



## Cocktails

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### With Pleasure "21" € 14,00

Fruity cocktail based on pornstar martini, gin, lazy red cheeks & Cointreau

### Negroni € 14,00

Classic bitter cocktail based on gin, bitters & vermouth

### Gin sour € 13,00

Classic cocktail based on gin & lime

### Old fashioned € 13,00

Cocktail based on Bourbon

### Whiskey sour silver € 14,00

Cocktail based on bourbon whiskey, lime & bitters

### Mojito € 13,50

Cocktail based on white rum, lime & mint

### Strawberry mojito € 14,00

Fruity cocktail based on white rum, mint & strawberry

### Moscow mule € 14,00

Highball cocktail based on vodka, ginger & lime

### Amaretto sour € 13,00

Cocktail based on Amaretto, lime & egg white

### Dark'n Stormy € 13,00

Cocktail based on ginger beer and rum

### Peniciline € 13,50

Cocktail based on peated Scotch whisky & lime

### Pornstar Martini € 14,00

Fruity cocktail based on passion fruit, vodka & vanilla

### Lazy red cheeks € 14,00

Fruity cocktail based on fresh raspberries, violet & vodka

### Espresso Martini € 14,00

After dinner cocktail based on coffee, vodka & Kahlua

### Aperol Spritz € 10,00

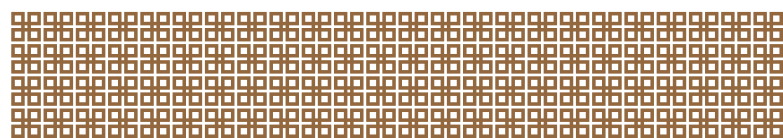
Aperol | prosecco | soda water

### Campari spritz € 10,00

Campari | prosecco | soda water

### Kir "Royal" € 13,00

Kir | Crème de Cassis & Champagne





## Gin & tonics

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Gin 21 & Thomas Henry € 14,00  
*Naaldboom | gember | citrus | bes | private label*

Gordon's & Thomas Henry € 12,00

Gin mare & Thomas Henry € 14,00

Tanqueray & Thomas Henry € 14,00

Tanqueray 10 & Thomas Henry € 14,50

Monkey 47 & Thomas Henry € 14,00

Spring gin gentleman's cut & Thomas Henry € 14,00

Spring gin méditerranée & Thomas Henry € 14,50

Ladies edition Spring gin & Thomas Henry Pink Grapefruit € 14,00

Hendrickx & Thomas Henry € 14,00

Copperhead & Thomas Henry € 14,00

Copperhead Scarfes bar & Thomas Henry € 15,00

Uppercut & Thomas Henry € 15,00



## Classics

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Champagne | Blanc de Blancs Grand Cru 'Hostomme'  
€ 12,50 | 69,00

*Ask for our champagne menu.*

Cava € 7,00 | 32,00

Prosecco € 8,00 | 36,00

Porto white | red € 6,50

Martini Riserva wit & rood € 6,50

Ricard € 7,50

Campari € 7,50

Sherry Tio Pepe Palomino fino  
€ 6,50

Pineau des Charentes € 6,50

Solera Ratafia 10cl € 13,00

*Made from Champagne grapes | exclusive | Henri Giraud | slightly sweet*



## 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 € 10,00**

Mint | strawberries | sweet & sour mix | green tea

**Virgin sour € 9,00**

Lemon | link 21 mix

**Martini floreale "00" € 10,00**

Rose lemonade | citrus

**Copperhead gin "00" € 10,00**

Rose lemonade | citrus

**Tanqueray gin "00" € 10,00**

Classic | citrus



## Beers

**Duvel € 5,50**

**Westmalle trippel € 5,50**

**Westmalle trappist € 5,50**

**Cristal Xtra € 3,50**

**Cornet € 5,50**

**Karmeliet € 5,00**

**Fourchette € 6,00**

**Duvel 666 € 4,50**



## Homemade Ice Tea

**Ginger delight € 6,00**

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

**Hibiscus ice tea € 6,00**

Fresh & fruity | rosehip | goji | lemon | cranberry



## Alcohol-free beers

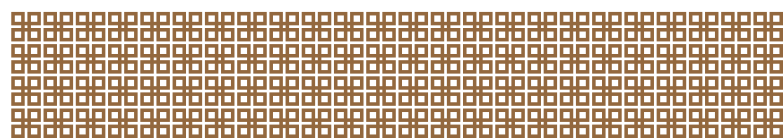
**Chouffe 0% € 4,50**

**Cornet 0% € 4,50**

**Sportzot 0% € 4,50**

**La Trappe donker 0% € 4,50**

**Carlsberg 0% € 3,50**





## Wines by the glass

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### Wit

#### Neethlingshof "Six Flowers"

€ 8,50 / € 42,00

South Africa | Stellenbosch | Chardonnay & chenin blanc  
Rich | beautiful structure | brioche | peach

