

Drinks

Wines

White



Verdejo	6	30
Chardonnay	7	35
Sauvignon Blanc	5	25
Wine from the Coravin (changing weekly)	Weekly price	

Red



Primitivo	6	30
Tempranillo	7	35
Merlot	5	25
Wine from the Coravin (changing weekly)	Weekly price	

Rosé



Grenache Rosé	5	25
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Bottled beers

Duvel	6.20
Vedett Blond	5
Karmeliet Tripel	6
Omer Blond	6.70
Fourchette Blond	6.20
Westmalle Dubbel	5.60
Kasteel Rouge	6
Brugse Zot	6
Heineken	3.40
Heineken 0%	3.40
Affligem Blond 0%	4.50
Amstel Radler 0%	3.40
Sportzot 0%	6.50

Draught beer

Hertog Jan 0.25cl	3.50
Gouden Carolus Tripel 0.25cl	5.20
St. Bernardus Abt 12 0.25cl	5.40
La Trappe Wit 0.30cl (only in summer months)	5.50

Drinks

Cocktails

Maison Cocktail **13**
Creamy, Licor 43, Cointreau, Sinaasappelaere

Pornstar Martini **12**
Vanilla Vodka, Passion Fruit Juice, Lemon Juice, Egg White, Shot of Cava, Passion Fruit

Negroni **10**
Gin, Vermouth, Campari

Limoncello Spritz **8**
Homemade Limoncello, Cava, Lemon, Sparkling water

Espresso Martini **11**
Espresso, Coffee Liqueur, Vodka, Coffee Beans

Amaretto Sour **12**
Amaretto, Lemon juice, Sugar water, Egg white

Mojito **12**
Rum, Lime Juice, Cane Sugar, Sparkling Water, Mint

Lazy Red Cheecks **12**
Vodka, Raspberry, Lime, Violet, Cane Sugar

Hierbas Spritz **13**
Hierbas de las Dunas, Cava, Lime, Sparkling water

Aperol Spritz **8**

Liquor

Homemade Limoncello	6
Licor 43	6
Amaretto	6
Cointreau	6
Grand Marnier	6
Tia Maria	6
Sambuca	6
Baileys	6
Hierbas Ibicencas	6
Hierbas de las Dunas	12
Drambuie	7
Grappa di Gavi	7
Grappa Riserva 10 Years	10
Mezcal	9
Ramazzotti	6

Gin & Tonic

<i>cl</i>	<i>0.4</i>	<i>0.5</i>	<i>cl</i>	<i>0.4</i>	<i>0.5</i>
Gin 0% (incl. tonic)		10	Sir Edmond	8	10
Bobby's Gin	6	8	Copperhead Black	11	13
Gin Mare	9	11	Hendrick's	7	9
Nordes	7	8	+ Fever Tree Tonic		4.50
Copperhead	11	13	- Indian		
			- Pink		
			- Mediterranean		

Aperitif

		Aperol 0%	8
Cava	7	Picon white wine	9
Cremant	9	Ricard	8
Kir	7	Martini white/red	6
Kir Royal	9	Campari Orange	9
Aperol Spritz	9	Port white/red	5

Drinks

Tea

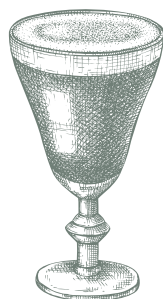
Darjeeling	3.50
Earl Grey	3.50
Green tea	3.50
Green tea / Dushi Kadushi	3.50
Green tea / This is love	3.50
Green tea / Jasmijn	3.50
Forest fruit / Red explosion	3.50
Herbal tea / Alice	3.50
Rooibos / Bush adventure	3.50
Fresh mint tea	4.50
Fresh ginger tea	4.50
+ Honey	0.50

Hot drinks

Coffee	3.50
Espresso	3.50
Ristretto	3.50
Double coffee	5.50
Double espresso	5.50
Cappuccino milk	4.20
Cappuccino whipped cream	4.30
Coffee latte	4.50
Latte Macchiato	4.50
Hazelnut Macchiato	4.80
Caramel Macchiato	4.80
Hot chocolate	4
Hot chocolate with rum	8
+ Whipped cream	0.50

