



Cocktails

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, bitter & 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 gingerbeer & rum

Peniciline € 13,50

Cocktail based on Scotch whiskey, peated Scotch, whiskey & 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

Aperol Spritz € 10,00

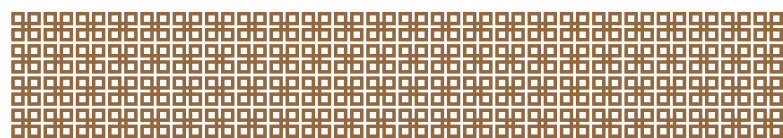
Aperol / prosecco / sparkling water

Campari spritz € 10,00

Campari / prosecco / sparkling water

Kir "Royal" € 13,00

Kir / champagne





Gin & tonics

Gin 21 & Thomas Henry € 14,00

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

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 wit / rood € 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



Alcohol free / mocktails

Virgin Lazy red cheeks € 11,00
Raspberry / violet / sparkling 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

Virgin sour € 9,00

Martini floreale "00" € 10,00
Rose lemonade / citrus

Copperhead gin "00" € 10,00
Rose lemonade / citrus

Tanqueray gin "00" € 10,00
Classic / citrus



Homemade Ice Tea

Ginger delight € 6,00
Spicy & floral/ black tea/ apple juice/ gingersyrup

Hibiscus ice tea € 6,00
Fresh & fruity/ goji/ lemon



Beers

Duvel € 5,50

Westmalle tripel & trappist € 5,50

Stella Xtra € 3,50

Cornet € 5,50

Karmeliet € 5,00

Fourchette € 6,00

Duvel 666 € 4,50



Non-alcoholic beers

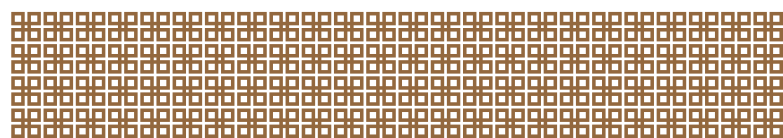
Chouffe 0% € 4,50

Cornet 0% € 4,50

Sportzot 0% € 4,50

La Trappe donker 0% € 4,50

Carlsberg 0% € 3,50





Wines by the glass

White

Albino Armani
€ 7,50 / € 37,00

Hagelander Petrushoeve
€ 7,50 / € 37,00



Choice of sommelier

White

Seresin
€ 11,00 / € 55,00

Rully le Cru Roland Sounit
€ 15,00 / € 75,00

Oremus Mandolas
€ 12,50 / € 60,00

Norman Hardie
€ 16,00 / € 80,00

Red

Clayton
€ 7,00 / € 35,00

Roots
€ 7,50 / € 37,00

Solera Ratafia
€ 13,00

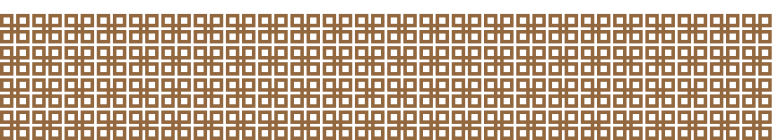
Red

Chateau Musar 2017
€ 17,00 / € 85,00

Brunello di Montalcino
« Fanti Vallocchio » 2017
€ 20,00 / € 100,00

Alion
€ 30,00 / € 150,00

Le Petit Smith Haut Lafitte 2021
€ 15,00 / € 65,00





House wines

Ask about our extensive, exceptional wine and champagne list.

House wine glass/bottle € 6,50 / 32,00

White

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

Red

Château La Rose Belair Bordeaux Supérieur / France

Rose

Louis Eschenauer Cinsault / France / Pays d'oc / fresh everyone's friend

White sweet

Melody Gros Manseng / France / Languedoc / thick ripe taste / soft aftertaste



Soft drinks

Still & sparkling water 0.25 / 0.50 € 3,50 / 6,00

Coca cola / cola zero € 3,50

Tonic Thomas Henry classic / ginger beer € 3,50

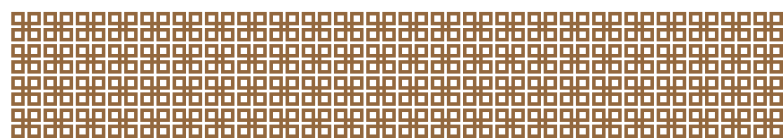
Tonnisteiner lemon / fruit basket € 3,50

Minute maid orange / tomato € 3,50

Stelen's apple juice € 3,50

Fuze tea green / classic € 3,50

Ice latte caramel € 5,00





Imperial Héritage Caviar

Connoisseurs 50g / 125g

Crispy, nutty taste with a long subtle aftertaste
Silver gray to black color

€ 100,00 / € 210,00

Oscietra Royal 50g / 125g

Complex, rich taste with aroma of sea urchin and nut
Deep brown to goldish color

€ 120,00 / € 250,00

Caviar is served with sour cream and home made "blini not blini".



Oysters

"Irish Mor" oysters offer a great taste experience,
A soft creamy oyster that is created by a mix of fresh water and salty Atlantic ocean water.

We serve the oysters per 2 or per 6 pieces.