#### Chartron Et Trebuchet Saint Bris

€ 8,00 / € 40,00

France | Burgundy | Sauvignon Blanc  
Complex | deep flavors | round & crisp

### Rood

#### Clayton

€ 7,00 / € 35,00

Australia | Murray Darling | Pinot Noir  
Brilliant red | juicy | long finish | mineral

#### Albino Armani Valpolicella

€ 7,50 / € 37,00

Italy | Carvara | Corvina & Rondinella  
Elegant | balanced | long finish | fruity



## Sommelier's selection

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### Wit

#### Seresin

€ 11,00 / € 55,00

New Zealand | Marlborough | Sauvignon Blanc  
Super juicy | mineral | super sauvignon | hint of oak

#### Carillon

€ 14,00 / € 70,00

France | Burgundy | Chardonnay  
Full-bodied | oaky | round & smooth | delicious glass

#### Valtuille "El Val"

€ 16,00 / € 80,00

Spain | Bierzo | Godello  
Rich | intense | full | gastronomic

#### Norman Hardie

€ 16,00 / € 80,00

Canada | Ontario | Chardonnay  
Long finish | very high level | long & complex

### Rood

#### Chateau Musar 2017

€ 17,00 / € 85,00

Lebanon | Bekaa Valley  
Spicy | red fruit | oak | full, powerful flavor

#### Roda reserva 2020

€ 14,00 / € 70,00 / € 145,00 magnum

Spain | Rioja | Tempranillo  
93/100 Parker | top estate | juicy & ripe | barrel-aged |  
very elegant glass

#### Juan Gil | Blue

€ 15,00 / € 65,00 / € 150,00 magnum

Spain | Murcia | Monastrell  
Rich & full | concentrated | power & charisma!

#### Barolo Scavino Paolo

€ 20,00 / € 100,00

Italy | Piedmont | Nebbiolo  
Full-bodied | thick tannins | long finish



## House wines

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Ask for our extensive, exceptional wine and champagne menu.

House wine by the glass | bottle € 6,50 / 32,00

### White

Chevalier Alexis Lichine | Chardonnay | France | Languedoc | round & pleasant wine

### Red

Château La Rose Belair Bordeaux Supérieur | France

### Rosé

Louis Eschenauer Cinsault | France | Pays d'Oc | fresh crowd-pleaser

### Sweet white

Melody Gros Manseng | France | Languedoc | rich ripe flavor | soft finish



## Soft drinks

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Bru still and sparkling 0.25 | 0.50 € 3,50 / 6,00

Coca cola | cola zero € 3,50

Tonic Thomas Henry classic | ginger beer € 3,50

Tonnisteiner lemon | orange € 3,50

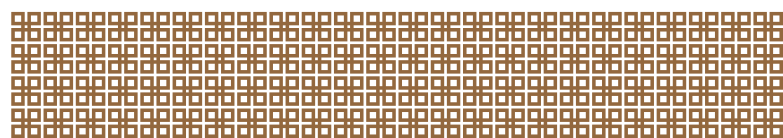
Minute maid orange | tomato € 3,50

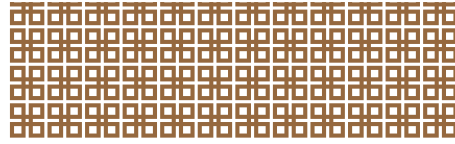
Stelens apple juice € 3,50

Fuze tea green | classic € 3,50

Agrum € 3,50

Ice latte Caramel € 5,00





# Suggestions

## Bits & bites

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### Tapas Platter

2p € 26,00 | 4p € 34,00

Smoked duck | game pâté | chutney | game croquettes  
| raisin

### Brioche with Smoked Eel

€ 21,00

Beets | horseradish | blackberry

## Starters

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### Game Croquettes € 23,00

Home made | textures of beet & pumpkin | jus | 2 pieces

### Grey Shrimp € 26,00

Smeus | potato | buttermilk | poached egg | shrimp foam |  
Suppl. Imperial Héritage caviar €10,00

