

Quick Bytes

Angus Beef	19,70
Kimchi Mayo, Fries	
Bacon Cheddar (+1)	
Smash Burger Dali	19,70
Mixed minced Meat Chorizo Cheddar, Fries	
Homemade Nutburger	20,00
fried red Onion, sweet Potato	
Spaghetti Dali	17,00
Homemade Sauce Rucola Parmesan	(CD) 11,50
Vegetarian Pasta	17,00
Chef's Pasta Seasonal Vegetables	(CD) 11,50
Croque Monsieur / Madame (+1, fried egg)	14,50
Ham Pas de Rouge Seasonal Salad	

The Classics

Vol au Vent Granny Style	26,00
Salad Fries	(CD) 17,00
Ghent Stew	27,50
Porc & Beef Gruut Beer Salad , Fries	(CD) 17,00

Lunch (according to availability)

week :	soup maincourse * dessert	20,90
weekend :	soup maincourse*	
* or veggie alternative		

Starters

Scampi Garlic (5)	18,50
Cream of fresh Garlic or Diabolique	
Carpaccio Belgian Blue	17,90
Parmesan Truffle Oil	
Parmesan homemade Pesto	
Artisan Cheese Croquettes (2)	17,50
fried Parsley Lemon	
Homemade Soup	11,00
duo Accompaniments	

Main Courses

Irish Ribeye	34,90
Pepper- or Mushroom Sauce, Salad Fries	
Guinea Fowl Suprême	28,50
Winter Vegetables Cream of Celeriac Red Wine Sauce	
Patato Mille Feuille	
Cod Loin	29,50
Leek Puree White Wine Sauce	
Scampi's Garlic (8)	27,00
Cream of fresh Garlic or Diabolique	
Side Dish Ribeye , Scampi : Linguine Fries incl Mayo Croquettes baby Potatoes	
Extra: Winter Vegetables Salad Fries incl mayo	5,00
Extra: Mayo	1,30

Apero

House Cocktail	9,50
Autumn Cocktail (Cointreau)	9,50
Autumn Mocktail (Crodino)	
Aperol	10,50
Home Made Lemonade	5,00
Tapas Platter	16,50
Fine selection of Charcuterie Kaas Olijven (2 personen)	
Cheese Plate	14,50
Cheese Ghent Tierenteyn Mustard (2 persons)	

Autumn Suggestions

Suggestions, we would be happy to inform you

Please report allergies
For groups of 5 or more persons, please limit your selection to 4 different dishes

CD: Child Dish
MD: Main Dish