Nature € 10,00 / € 24,00

Crushed ice / citrus

Crazy € 12,00 / € 26,00

Grapefruit / granité Aperol / lovage oil

Link21 € 12,00 / € 26,00

Citrus / kohlrabi / atsina / Oriental beurre blanc / lukewarm



— with pleasure —



Bits & Bites to share

**Iberico "Deluxe" € 18,00 2 pers /
€ 24,00 4 pers**

Prosciutto di Parma Reserva 24 months / carbonara
croquettes / "fougasse" / pointed pepper dip

**Charcuterie plate € 19,00 2 pers /
€ 25,00 4 pers**

Spinata salami / Prosciutto di Parma / mortadella con
pistacchi / Puglia olive / "fougasse" / pointed paprika dip

Crispy chicken € 14,00

Lacquered / soja / 6 pieces

Pizza truffel "al tartufo" € 39,00

Funghi / rucola / Parmesan / fresh truffle 5g

Homemade loempia € 13,00

Chicken / fresh vegetables / sweet chilli / 4 pieces

Mozzarella dip € 14,00

Tomato / ham / flatbread / balsamico rasp / burrata

Pizette Marseille € 18,00

Tuna / eschalot / olive

Pizette funghi € 13,00

Mushrooms / Parmesan / rucola / olive oil / Prosciutto di
Parma

Bruschetta € 13,00

Tomato salsa / strawberry / ceasardressing / 4 pieces

Mini croquettes of shrimps € 19,00

6 pieces / dippers

Mussels to share € 16,00



Starters

Chees croquettes € 17,00

Fried parsley / lime / lettuce

Shrimp croquettes € 24,00

Fried parsley / lime / lettuce

Eggplant € 19,00

Tomato compote / pesto / pecorino / dried ham

Vitello tonnato € 21,00

Gently cooked veal / caper leaf / tuna duo

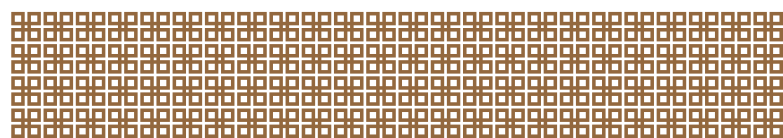
Scallops € 24,00

Wild mushrooms / tomato / beurre blanc / thyme

Carpaccio € 23,00

Shrimp black tiger € 24,00

Tomato & shrimps deluxe € 18,50





Fish

Lemon sole 3st. € 32,00

Meunière / tartar sauce / farm butter / fries

Wild sea bass € 34,00

Mediterranean way

Sole 500g € 48,00

Meunière / tartar sauce / farm butter / fries

Tuna on the plancha € 35,00

Cod fillet € 38,00

Mussels "Goudmerk" € 32,00



Meat

Steak tartare "americain" € 28,00

Hand-cut beef prepared by the chef / lettuce

Vol au vent € 28,00

Farm chicken stew / veal balls / Parisian mushrooms / biscuit

Veal sweetbreads € 41,00

Cauliflower / strong gravy / potato millefeuille

Diamond tenderloin

« Bordelaise » € 29,00

Only served 'bleu'

Beef / best part of the shoulder / nice and tender / watercress / shallot

Wagyu A5 € 85,00



Beef

Fillet of tenderloin "Hollstein" € 38,00

Beautiful marbling AAA / matured / 200g

Entrecôte "Rubia Gallega" € 39,00

Dry-aging 35 days / 300 g

Sauce

Pepper sauce € 3,00

Mushroom sauce € 3,00

Fresh béarnaise € 4,00

Potato garnish

Croquettes / fries / puree /
truffle puree

Side dishes

Chicory salad € 2,00

Lettuce € 2,00

Warm vegetables according to season € 3,00

Vegetables? We work according to
a zero waste formula to a
modest price.



Pasta

Melanzane alla parmigiana € 26,00

Veggie / eggplant lasagna / smoked buffalo mozzarella / pasta

Frutti di mare € 29,50

Pasta / mussels / vongole / prawn / tomato

Linguini "Cacio e pepe" € 34,00

Fresh truffle / sage

Lasagne 'burrata al forno' € 24,00

Minced veal / burrata / from the pizza oven

Scampi e pancetta € 31,00

Tomato / burrata / basil



Salads

Caesar € 25,00

Farm chicken / croutons / Parmesan / anchovies / egg / yogurt dressing

Goat cheese € 26,00

Lacquered with honey / pancetta / pomegranate / honey mustard dressing

Thai beef € 28,00

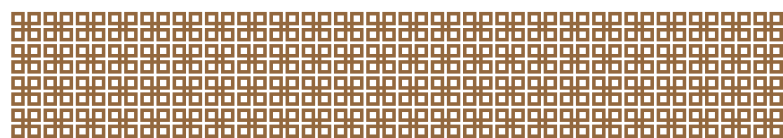
Lacquered beef / soy bean / tomato / peanut / red onion / cucumber / Thai dressing

Niçoise € 28,00

Briefly fried fresh tuna / egg / anchovies / beans / tomato / potato / olive / French dressing

Tomato shrimps "deluxe" € 37,50

Shrimps / tomato / lettuce / egg / mayonnaise





Artisan pizza from the wood oven

Margherita € 17,50

Tomato / fior di latte mozzarella / oregano

Diavola € 21,00

Spicy salami from Italy / cherry tomato / oregano / fior di latte mozzarella

Funghi € 23,00

Mushrooms / nut salad / tartufo / Parmesan

Suppl. fresh truffle 15 euros

Mortadella della Nonna € 21,00

Tomato / fior di latte mozzarella / oregano / mortadella / nut salad

Toscane € 23,00

Tomato / fior di latte mozzarella / oregano / pesto / dried tomatoes / burrata

Quattro stagioni € 22,50

Tomato / mozzarella / artichoke / ham



Bagels available until 5pm

Chicken € 16,00

Farm 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 / lettuce / egg / mayonnaise

Please limit your choice to 4 different dishes per course.

If there are any questions regarding allergens or adjustments we are happy to assist you.

with pleasure