



FOOD

BITES

Burrata / organic tomato salsa / pane carasau	€ 12
Paleta Ibérico Bellota	€ 16

A LA CARTE

Coq au vin with it's garnishments	€ 26
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All dishes from the menu, prices are mentionned

ST = starter

MD = main course

DE = dessert

Changes are **not** possible in the menu

LUNCH (12:00 - 14:00)

Main dish of the day	€ 22
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MENU THREE COURSES € 39

Ceviche mackerel / grapes / kohlrabi
ST € 17

Duke of Berkshire pig / picklesbéarnaise / beans
MD € 26

Peach / white chocolate / sunflower seed
DE € 10

MENU FOUR COURSES € 53

Smokey Picanha / tomato & zucchini / fresh cheese
ST € 19

Cauliflower / lettuce heart & gherkin / pecorino
ST € 16

North Sea catch of the day / green chicory / apples / lardo
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'Inspired by Kookeet'
MD € 28

Sabayon / blueberry / vanilla ice cream / chocolate
DE € 10

During the week the restaurant closes latest at 15h30 and 23h00, on Fridays & Saturday at 15h30 & 23h30.

DRINKS

Non-alcoholic drinks

Water 25cl	€ 3
Water 50cl	€ 5
Softdrinks	€ 3
Tomato juice	€ 3
Organic juice	€ 4
Fresh orange juice	€ 6

Bubbles

Prosecco De Faveri DOCG Valdobbiadene, Glera	€ 8 / € 39
Champagne Robert Moncuit Réserve Perpétuelle Extra Brut Mesnil-sur-Oger, Chardonnay	€ 14 / € 69

Beers

Simplex - Blond 33cl - 4,5%	€ 4
Super 8 IPA - Amber 33cl - 6%	€ 4,5
Super 8 Blanche - White 33cl - 5,1%	€ 4,5
Hedonis Ouwen Duiker - Blond 33cl 7%	€ 4,5
Basilus - Dark 33cl - 7%	€ 4,5
Malheur 12 - Dark 33cl - 12%	€ 5,5

Aperitifs

Classics	€ 6,5 to € 10
Lokales	€ 8
Maison	€ 12
→ Spumante rosé with Bergamot sorbet	
Vocktail (non-alcoholic)	€ 8
Gin & Tonics	€ 13 to € 15

Spumante Malibràn Rosé Extra Dry Veneto, Incrocio Manzoni, Raboso	€ 9 / 39
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WINES

White

Coelheira Branco 2017	€ 6,5 / € 30
Lisboa, Portugal - Verdelho, Fernão Pires, Arinto	
Bisamberg Petershof 2018	€ 42
Vienna, Austria - Gemischter Satz	
Cuvée Breg 2017	€ 7,5 / € 36
Prekmurje, Slovenia - Welschriesling, Chardonnay, Sauvignon Blanc	
Feuersbrunn 2017	€ 8,5 / € 41
Niederösterreich, Austria - Roter Veltliner	
Maison Ventenac Candide 2017	€ 59
Languedoc, France - Chenin Blanc	
Saint-Véran « Le Vallon » 2018	€ 10 / € 48
Bourgogne, France - Chardonnay	
Eselspfad 2016	€ 69
Rheinhessen, Germany - Weisser Burgund	

Red

Inspiration by Chloé 2017	€ 6 / € 27
Languedoc, France - Grenache, Carignan, Syrah	
Primitivo Salento 2017	€ 6,5 / € 30
Puglia, Italy - Primitivo	
Douro Tinto 2015	€ 6,5 / € 31
Douro, Portugal - Touriga Nacional, Tinta Roriz, Touriga Franca	
Red Reserve 2015	€ 42
Krymsk, Russia - Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah	
Coco Rotie	€ 9,5 / € 46
McLaren Vale, Australia - Shiraz, Viognier	
 Ecolithe 2016	€ 55
Saumur, Loire, France - Cabernet Franc	
Quinta de Lemos 2011	€ 14 / € 69
Dao, Portugal - Tinta Roriz	

Rosé

Zelanos Rosé 2017	€ 32
Thracian Lowlands, Bulgaria - Pinot Noir	
Rosato 2018	€ 30
Puglia, Italy - Negroamaro	
Rosé Petershof 2019	€ 7 / € 33
Vienna, Austria - Zweigelt	

HOT DRINKS & DIGESTIVES

Our coffee



We work with a 100% Arabica, which consists of no less than 9 different Arabica beans that are roasted very slowly, sorted by type, and after cooling, the blend is put together. You taste a pleasant sweetness and something fruity. The blend is nicely balanced and, when used with milk products, stays well.

Coffee / Decaffeinated / Espresso	€ 4	Dirty Chai Latte (with espresso)	€ 5,5
Cappuccino / White Coffee / Latte Macchiatto	€ 4,5	Tea	€ 4,5
Double espresso	€ 6	→ Earl Grey, Ceylon, Green Sencha, White, Camomile, Red fruits, Mint, Verbena	
		Special coffee	€ 12
		→ Irish, Italian, French, Parisienne, Baileys, ...	

Digestives

Amaretto / Sambuca Lazzaroni	€ 8	Calvados 20y/o	€ 17
Baileys / Grand Marnier / Cointreau	€ 8	Cognac Remi Martin VSOP	€ 12
Poire William / Grappa	€ 8	Whisky's	starting from € 10
Homemade Limoncello / Orancello	€ 9	Madeira 10y/o	€ 11
Calvados VSOP	€ 12	Rum	starting from € 8