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Wines by the glass

White

White Château l'Esparrou 'Les Alysses' 2022
€ 8,00 | € 40,00
France | Languedoc-Roussillon | marsanne & grenache blanc | Aromas of honey, spices and citrus | flavour medium intensity | ripe white fruit | mango & ginger

White Clos Henri Sauvignon Blanc
€ 8,00 | € 40,00
New Zealand | MarlboroughRipe citrus fruits | pear and apple | white stone fruitSubtle, refined spiciness | dry and refreshing sensation | long finishComplex | lots of depth | round & crisp

Red

Red Juan Gil Yellow Label 2020
€ 7,00 | € 35,00
Spain | Jumilla | 100% hand-picked Monastrel-IIntense, deep cherry colour | powerful aroma | long finish

Rosé

Whispering Angel 2024
€ 10,00 | € 56,00
France / Côtes De Provence / Grenache, Cinsault, Vermentino
Dry and refined / fresh acidity / mineral notes
Aromas of red fruit, citrus and rose petals

Sommelier's selection

White

Burgundy Côte d'Or Vincent Latour 2022
€ 11,00 | € 53,00
France / Chardonnay / Fresh aromas of citrus / floral / hints of butter and vanilla from light wood ageing

Domaine de la Denante Saint Véran 2021
€ 22,00 | € 125,00
France / Burgundy / ChardonnayIntensely floral / elegant and mineral

Weignut Knoll Federspiel
€ 15,00 | € 55,00
Austria / Wachau / RieslingRipe fruit / apricot and lime / dry

Beeslaar Chardonnay 2023
€ 15,00 | € 85,00
South Africa / Western Cape / Fresh acidity / creamy texture / light creaminess

Red

Poggio delle Faine Toscana Rosso
€ 9,00 | € 40,00
Italy / Tuscany / Sangiovese, Grosso, Cabernet SauvignonDark fruit / round tannins / harmonious

Les Arènes Cornas 2020
€ 17,00 | € 95,00
France / Northern Rhône Valley / 100% Syrah grape variety
Powerful wine / firm tannins / mineral notes / ripe fruit

Baronesa P de Rothschild 2020
€ 25,00 | € 143,00
Chile | Maipo Valley | Cabernet Sauvignon, Carménière, Petit VerdotRed fruit | powerful and elegant

Roda Reserva 2021
€ 14,00 | € 80,00
Spain | Rioja | Tempranillo93|100 Parker | top estate | juicy and ripe | very nice glassRed fruit | powerful and elegant

House wines

Ask for our extensive, exceptional wine and champagne menu.

House wine white | Fraktique Chardonnay € 7,00 | 35,00
France | Languedoc | Shiny pale yellow | rich bouquet of spring blossom | exotic fruit notes | round and flavourful | elegant finish full of freshness

House wine red | Marrenon Ventoux 2022 € 7,00 | 35,00
France | Southern Rhône Valley | Grenache & syrah | Rich in red-black fruit | soft tannins | slight spiciness | Medium-bodied

House wine rosé | Marrenon Roséfine € 7,00 | 35,00
Southern France | Rhone | grenache & syrah & merlot | floral note | stylish with red fruit | hints of yellow peach | aromatic finish

House wine white | Marrenon Seasons White 2022 € 7,50 | 38,00
Southern France | Luberon | Blend of five grape varieties: vermentino, grenache blanc, clairette, ugni blanc, roussanne | Floral aromas | notes of white fruit | fresh with citrus accents | persistent finish

