

# Welcome

**Amuse**  
lunch drinks dinner

Scannen Sie den untenstehenden QR-Code,  
um das Menü auf **Deutsch** zu sehen.



Scan the QR code below to see  
the menu in **English**.



Scannez le code QR ci-dessous pour  
voir le menu en **français**.



# Drinks

## Wines

### White Wines



<b>Verdejo</b> <i>Rueda, Spain</i>	5.50	27.50
<b>Pinot Grigio</b> <i>Veneto, Italy</i>	5.75	28.50
<b>Sauvignon Blanc Touraine</b> <i>Loire, France</i>	6.25	31
<b>Chardonnay</b> <i>Pays d'Oc, France</i>	7	35
<b>Coravin Selection</b> <i>Weekly Selection</i>	Weekly Selection	

### Red Wines



<b>Merlot</b> <i>Pays d'Oc, France</i>	5.50	27.50
<b>Tempranillo</b> <i>Rioja, Spain</i>	6.75	33.50
<b>Primitivo</b> <i>Puglia, Italy</i>	6.25	31
<b>Coravin Selection</b> <i>Weekly Selection</i>	Weekly Selection	

### Rosé Wines



<b>Cinsault/Shiraz</b> <i>Languedoc, France</i>	5.50	27.50
<b>Miraval</b> <i>Provence, France</i>	11	54

## Bottled Beers

Heineken	5.0%	3.50
Vedett Blond	5.2%	4.95
Brugse Zot	6.0%	5.95
Omer	8.0%	6.25
Duvel	8.5%	5.95
Tripel Karmeliet	8.4%	6.10
Westmalle Dubbel	7.0%	5.30
Kasteel Rouge	8.0%	6.50
Fourchette	7.5%	6.50

## Draft Beers

Heineken 25cl	3.50
Oedipus Bride (Wheat Beer) 25cl	4.95
Affligem Blond 30cl	4.80
Gouden Carolus Tripel 25cl	4.95
St. Bernardus ABT 12 25cl	4.80



