



Signature Cocktails

With Pleasure 21 € 15,00

Gin | Passoã | passion fruit | violet

Yuzu apple sour € 15,00

Vodka | apple | yuzu

Pink Sakura € 15,00

Shiso | yuzu | watermelon | gin

The G-sling € 15,00

Pisco | Licor43 | Cointreau | pineapple | lime | grenadine

The red mystery € 15,00

Campari | the rest is a mystery

The big boss € 15,00

Whiskey | pineapple | cherry

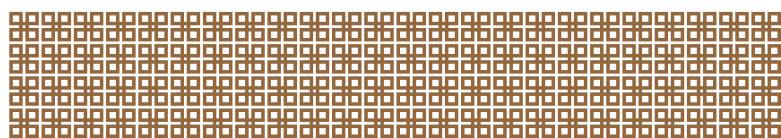
Suggesties

Cuberdon Fizz € 15,50

Cuberdon jenever | gin | lime | tonic

Belgian coffee € 15,50

Elixir d'Anvers





Classic Cocktails

Aperol Spritz € 13,00

Aperol | prosecco | sparkling water

Campari Spritz € 13,00

Campari | prosecco | sparkling water

Limoncello Spritz € 13,00

Limoncello | prosecco | sparkling water

Mojito € 14,50

Classic: white rum | lime | mint

Strawberry: white rum | lime | mint | strawberry

Passionfruit: white rum | lime | mint | passion fruit

Dark'n Stormy € 14,50

Ginger beer | rum | lime

Moscow mule € 14,50

Classic: vodka | ginger beer | lime

Strawberry: vodka | ginger beer | lime | strawberry

Passionfruit: vodka | ginger beer | lime | passion fruit

Pornstar Martini € 14,50

Passion fruit | Licor 43

Negroni € 14,50

Gin | bitters | vermouth

Lazy red cheeks € 14,50

Vodka | raspberries | violet

Sour € 14,50

Whiskey sour: whiskey | lime | bitters

Gin sour: gin | lime | bitters

Amaretto sour: amaretto | lime | bitters

Mango Pisco sour: pisco | lime | mango | bitters

Aperol sour: aperol | lime | bitters

Piña Colada € 14,50

Rum | pineapple juice | coconut

Espresso Martini € 14,50

After-dinner cocktail with coffee & Mr Black



Gin & tonics

Link21 & Fever Tree € 15,00

Link21 pink & Fever Tree € 15,00

Gordon's & Fever Tree € 13,00

Gin mare & Fever Tree € 15,00

Tanqueray & Fever Tree € 15,00

Tanqueray 10 & Fever Tree € 15,50

Monkey 47 & Fever Tree € 15,00

Spring Gin Méditerranée & Fever Tree € 15,00

Hendrickx & Fever Tree € 15,00

Copperhead & Fever Tree € 15,00

Copperhead Scarfes bar & Fever Tree € 16,00



Classics

Champagne | Abele 1757

€ 15,00 | 80,00

Exclusive champagne brut from the 5th oldest winery

Champagne | Pommery Rosé

Pinot Meunier | Chardonnay | Pinot noir

€ 15,00 | 80,00

Rosé Prosecco € 9,50 | 48,00

Prosecco € 9,00 | 45,00

Porto white | red € 7,00

Martini white & red € 7,00

Ricard € 7,50

Campari € 7,50

Sherry Tio Pepe Palomino fino

€ 7,00

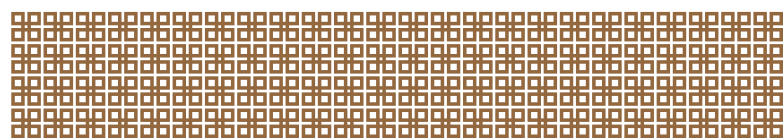
Pineau des Charentes € 7,00

Kir "Royal" € 15,50

Kir | Crème de Cassis & Champagne

Kir € 7,00

Crème de Cassis and white wine





Signature mocktails —

Huguette € 11,50

Frizzante | elderflower | mint | lime

Apple yuzu mule € 11,50

Apple | yuzu | ginger beer

Summer heaven € 11,50

Lychee | lime | Bolle Blanc de Blancs 0.0%

Nada Colada € 11,50

Pineapple | coconut | shiso | lime

Copa Banana € 12,00

