

The Menu

Appetizers

<i>Shrimp</i>	<i>Shrimp sautéed in garlic butter and fresh herbs</i>	10
<i>Our famous Lobster Bisque</i>	<i>Home made creamed bisque</i>	11
<i>Toast Champignons mushrooms</i>	<i>Brioché au Champignons toasted bread topped with mushrooms in garlic cream sauce</i>	12
<i>Goat cheese Salad</i>	<i>A warm goat cheese pillow encased in phyllo pastry drizzled with honey served atop a mix of arugula, cherry tomatoes, apple, cucumber, shallots and walnuts with an apple vinaigrette</i>	14
<i>Scallops and shrimp</i>	<i>Sea scallops and shrimp sautéed in sesame oil with bok choy and deglazed with soy and oyster sauce</i>	16

From the Sea

<i>Shrimp Pasta</i>	<i>Fresh, home made fettuccine served in lobster sauce and arugula topped with shrimp</i>	20
<i>Salmon</i>	<i>Seared Salmon served with a steamed vegetable bouquetiere, honey potatoes and creamy leek sauce</i>	23
<i>Scallops</i>	<i>Seared sea scallops with bok choy and candied tangerine white butter sauce, on a Parmesan cheese risotto</i>	32
<i>Black Grouper</i>	<i>Baked Black Grouper with a light pesto crust, on a Parmesan cheese risotto, served with sautéed green beans and creamy cherry tomato sauce with fresh basil and champagne</i>	34

The Mussels

<i>Mariniere Mussels</i>	<i>The traditional base of all mussel recipes with celery, onions and butter</i>	19
<i>Creamy Garlic Mussels</i>	<i>Mussels Mariniere with fresh garlic and cream</i>	22
<i>Tomato Mussels</i>	<i>Mussels Mariniere with tomato, fresh basil, garlic and a hint of Chardonnay</i>	22
<i>Chardonnay Mussels</i>	<i>Chardonnay has been added to the traditional Mariniere recipe to add that extra flavor</i>	24
<i>Provencal Mussels</i>	<i>Mussels Mariniere with tomato and basil, flavored with Pastis</i>	26

From the Land

<i>Vegetable Pasta</i>	<i>Fresh home made fettuccine served with fresh tomatoes, zucchini, peppers, mushrooms, garlic and a hint of ginger</i>	16
<i>Bolognese Pasta</i>	<i>Fresh home made fettuccine served in a classic Bolognese sauce</i>	18
<i>Steak Tartare</i>	<i>Raw 100% Certified Angus Beef prepared to order and seasoned to perfection with capers, egg yolk and pickles, served with fries</i>	19
<i>Pork Tenderloin</i>	<i>Baked Pork tenderloin served with a creamy mustard sauce, mashed carrot potatoes, mushroom, green asparagus and broccoli</i>	24
<i>Short rib</i>	<i>Chimay (blue cap) braised short ribs served with home made potato croquettes</i>	28
<i>New York Strip Steak</i>	<i>12 oz Certified Angus Beef, served with a steamed vegetable bouquetiere and fries.</i>	28

Decadent Desserts

<i>Belgian Chocolate Mousse</i>	6
<i>Crème brûlée</i>	6
<i>Blackcurrant or Lemon Sorbet</i>	6
<i>Molten Belgian Chocolate Lava Cake</i>	8