# Drinks

## Cocktails

**Maison Cocktail**  
Licor 43 Cream, Cointreau, Orange Juice

**12**

**Pornstar Martini**  
Vanilla Vodka, Passionfruit Juice, Lemon Juice, Egg White, Shot of Cava

**13.50**

**Negroni**  
Gin, Vermouth, Campari

**11**

**Espresso Martini**  
Espresso, Coffee Liqueur, Vodka, Coffee Beans

**11.50**

**Guava Margarita**  
Tequila, Guava, Lime Juice

**12.50**

**Singapore Sling**  
Gin, Triple Sec, Lime Juice, Pineapple Juice

**12**

**Amaretto Sour**  
Amaretto, Lemon Juice, Sugar Syrup, Egg White

**12**

**Strawberry Mojito**  
Rum, Lime Juice, Cane Sugar, Soda Water, Mint

**11**

**Lazy Red Cheeks**  
Vodka, Raspberry, Lime, Violet, Cane Sugar

**11**

**Aperol Spritz**  
Aperol, Cava, Soda Water

**9.50**

**Limoncello Spritz**  
Homemade Limoncello, Cava, Lemon, Soda Water

**10**

## Alcohol-Free



Heineken 0.0 **3.40**

Affligem Blond 0.0 **4.40**

Amstel Radler 0.0 **3.30**

Liefmans 0.0 **4.40**

Brugse Sportzot 0.0 **6.60**

Cava 0.0 **7.50**

Aperol Spritz 0.0 **9.50**

Sex on the Beach 0.0 **11**

Mojito 0.0 **11**

Gin 0.0 (including tonic) **10**

## Gin & Tonic

Including Fever-Tree Tonic



Gin 0% **11**

Bobby's Gin **14**

Gin Mare **16**

Nordés **15**

Copperhead **18**

Copperhead Black **18**

Marula **16**

Marula Pink **16**

Sir Edmond **14.50**

Hendrick's **14.50**

Monkey 47 **18**

## Aperitifs

Cava **7.75**

Cava 0% **7.50**

Crémant **12.75**

Picon White Wine **9**

Kir **8**

Kir Royal **9.75**

Aperol Spritz **9.50**

Aperol 0.0 **9**

Ricard **8.50**

Martini Bianco/Rosso **7**

Campari Orange **10.50**

White/Red Port Wine **5**

# Drinks

## Tea

### Bloomz Tea Collection

No Nonsense <i>Darjeeling</i>	<b>3.75</b>
Mr. Grey <i>Earl Grey</i>	<b>3.75</b>
Shiny Sencha <i>Green Tea</i>	<b>3.75</b>
Dushi Kadushi <i>Green Tea with Mangosteen and Cactus Fig</i>	<b>3.75</b>
This is Love <i>Green Tea with Strawberry and Rose Petals</i>	<b>3.75</b>
A Touch of Jasmin <i>Green Tea with Jasmine</i>	<b>3.75</b>
Red Xplosion <i>Red Fruit Infusion</i>	<b>3.75</b>
Alice in Wonderland <i>Herbal Tea with Chamomile and Mint</i>	<b>3.75</b>
Bush Adventure <i>Rooibos Tea with Orange and Cinnamon</i>	<b>3.75</b>
Fresh Mint Tea	<b>4.75</b>
Fresh Ginger Tea	<b>4.75</b>
+ Honey	<b>0.60</b>

## Hot Drinks

Coffee	<b>3.40</b>
Espresso	<b>3.40</b>
Cappuccino	<b>4.30</b>
Cappuccino with Whipped Cream	<b>4.50</b>
Café au Lait	<b>4.60</b>
Latte Macchiato	<b>4.60</b>
Hazelnut Latte Macchiato	<b>4.95</b>
Caramel Latte Macchiato	<b>4.95</b>
Hot Chocolate	<b>4.25</b>
+ Whipped Cream	<b>0.60</b>
+ Rum	<b>4</b>

## Tea Room

From 11:00 AM to 5:00 PM

Apple Pie	<b>6</b>
Mini Dutch Pancakes	<b>6.50</b>
+ Whipped Cream or Ice Cream	<b>1</b>



## Specialty Coffees

Irish Coffee (Whiskey)	<b>9.50</b>
Spanish Coffee (Tia Maria)	<b>9.50</b>
French Coffee (Grand Marnier)	<b>9.50</b>
Mexican Coffee (Kahlúa)	<b>9.50</b>
Italian Coffee (Amaretto)	<b>9.50</b>
Baileys Coffee	<b>9.50</b>
43 Coffee (Licor 43)	<b>9.50</b>

All our specialty coffees are served with unsweetened cream.



# Drinks

## Soft Drinks

Coca-Cola	<b>3.50</b>	Ginger Ale	<b>3.60</b>
Coca-Cola Zero	<b>3.50</b>	Cassis	<b>3.50</b>
Fanta	<b>3.50</b>	Ice Tea	<b>3.80</b>
Sprite	<b>3.50</b>	Ice Tea Green	<b>3.80</b>
Bitter Lemon	<b>3.60</b>	Appelaere	<b>4</b>
Tonic	<b>3.60</b>	Sinaasappelaere	<b>4</b>

## Whiskies

Jameson <i>Ireland, Blended Whisky</i>	<b>7</b>
Glen Grant 10 Years <i>Scotland, Single Malt Whisky</i>	<b>9</b>
Kilchoman Machir Bay <i>Schotland, Single Malt Whisky</i>	<b>11</b>
Ardbeg 10 Years <i>Schotland, Single Malt Whisky</i>	<b>13</b>
Nikka Coffey Grain <i>Japan, Grain Whisky</i>	<b>16</b>
Ardbeg An Oa <i>Schotland, Single Malt Whisky</i>	<b>18</b>
Pikesville Straight Rye 110 Proof <i>Unites States, Rye Whisky</i>	<b>20</b>
Tullamore Dew 18 Years <i>Ireland, Single Malt Whisky</i>	<b>24</b>

## Cognac

Calvados	<b>7</b>
Martell VS	<b>6.50</b>
Hennessy VS	<b>11</b>
Hennessy VSOP Privilege	<b>18</b>
Rémy Martin VSOP	<b>12</b>

## Water

Chaudfontaine <i>Still or Sparkling</i>	<b>3.30</b>
San Pellegrino 75cl	<b>8</b>
Acqua Panna 75cl	<b>8</b>