Banana syrup | lime | Opius Albedo | tonic



Mocktails —

Virgin Lazy red cheeks € 11,50

Raspberry | violet | sugar | lime

Virgin Pornstar € 11,50

Passion fruit | lime

Virgin Mojito € 11,50

Classic: mint | lime

Strawberry: mint | lime | strawberry

Passionfruit: passion fruit | lime | strawberry

Virgin Sour € 11,50

Classic: lime | cherry

Amaretto 0.0%: lime | cherry

Gin 0.0%: lime | cherry

Gember: lime | cherry

Aperol 0.0%: lime | cherry

Virgin Moscow Mule € 11,50

Ginger | lime

No-Groni € 11,50

Opius | gin 0.0% | verjus

Martini Floreale 0.0% € 11,50

Copperhead Gin 0.0% € 11,50

Tanqueray Gin 0.0% € 11,50

Bolle Blanc de Blancs 0.0%

€ 12,50/65,00



Beers

Duvel € 6,00

Westmalle trippel € 6,00

Westmalle trappist € 6,00

Stella Artois € 4,00

Cornet € 5,50

Karmeliet € 5,50

Fourchette € 6,00

Duvel bbb € 6,50



Alcohol-free beers

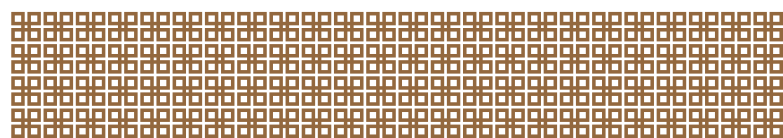
Chouffe 0% € 5,00

Cornet 0% € 5,00

Sportzot 0% € 5,00

La Trappe donker 0% € 5,50

Carlsberg 0% € 3,50





House wines

Ask for our extensive, exceptional wine and champagne menu.

House wine white | Marrenon Les Grains Chardonnay € 7,00 | 35,00

A refined Chardonnay with subtle oak ageing, in which fresh citrus and peach notes blend beautifully with soft hints of vanilla and toasted hazelnut

House wine red | Marrenon Ventoux Les Fees Coiffees € 7,00 | 35,00

An elegant and full-bodied red wine from the Ventoux region, with aromas of blackcurrant, ripe red fruits and soft spices

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

Bolle Chardonnay € 8,00 | 40,00

Lemon | apple | stone fruit such as apricot



Sommelier's selection

White

De Zwaluw - Pinot Gris Barrique

€ 12,00 | € 59,00

France | Pinot Gris | 100% barrique | soft texture | beautiful depth of flavour | long finish | full-bodied

Beeslaar Chardonnay - South Africa

€ 18,50 | € 89,00

South Africa | Western Cape | Chardonnay | complex white wine | fresh | citrus

Lismore Viognier Age of Grace

€ 14,00 | € 69,00

South Africa | Greyton | Viognier | full-bodied and aromatic | rich fruit with fresh acidity | creamy texture and long finish

Clos Henri Sauvignon Blanc

€ 8,00 | € 40,00

New Zealand | Marlborough

Ripe citrus fruits | pear and apple | white stone fruit
Subtle, refined spiciness | dry and refreshing | lingering finish | complex | great depth | round & crisp

Red

Meursault rouge Vincent Latour 2023

€ 22,00 | € 99,00

France | Bourgogne | Pinot Noir | Pure and elegant, fresh acidity and silky tannins | Subtle touch of oak | vanilla | red fruit

Masseria li Veli 2022 PRIMITIVO

€ 11,00 | 49,00

Italy | Puglia | Fruity | ripe red berries | cherries and plums | spices | pepper and soft tannins

De Steinberg - Cabernet

€ 14,00 | € 69,00

Germany | Cabernet | 12 months of oak ageing | powerful and complex | ripe dark fruit and spicy oak notes