## Main courses

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### Venison Fillet € 39,50

European | wild garnish | rich wild jus | fresh croquettes

### Hareback harlequin € 38,00

Wild garnishes | duo of sauces | pepper & wild jus | fresh croquettes

### Parmentier € 39,00

Braised venison cheeks | mashed potatoes | Westmalle Trappist | fresh truffle | Brussels sprout leaves

### Pheasant "Rossini" € 39,50

Pheasant breast | pan-seared foie gras | mushrooms | fine Champagne sauce | fresh croquettes

### Turbot € 38,00

Parsley root | pointed cabbage | mashed potatoes | oriental beurre blanc | maitaké



## Imperial Héritage Caviar

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### **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

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"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 | citrus

### **Oriental** € 12,00 / € 26,00

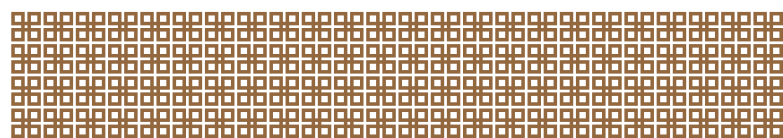
Lemongrass | lime | chili | soy | shallot | atsina cress

### **Link21** € 12,00 / € 26,00

Citrus | kohlrabi | shiso | oriental beurre blanc | served warm

### **Decadent** € 16,00 / € 36,00

Mousseline sauce | Imperial Héritage caviar





## Bits & bites to share?

### Iberico « deluxe »

€ 18,00 2 pers / € 24,00 4 pers

Spanish shoulder ham | black pig | carbonara croquettes | herb bread | pointed pepper dipper

### Crispy chicken € 14,00

Japanese glazed | soy | 6 pieces

### Pizza truffel "al tartufo" € 39,00

Funghi | walnut salad | Parmesan | fresh truffle 5g

### Homemade spring rolls € 13,00

Chicken | fresh vegetables | hoisin | ponzu | 4 pieces

### Pizette funghi € 17,00

Mushrooms | Parmesan | arugula | olive oil | Iberico ham

### Bruschetta € 13,00

Tomato salsa | burrata | basil | 4 pieces

### Mini Grey Shrimp Croquettes

€ 19,00

Rodenbach-based cocktail sauce | 6 pieces | seasoned parsley

### Hummus € 11,00

Flatbread | vadouvan | puffed chickpea | cumin

### Chicken Gyoza € 12,00

Flatbread | roasted chickpeas | cumin

### Salmon "gravad lax" € 13,00

Dill | sour cream | pickled onion | flatbread



## Starters

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### Cheese croquettes € 17,00

Fried parsley | lime | butterhead lettuce

### Shrimp croquettes € 24,00

Fried parsley | lime | butterhead lettuce

### Vitello tonnato € 21,00

Slow-cooked veal | caper leaves | duo of tuna

### Scallops € 24,00

Forest mushrooms | tomato | beurre blanc

### Carpaccio € 23,00

Hand-cut Holstein beef AAA+ | Parmigiano Reggiano

### Tataki of red tuna € 22,00

Oriental salad | wakame | edamame beans | lemon-grass | chili

### Langoustines € 25,00

Grilled on the plancha | dashi butter | salty greens | 3 pieces





## Fish

### Sol 3 pieces € 32,00

Meunière | tartar sauce | farm butter

### Wild sea bass € 34,00

Mediterranean style

### Dover sole 500g € 48,00

Meunière | tartar sauce | farm butter

### Grilled tuna € 35,00

Tomato compote | confit zucchini | sautéed spinach | rich jus

### Catch of the day € 34,00

Dish from A to Z | Chef's inspiration



## Meat

### Steak tartare "americain" € 28,00

Hand-cut beef prepared by the chef | pickled onion | lettuce  
Suppl. Imperial Héritage caviar 10g Trésor 15 euro

### Vol au vent € 28,00

Stew of farm chicken | veal meatballs | Parisian mushrooms | puff pastry

### Vol au vent 'decadent' € 39,00

Stew of farm chicken | veal meatballs | Parisian mushrooms | puff pastry | mousseline | veal sweetbreads  
Suppl. fresh truffle +€15.00

### Bavette « Bordelaise » € 31,00

Served only 'blue' | beef | best cut from the shoulder | tender | shallot textures