## Spirits

Homemade Limoncello	<b>6.50</b>
Licor 43	<b>6.50</b>
Amaretto	<b>6.50</b>
Cointreau	<b>6.50</b>
Grand Marnier	<b>6.50</b>
Tia Maria	<b>6.50</b>
Sambuca	<b>6.50</b>
Baileys	<b>6.50</b>
Hierbas Ibicencas	<b>7</b>
Hierbas de las Dunas	<b>12</b>
Drambuie	<b>7</b>
Grappa di Gavi	<b>7</b>
Grappa Riserva 10 Years	<b>11</b>
Mezcal	<b>9</b>
Ramazotti Amaro	<b>6.50</b>
St-Germain	<b>6.50</b>

## Rum

Bacardi	<b>7</b>
Havana Club 7 Años	<b>10</b>
Diplomático 12 Years	<b>12</b>
Ron Esclavo Gran Reserva	<b>12</b>
Zacapa Centenario 23 Years	<b>17</b>

# Bites

From 11:00 AM to 9:00 PM

<b>Bread with Herb Butter</b>	<b>9</b>
<b>Bread with Dips</b> Hummus, Fish Salad & Tapenade	<b>12.50</b>
<b>Bellota Reserva</b> Pata Negra Ham, 80 grams	<b>22.50</b>
<b>Oysters (per piece)</b> Selection of the Moment	<b>4.25</b>
<b>Brioche with Smoked Eel</b> (per piece)	<b>4.75</b>
<b>Brioche with Smoked Salmon</b> (per piece)	<b>3.75</b>
<b>Dumplings</b> (5 pieces) Scampi & Soy Sauce	<b>12</b>
<b>Crab Crush</b> with Wasabi Mayonnaise & Soy Sauce	<b>14</b>
<b>Stir-Fried Cockles &amp; Mussels</b> Tomato, Shallot & Garlic	<b>16.50</b>
<b>Manchego</b> 🌱 Fig Compote & Nuts	<b>14</b>
<b>Edamame Beans</b> 🌱 Teriyaki	<b>11</b>
<b>Fish Platter</b> Smoked Eel, Smoked Salmon and Brown Shrimps	<b>22.50</b>

## Sashimi

Sashimi <b>Tuna</b>	<b>16</b>
Sashimi <b>Salmon</b>	<b>13</b>
Sashimi <b>Mixed</b>	<b>14.50</b>

*All sashimi is served  
with Soy Sauce and Wasabi.*

<b>Apero Mini Shrimp Croquettes</b> (8 pieces) with Lime Mayonnaise & Lemon	<b>14.95</b>
<b>Apero Mini Cheese Croquettes</b> (8 pieces) 🌱 with Truffle Mayonnaise	<b>11</b>
<b>Calamari Fritti</b> with Tartar Sauce & Lemon	<b>10</b>
<b>Scampi Fritti</b> with Chili Sauce	<b>9</b>
<b>Mixed Calamari &amp; Scampi Fritti</b> with Tartar Sauce	<b>12</b>
<b>Mixed Croquettes</b> (10 pieces)	<b>16</b>
<b>Bitterballen</b> (8 pieces) with Mustard	<b>9.75</b>
<b>Cheese Sticks</b> (6 pieces) with Chili Sauce	<b>11</b>

# Lunch

From 11:00 AM to 4:30 PM

## Various


<b>Tom Yum</b> Thai Seafood Soup with Coconut Milk, Vegetables, Shellfish and Brown Shrimps	<b>18.50</b>
<b>Smoked Holstein Beef Carpaccio</b> with Truffle Mayonnaise, Rocket, Pine Nuts and Parmesan	<b>17.95</b>
<b>Steak Tartare</b> with Lettuce, Egg Yolk and Capers	<b>18.75</b>
<b>Shrimp Croquettes</b> (2 pieces) Homemade Recipe, served with Salad and Bread	<b>21</b>
<b>Cheese Croquettes</b> (2 pieces)  served with Salad and Bread	<b>16.50</b>