Soft drinks

Bru still and sparkling 0.25 | 0.50 € 4,00 | 7,50

Coca cola | cola zero € 4,00

Tonic Thomas Henry classic | ginger beer € 4,50

Tonnisteiner lemon | orange € 4,50

Minute maid orange | tomato € 4,00

Fuze tea green | classic € 4,00

Agrum € 4,00

Ice latte Caramel € 5,00

Suggestions

Starters

Game croquette € 19,10
Girolles | mesclun | parsley

Venison pâté € 29,00
Foie gras | rhubarb | honeyberry

Main Courses

Polder hare € 52,00
Harlequin | Reinette étoilée | Foie gras

Pheasant € 35,00
Brabançonne | Chicory | Brussels sprouts

Venison € 38,00
Wild garlic | Hazelnut | Autumn vegetable salsa

Dessert

Crêpe suzette € 16,00
Grapefruit | vanilla | orange

Wines

Lismore The age of grace 2022 € 12,00 | 59,00
South Africa / Cape Town / 100% Viognier
Flavours of honey, stone fruit and light citrus / medium to full body / creaminess

Masseria Li Veli 2021 € 10,00 | 49,00
Italy / Puglia / Primitivo
Full and ripe / Smooth tannins / Aromas of red and black fruit and a hint of vanilla

with pleasure

Imperial Héritage Caviar

Connoisseurs *50g | 125g*
Crispy, nutty flavor with a long, subtle aftertaste
Silver-grey to black color

€ 100,00 | € 210,00

Oscietra Royal *50g | 125g*
Complex, rich flavor with hints of sea urchin and nuts
Deep brown to golden color

€ 120,00 | € 250,00

Caviar is served with sour cream and homemade "blini not blini".

Oysters

"Irish Mor" oysters offer an exceptional taste experience,
A soft, creamy oyster created by a mix of freshwater and the salty Atlantic Ocean water.

We serve the oysters in portions of 2 or 6.

Natural € 10,00 | € 24,00
Crushed ice / lemon

Link 21 € 12,00 | € 26,00
Granny Smith / Kalamansi/Lavas

Oysters Mornay € 12,00 | € 26,00
Champagne/comte cheese/chives

Decadent € 16,00 | € 36,00
Mouseline/ Royale Belgian caviar

Bits & bites to share?

Iberico « deluxe »
€ 19,00 2 pers | € 25,00 4 pers
Spanish Iberico ham/Iberico croquette/muhammara

Pizette funghi € 19,00
Mushrooms/Parmesan cheese/Iberico ham

Pizette sobrasada € 19,00
Sobrasada/goat cheese/honey

Buffalo cauliflower € 12,00
Yogurt/sumac/siracha

Beef tartare bruschetta € 14,00
Hand-cut beef tartare/crispy chili

Autumn Bruschetta € 14,00
Forest mushroom/pistachio pesto/beech mushroom

Holstein croquettes € 15,00
Bitterball/pickles mayonnaise/mustard seeds/5 pieces

Truffle arancini € 13,50
Risotto/truffle/salted lemon mayonnaise/5 pieces

Tuna tartare € 14,00
Tuna/shiso leaf/ponzu/4 pieces

Starters

Cheese croquettes € 18,00
Parsley/citrus/mesclun

Shrimp croquettes € 25,00
Parsley/citrus/mesclun

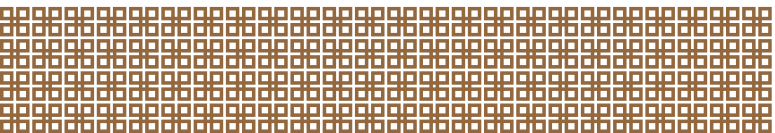
Vitello tonnato € 22,00
Yuzu truffle dressing/bonito/slow-cooked veal