### Veal sweetbreads € 41,00

Cauliflower textures | rich jus | potato millefeuille



## Beef

### Filet pur tenderloin "Hollstein" € 38,00

Beautiful marbling AAA | aged | 200g

### Entrecôte "Rubia Gallega" € 39,00

Dry-aged 35 days | 300g

### Black Angus steak € 31,00

Grand Cru | Scottish | 250g

## Sauce

### Pepper sauce € 3,00

### Mushroom sauce € 3,00

### Fresh béarnaise € 4,00

### Potato sides

Croquettes | fries | mashed potatoes | truffle mashed potatoes

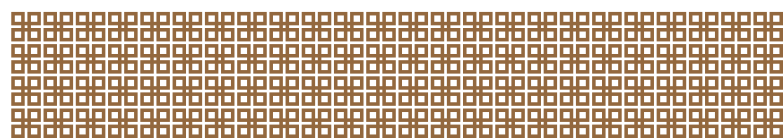
## Side dish

### Chicory Salad € 3,00

### Butterhead Lettuce € 3,00

### Warm Seasonal Vegetables € 3,00

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





## Pasta

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### Melanzane alla parmigiana € 26,00

Veggie | eggplant lasagna | smoked buffalo mozzarella | pesto Liguria

### Frutti di mare € 29,50

Pasta | scampi | mussels | clams | king prawn | tomato

### Lasagne 'burrata al forno' € 24,00

Veal mince | burrata | from the pizza oven

### Homemade raviolo € 26,00

Veggie | fresh pasta | ricotta | bimi

### Vongolé € 31,00

Oriental beurre blanc | herb butter | peperoncino



## Salads

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### Caesar € 25,00

Farm chicken | croutons | Parmesan | anchovies | egg | sriracha dressing

### Goat cheese € 26,00

Glazed with honey | seeds | Kempisch bacon | apple | chicory | cider vinaigrette

### Thai beef € 28,00

Glazed beef | peanuts | red onion | cucumber | Thai dressing | chili | mini pak choi

### Niçoise € 28,00

Lightly seared fresh tuna | egg | anchovies | green beans | tomato | potato | olives | French dressing

### Link21 € 27,00

Scampi | Italian herbs | Iberico ham | tomato | apple | avocado | mild spicy dressing



## Artisanal Pizza from the Wood-Fired Oven

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### **Margherita € 17,50**

Tomato | fior di latte mozzarella | oregano

### **Diavola € 21,00**

Spicy Italian salami | cherry tomatoes | oregano | fior di latte mozzarella

### **Funghi € 23,00**

Mushrooms | Iberico ham | walnut salad | truffle | Parmesan

Suppl. fresh truffle 15 euro

### **Toscane € 23,00**

Tomato | fior di latte mozzarella | oregano | pesto | sun-dried tomatoes | Iberico ham

### **Vegetariana € 23,00**

Tomato | fior di latte | seasonal vegetables



## Bagels available until 5 PM

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### **Chicken € 16,00**

Crispy chicken | Mimolette cheese | lettuce | tomato | egg | honey mustard dressing

### **Gravad Lax € 16,00**

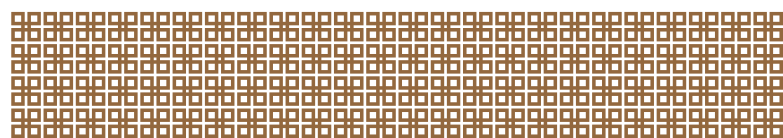
Marinated salmon | avocado | pickled onion | lettuce | dill dressing

### **BLT € 16,00**

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.





## Children's menu Up to 10 years old

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Pizza Margharita € 17,50

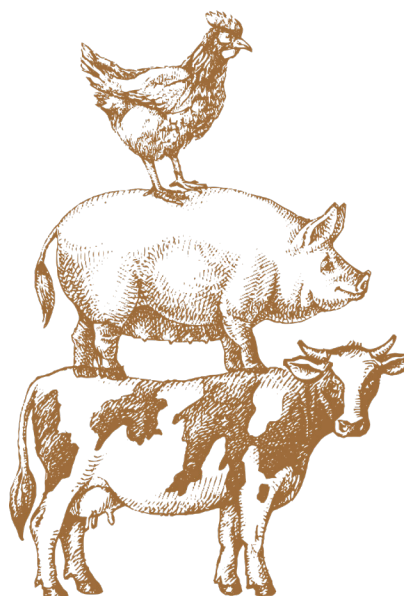
Pasta tomato € 17,00

Crispy chicken bites € 17,50  
With fresh mashed potatoes

Vol au Vent € 23,00  
Stew with puff pastry and fries

Shrimp croquettes € 24,00  
2 pieces

Cheese croquettes € 17,00  
2 pieces



with pleasure