## Sandwich

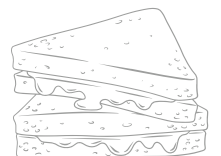
Served on White or Brown Bread

## Salads with Bread

<b>Caesar Salad with Chicken</b> with Chicken, Smoked Bacon, Egg and Croutons	<b>17.50</b>
<b>Caesar Salad with Scampi</b> with Scampi, Smoked Bacon, Egg and Croutons	<b>21</b>
<b>Goat Cheese Salad</b>  with Walnuts and Honey Mustard Dressing	<b>16</b>
<b>Salade Niçoise</b> with Grilled Tuna Steak, Green Beans, Egg and Anchovy Dressing	<b>23</b>
<b>Italian Salad (Vegetarian Available)</b> with Burrata, Mortadella, Green Pesto and Parmesan	<b>17.95</b>

<b>Smoked Salmon Sandwich</b> with Salad and Cucumber	<b>19.95</b>
<b>Fish Sandwich</b> with Smoked Eel, Smoked Salmon, Fish Salad and Brown Shrimps	<b>21.95</b>
<b>Italian Sandwich (Vegetarian Available)</b> with Mortadella, Burrata, Green Pesto, Salad and Parmesan	<b>15.95</b>

<b>Fried Eggs on Bread</b> with Ham, Cheese and 3 Eggs	<b>13.75</b>
<b>Toasted Ham &amp; Cheese Sandwich</b> with Ham and Cheese	<b>11</b>



# Diner

From 11:00 AM to 9:00 PM

## Starters

<b>Steak Tartare "Classic"</b> with Lettuce, Egg Yolk and Capers	<b>18</b>
<b>Smoked Holstein Beef Carpaccio</b> with Truffle Mayonnaise, Rocket, Pine Nuts and Parmesan	<b>17.95</b>
<b>Oysters Naturel</b> (per piece) served on Ice with Lemon	<b>4.25</b>
<b>Fish Platter</b> Smoked Salmon, Smoked Eel, Brown Shrimps and Salad	<b>22.50</b>
<b>Salmon Tartare</b> with Lime, Basil and Yoghurt	<b>16</b>
<b>Tuna Tataki</b> with Nori, Soy and Sesame	<b>21</b>
<b>Scallops &amp; Pork Belly</b> Pan-Fried Scallops, Glazed Pork Belly, Mousseline and Puffed Quinoa	<b>22.50</b>
<b>Tom Yum</b> Thai Seafood Soup with Coconut Milk, Vegetables, Shellfish and Brown Shrimps	<b>18.50</b>
<b>Chef's Scampi</b> (6 pieces) with Vegetables and Pernod Cream Sauce	<b>17.50</b>
<b>Shrimp Croquettes</b> (2 pieces) Homemade Recipe, served with Salad and Bread	<b>21</b>
<b>Cheese Croquettes</b> (2 pieces)  served with Salad and Bread	<b>16.50</b>
<b>Goat Cheese Salad</b>  Small Salad with Goat Cheese, Walnuts and Honey Mustard Dressing	<b>16</b>

*All starters are served with  
bread unless otherwise stated.*

# Diner

From 11:00 AM to 9:00 PM

## Main Courses

<b>Chef's Scampi</b> (10 pieces) with Vegetables and Pernod Cream Sauce - French Fries	25
<b>Vegetarian Thai Curry</b>  Stir-Fried Vegetables, Red Curry, Peanuts, Nuts and Rice	24
<b>Thai Fish Curry</b> Sea Bass, Scampi, Stir-Fried Vegetables, Red Curry, Peanuts, Nuts and Rice	26
<b>Cod Tom Kha Kai</b> Cod Fillet, Mussels, Pointed Cabbage and T om Kha Kai Foam – French Fries	26.50
<b>Ray Wing</b> with Puffed Capers, Beurre Blanc, Sea Vegetables and Baby Potatoes	29.50
<b>Pan-Fried Turbot</b> with Tartar Sauce and Little Gem Salad	38
<b>Pan-Fried Turbot "Zeelandaise"</b> Sea Vegetables, Cockles, Mussels and Peeled Brown Shrimps	46.50
<b>Pasta Frutti di Mare</b> Linguine with Garlic, Mussels, Cockles, Brown Shrimps and Rocket	28
<b>Steak Tartare "Classic"</b> with Lettuce, Egg Yolk and Capers – French Fries	25.50