Roda reserva 2022 € 20,00 | 100,00

Spain | Rioja | Tempranillo | Graciano | Garnacha | Focus on red fruit and elegance | Meticulous barrel selection per vintage | Refined Reserva

with pleasure



Soft drinks

Bru still and sparkling 0.25 l 0.50 € 4,00 / 7,00

Coca Cola l Cola Zero € 4,00

Fanta € 4,00

Sprite € 4,00

Agrum € 4,00

Fuze tea green l classic € 4,00

Tonic Fever Tree Indian l Mediterranean l ginger beer € 4,50

Minute Maid orange l tomato € 4,00



Homemade Ice Tea

Ginger delight € 7,50

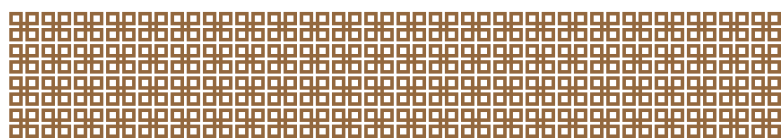
Spicy & fruity | black tea | organic apple juice | ginger syrup

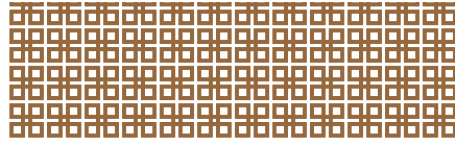
Hibiscus ice tea € 7,50

Fresh & fruity | rosehip | goji | lemon | cranberry

Ice tea Mojito € 7,50

Lime | mint | refreshing





Suggesties

Starters

Salmon Trout Mi-Cuit € 24,00

Kohlrabi | buttermilk | lovage

Tomato & Prawn Link 21 € 28,00

Hand-peeled prawns | San Marzano | tomato vinaigrette

Cauliflower € 24,00

Young cauliflower | tahini | macadamia nuts

Main courses

Monkfish € 35,00

Carrot | vadouvan | sea buckthorn

Veal Cheek € 32,00

Taggiasca olive | artichoke | celeriac

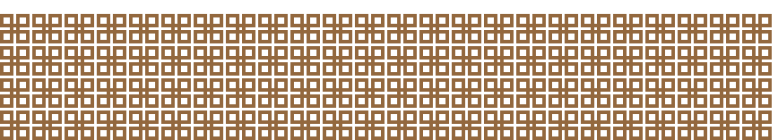
Dessert

Wild Berry Tartlet € 14,00

Blueberry sorbet | vanilla | pistachio

Belgian Coffee € 15,50

Elixir d'Anvers



— with pleasure —

Seasonal Menu

Menu €75,00

Amuse-bouche

Starter

Salmon Trout Mi-Cuit

Kohlrabi | buttermilk | lovage

Main Course

Monkfish

Carrot | vadouvan | sea buckthorn

Or

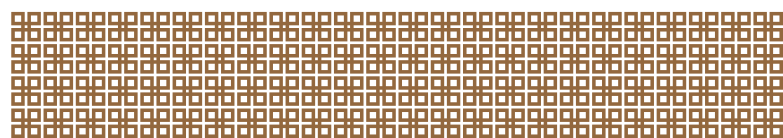
Veal Cheek

Taggiasca olive | artichoke | celeriac

Dessert

Wild Berry Tartlet

Blueberry sorbet | vanilla | pistachio





Caviar

Imperial Heritage 30g: crème fraîche, blini

Tresor € 50,00

Velvety caviar with an elegant balance between salty minerality and creamy depth, rounded off with subtle hints of hazelnut.

Connoisseurs € 60,00

Crispy, nutty flavor with a long, subtle aftertaste
Silver-grey to black color

Oscietra Royal € 75,00

Complex, rich flavor with hints of sea urchin and nuts
Deep brown to golden color



Oysters

"The Geay" oysters offer an exceptional taste experience.

We serve the oysters in portions of 2 or 6.