Carpaccio € 25,00
Holstein beef AAA+/aged Parmesan cheese/beech mushroom

Scallop € 25,00
Boudin/beurre blanc/wild mushrooms

Langoustines € 30,00
Grilled/verbena/bisque foam

Bisque gray shrimp € 22,00
Rouille/hand-peeled gray shrimp/toast



with pleasure

Fish

Silt tongues, 3 pcs. € 34,00
Meuniere/tartar sauce/citrus

Sole € 52,00
Meuniere/tartar sauce/citrus

Cod € 34,00
Leeks/bouchot mussels/beurre blanc

Corvina € 36,00
Cevenne onion/porcini mushroom consommé/hazelnut

Meat

Steak tartare € 30,00
Hand-cut Holstein beef/red meat radish/pecorino

Vol au vent € 29,50
Black-footed chicken/wild mushrooms/veal meatballs

Vol au vent 'deluxe' € 45,00
Sweetbread/pheasant/vin jaune

Sweetbread € 42,00
Celeriac/carrot/coffee

Beef

Fillet pur € 42,00
Holstein beef/aged/220 grams

Fillet pur Rossini € 60,00
Holstein beef/goose liver/truffle

Entrecote € 40,00
Rubia Gallega/aged for 21 days/300 grams

Onlget € 28,00
Simmental/onion/200 grams

Sauce

Pepper sauce € 4,00

Mushroom sauce € 4,00

Fresh béarnaise € 5,00

Bordelaise € 4,00

Potato sides
Croquettes | fries | mashed potatoes

Side dish

Chicory Salad € 4,00

Butterhead Lettuce € 4,00

Warm Seasonal Vegetables € 5,00

Vegetables? We work with a zero-waste formula at a modest price..

link 21

Pasta

Melanzane € 27,00
Classic/pomodoro sauce/scarmoza

Lasagna with Bolognese sauce € 25,00
Ragu/fresh pasta/burrata

Artichoke ravioli € 26,00
Sage butter/ricotta salata/barigoule

Vongole € 30,00
Lingiuni/clams/garlic

Langoustine "al limone" € 42,50
Tartare and grilled langoustine/bisque/lemon

Salads

Caesar € 29,00
Black leg chicken/anchovy/farm egg

Goat cheese € 27,00
Pear/Jerusalem artichoke/Liège syrup

Burrata € 27,00
Pumpkin/beluga lentils/pistachio
Supplement: iberico ham € 5,00

Smoked duck € 29,00
Cranberry/radicchio/chioggia beet

Artisanal Pizza from the Wood-Fired Oven

Margherita € 17,50
Tomato | fior di latte mozzarella | oregano

Margherita € 22,00
Pomodoro/fresh burrata/basil

Funghi € 25,00
Forest mushrooms/ricotta salata/walnut salad

Toscane € 25,00
Pomodoro/fior di latte/Iberico ham

Bagels available until 5 PM

Chicken € 18,00
Crispy chicken | Mimolette cheese | lettuce | tomato | egg | honey mustard dressing

Gravad Lax € 18,00
Marinated salmon | avocado | pickled onion | lettuce | dill dressing

BLT € 18,00
Lettuce | tomato | bacon | egg | mayonnaise

Please limit your choice to 5 different dishes per course per table.

If you have any questions regarding allergens or adjustments, we are happy to assist you.

link 21

Children's menu

Up to 10 years old

Cheese croquettes
€ 13,00 for 1 | € 24,00 for 2
Cheese croquette/fries or croquettes

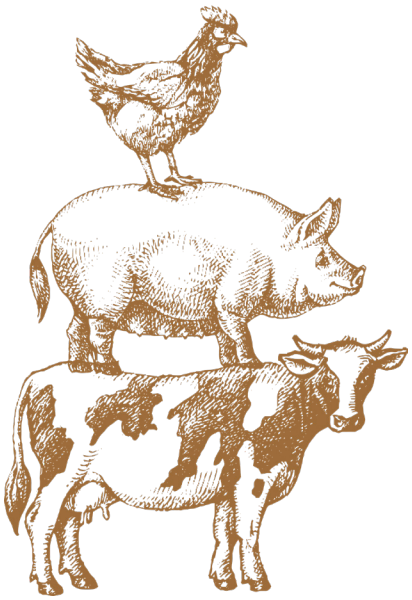
Pizza Margharita € 17,50
Homemade/pomodoro/oregano

Pasta tomato € 17,00
Pomodoro/linguini/Parmesan

Crispy chicken bites € 17,50
With fresh mashed potatoes

Vol au Vent € 24,00
Black leg chicken/fries or croquettes

Goujonettes "fish sticks" € 24,00
Cod/fries or croquettes/tartar sauce



with pleasure