## Side Dishes

<b>Little Gem Salad</b>	4.25
<b>Fresh Seasonal Vegetables</b>	6.50
<b>Extra French Fries</b>	4
<b>Potato Croquettes</b>	4
<b>Boiled Baby Potatoes</b>	5.50
<b>Gluten-Free Bread Roll</b>	3.75

## From the grill

<b>Steak</b> 200 gram Irish Hereford Beef	26
<b>Filet Pur</b> 200 gram Zwinpolder Tenderloin	38
<b>Dry Aged Entrecôte</b> 300 gram Zwinpolder Sirloin, Aged for 4 Weeks	42.50
<b>Black Angus Ribeye</b> 350 gram Scottish Aberdeen Angus	44

*Served with Little Gem Salad  
and French Fries.*



## Sauces

<b>Béarnaise Sauce</b>	3.75
<b>Mushroom Cream Sauce</b>	3.75
<b>Pepper Cream Sauce</b>	3.75
<b>Herb Butter</b>	3.25
<b>Sautéed Mushrooms</b>	4

## Kids' Menu

<b>Frikandel</b> (1 or 2 pieces)	9.95 / 12.95
<b>Croquette</b> (1 or 2 pieces)	9.95 / 12.95
<b>Chicken Nuggets</b> (6 pieces)	12.95
<b>Fish &amp; Chips</b>	14.95

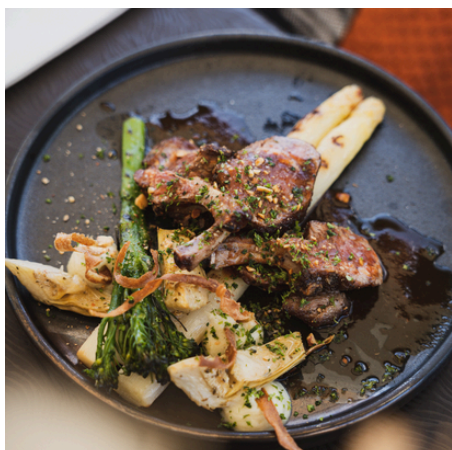
*Served with French Fries and Applesauce.*

# Desserts



<b>Vanilla Coupe</b> 3 Scoops of Vanilla Ice Cream with Whipped Cream	<b>10</b>
<b>Advocaat Coupe</b> 3 Scoops of Vanilla Ice Cream with Advocaat and Whipped Cream	<b>12</b>
<b>Dame Blanche Coupe</b> 3 Scoops of Vanilla Ice Cream with Homemade Warm Chocolate Sauce and Whipped Cream	<b>12</b>
<b>Limoncello Coupe</b> 2 Scoops of Lemon Sorbet with Limoncello and Fresh Fruit	<b>12</b>
<b>Colonel Coupe</b> 2 Scoops of Lemon Sorbet with Vodka and Fresh Fruit	<b>12.50</b>
<b>Café Glacé</b> 1 Scoop of Mocha Ice Cream, 2 Scoops of Vanilla Ice Cream, Coffee, Whipped Cream and Nuts	<b>10</b>
<b>Affogato</b> 1 Scoop of Vanilla Ice Cream with Hot Espresso	<b>6.75</b>
<b>Pastel de Nata</b> Traditional Portuguese Puff Pastry Tart served with a Scoop of Ice Cream	<b>10</b>
<b>Cheesecake</b> with Red Fruits, Raspberry Coulis and Crumble	<b>11.75</b>
<b>Chocolate Moelleux</b> Chocolate Lava Cake with a Scoop of Ice Cream and Fresh Fruit	<b>10.75</b>
<b>Crème Brûlée</b> with White Chocolate and Amaretto, served with a Scoop of Ice Cream and Fresh Fruit	<b>12.50</b>
<b>Ruby Red Delight</b> Red Fruits with Raspberry Sorbet, Crèmeux and White Chocolate	<b>12.50</b>
<b>Treasure Chest for Kids</b> Half Vanilla and Half Chocolate Ice Cream with a Surprise at the Bottom	<b>6.25</b>
<b>Kids' Ice Cream</b> 1 Scoop of Vanilla Ice Cream with Strawberry Sauce, Whipped Cream and Sprinkles	<b>6.75</b>

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# Amuse

lunch drinks dinner