Natural € 10,00 | € 24,00

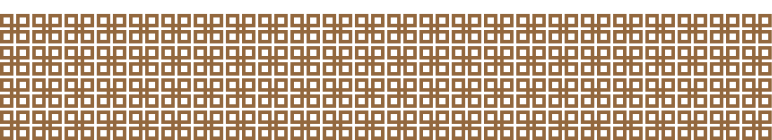
Shallot vinaigrette | lemon

Link 21 € 14,00 | € 40,00

Jalapeño | lime | salmon roe

Hollandaise € 15,00 | € 42,00

Dulse | calamansi | oyster leaf



— with pleasure —



Bites

Dip €9,50

Stracciatella | pistachio | grissini

Pizette Amatriciana €19,00

Guanciale | pecorino romano | tomato sauce

Iberico « deluxe »

2 pers € 23,00 | 4 pers € 28,00

Spanish Iberico ham aged 24 months | Iberico croquettes | focaccia

Pan con tomate anchovy €14,00

Focaccia | garlic | Don Bocarte anchovies

Brioche € 16,00

Beef tartare | Maldonado pancetta | 2 pieces

Corn Ribs € 14,00

Chimichurri | chilli | veggie

Cecina de Buey € 16,00

Charcuterie | beef | lightly smoked

Bouchot mussels € 16,00

Pernod | garlic | fennel



Starters

Artisanal Cheese Croquettes 2 pcs.

€ 18,00

Fried parsley | lemon | butterhead lettuce

Artisanal Shrimp Croquettes 2 St.

€ 25,00

Fried parsley | lemon | butterhead lettuce

Porchetta € 24,00

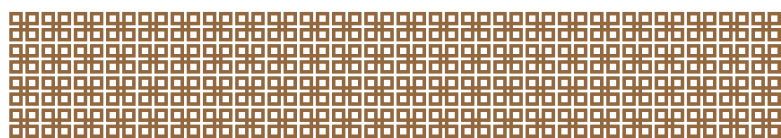
Gribiche sauce | mustard greens | mustard seeds

Vitello tonnato Link 2l € 24,00

Dashi | slow-cooked veal | capers

Langoustines € 34,00

Grilled | aioli | kaffir lime





Fish

Small soles € 34,00

Meunière | tartare sauce | 3 pcs

Dover sole € 52,00

Meunière | tartare sauce | 500g

Bouillabaisse Link 2l € 38,00

North Sea fish | langoustine | rouille

Ravioli € 32,00

Ricotta | mussel | sobrasada



Meat

Vol au vent € 29,50

Belle Flamande chicken | veal meatballs | mixed mushrooms

Vol au vent "deluxe" € 45,00

Sweetbread | hand-peeled grey prawns | mousseline

Boeuf Bourguignon € 28,50

Rubia Gallega | seasonal vegetables | chanterelles

Steak tartare € 30,00

Holstein | hand-cut | basil

Sweetbreads € 45,00

Cèpes | Belgian endive | truffle

Lasagne alla Bolognese €26,00

Classic | ragù | béchamel



Beef

Fillet pur € 42,00

Bérugi | dry-aged | 220g | Spanish

Fillet pur Rossini

€ 58,00

Foie gras | truffle jus | brioche

Truffle per 5g € 20,00

Entrecote € 42,00

Rubia Gallega | aged 21 days | 250g

Butcher's choice

Day price

A prime cut of beef carefully selected by our chef.

Sauce

Pepper sauce € 4,00

Mushroom sauce € 4,00

Fresh béarnaise € 5,00

Truffle per 5g € 20,00

Potato sides

Croquettes | fries | mashed potatoes

Side dish

Tomato Salad € 9,00

Heirloom tomato | basil | salmorejo

Lil gem salade € 7,50

Little gem lettuce | parmesan | yogurt dressing

Pimientos asados € 8,50

Grilled peppers | extra virgin olive oil | sherry vinegar

Sweet Potato Fries

€ 6,50

with pleasure



Salads

Caesar salad € 28,00

Belle Flamande chicken | Romaine lettuce | anchovies

Tuna salad € 32,00

Grilled tuna | Kalamata olives and artichokes

Burrata € 28,00

Heirloom tomato | salmorejo | smoked watermelon



Artisanal Pizza from the Wood-Fired Oven

Pancetta € 24,00

Tomato sauce | pancetta | Don Bocarte anchovies

Buratta € 22,00

Tomato sauce | burrata | fresh pesto

Funghi € 27,00

Wild mushrooms | fresh truffle | arugula

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.