Beverages

Soft drinks

Bottle of San Pellegrino

2

6

Nespresso

3-5

Beers

Stella Artois Golden lager; light, malty taste with crisp aroma, 5.2°	4	Affligem Blonde Golden; malty, sweet & full, delicately bubbled, 8.5°	7
Hoegaarden Light, unfiltered wheat beer, hint of coriander & orange, 5°	4	Chimay Red Dark brown; yeasty, fruity & less spicy, single fermentation, 7°	9
Leffe Blonde Golden Abbey beer; full-bodied; malty aroma, dry, fruity taste, 6.5°	4	Chimay Blue Dark brown; strong spicy character, double fermentation, 9°	9
Leffe Brune Deep Brown Abbey beer, sweet and fruity aroma, 6.5°	4	Duvel The classic; balanced, strong & malty, bitter hop aftertaste, 8.5°	9
Grimbergen Blonde Blond; rich & full flavored, crisp, but with a touch of sweetness, 6.7°	7	Delirium Tremens Light golden; malty aroma, full & sweet, slightly bitter finish, 9°	10
Grimbergen Double Rich, dark burgundy ale with a white head. Chocolate toffee taste with a brandy like finish, 6.5°	7	St. Bernardus-ABT 12 Hazy brown; high fermentation, smooth with hints of fig & date, 10.5°	12

White Wines

		Glass	Bottle
Champagne Brut "Yellow Label", Veuve Clicquot, Reims, France <i>Golden-yellow, reminiscent of white fruits and raisins, then of vanilla and later of brioche</i>			80
Cava, Brut "Lady of Spain", Paul Cheneu, Penedes, Spain <i>Palé color, translucent, with greenish tints. Fine, delicate, very clean, with lightly toasted pastry notes and syrupy fruits</i>		7	30
Chardonnay, Bouchard Aine' & Fils, France		7	28
Sauvignon Blanc "La Petite Perriere", Guy Saget, Loire, France <i>Gold color with green gleams. Lively with good length, the mouth offers pear and litchee aromas with a good freshness resulting of lemony notes.</i>		8	30
Pinot Grigio, Tiefenbrunner, Alto-Adige, Italy		9	34
Rose' "Whispering Angel", Chateau D'Esclans, Provence, France <i>Extremely pale pink color with good texture and real core of fruit</i>		10	38
Riesling "Les Princes Abbes", Schlumberger, Alsace, France <i>Primary flavors of pear, kiwi and citrus feeling silky and clear. It's accented by a stony complexity that buttresses the fruit flavors, adding to the wine's energy and finesse</i>		11	42
Pouilly Fuissé, Patriarche, Maconnais, France		12	46
Chardonnay, Mer Soleil, Santa Lucia Highlands, CA <i>Citrus driven nose. Hints of matchstick, pineapple, banana and coconut.</i>			54

Red Wines

		Glass	Bottle
Pinot Noir, Bouchard Aine' & Fils, France <i>Intense red ruby with delicate violet tones. Hearty and intense with notes of jammy fruits, spices and herbs.</i>		7	28
Cotes du Rhone "St Esprit", Delas Freres, France <i>The colour is deep garnet red and has intense red berry aromas. It is an exceptional full-bodied wine with fine tannins</i>		8	30
Merlot, Tangley Oaks, Napa Valley, CA		9	34
Cabernet Sauvignon, L de Lyeth, Sonoma, CA <i>Ruby in color with a purplish hue. Aromas of dried cherries and herbs mingle with the earthy notes of the forest floor and wet pebbles alongside a riverbed.</i>		10	38
Bourgogne Rouge, Domaine Faiveley, Burgundy, France <i>A beautiful ruby colour. Pleasant, fresh, red fruit aromas on the nose. Rich and very ripe substance, with fine round tannins. Very well-structured and pleasing wine</i>		12	46
Cabernet Sauvignon, Justin, Paso Robles, CA <i>Deep ruby red, almost opaque core with bright, youthful violet rim. Dry and mouthfilling, raspberry and blackberry flavors. Plush, round and dense, with modest tannins and a long, generous finish</i>		14	54
Châteauneuf-du-Pape "Cuvée Tradition", Château de la Gardine <i>Deep purple with violet tints. The aromas explode: black fruits, exotic spices, roasted coffee, hints of cocoa.</i>			78
Bordeaux, "Lafite Reserve Speciale", Dom. Barons de Rothschild, France <i>Intense and brilliant red purple colour. Rich and complex nose, blending ripe fruit (cassis, black cherries) with discreetly toasted spicy notes.</i>			86