Special coffees

Irish coffee (Whiskey)	9
Italian coffee (Amaretto)	9
Spanish coffee (Tia Maria)	9
Bailey's coffee	9
French coffee (Grand Marnier)	9
43 coffee (Licor 43)	9



Drinks

Soft drinks

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

Whiskys

Jameson	6
Ierland, Blended whiskey	
Glen Grant 10 Years	8
Schotland, Single malt whisky	
Kilchoman Machir Bay	10
Schotland, Single malt whisky	
Ardbeg 10 Years	12
Schotland, Single malt whisky	
Nikka Coffey Grain	14
Japan, Grain whisky	
Ardbeg An Oa	18
Schotland, Single malt whisky	
Pikesville Straight Rye 110 Proof	20
Amerika, Rye whiskey	
Tullamore Dew 18 Years	24
Ierland, Single malt whiskey	

Cognac & Armagnac

Calvados	7	Hennessy VSOP Privilege	17
Martell VS	6.50	Remy Martin VSOP	12
Hennessy VS	10		

Water

Chaudfontaine still or sparkling	3.20
S. Pellegrino 0.75cl	8
Acqua Panna 0.75cl	8

Alcohol-free

Heineken 0%	3.50
Affligem Blond 0%	4.50
Amstel Radler 0%	3.20
Brugse Sportzot	6.50
Aperol Spritz 0%	9
Mojito 0%	10
Gin 0% (including tonic)	9
Amaretto Sour 0%	11

Rums

Bacardi	7
Havana Club 7 Años	8
Diplomatico 12 Years	10
Ron Esclavo Gran Reserva	12
Zacapa Centenario 23 Years	16

Bites

From 11:00 am to 9:00 pm

Bread and spreads with fish salad, aioli & tapenade	12
Bread and herb butter	9
Olives	8
Brioche smoked eel (per piece) with lime mayonnaise	4.50
Pata negra (Belotta)	21
Edamame beans teriyaki	8
Cheese sticks 8 pieces	12
Dumplings 5 pieces scampi/ vegetable gyoza with soy sauce	13
Charcuterie selection	21
Oysters per piece (current offer)	4
Fish platter Eel, smoked salmon, prawns	21
Calamari and Scampi Fritti mix with tartar sauce	10
Scampi Fritti with chili sauce	9
Calamari with tartar sauce	11
Mix of croquettes 12 pieces	13
Bitterballen 8 pieces	12
Apero shrimp croquettes 8 pieces with lime mayonnaise	16
Cheese croquettes 8 pieces with truffle mayonnaise	12

Crushi

Crushi fish	14
Crushi crab	13
Crushi veggie	12

*All crushi is served
with soy sauce.*



Lunch

From 11:00 am to 4:30 pm

Miscellaneous

Fish soup of seafood, with rouille and bread	18
Carpaccio with truffle mayonnaise and bread	16
Steak tartare Anguilla with smoked eel, romesco and jalapeño	19
Shrimp croquettes with salad and bread	21
Cheese croquettes with salad and bread	16



Sandwich

white or brown bread

Salads with bread

Caesar salad chicken with smoked bacon and parmesan	15
Caesar salad scampi with smoked bacon and parmesan	19
Goat cheese salad with honey mustard and nuts	13
Burrata salad with Cecina de Leon, green pesto, tomatoes and parmesan	16

Smoked salmon sandwich with cocktail sauce, red onion & cucumber	17
Fish sandwich with smoked salmon, fish salad, smoked eel and peeled grey shrimps	20
Cecina de Leon sandwich with green pesto, tomatoes & parmesan	16
Fried egg with ham, cheese & salad	12
Grilled cheese sandwich with ham, cheese, cocktail sauce & salad	10

Diner

From 11:00 am to 9:00 pm

Starters

Fish soup 18
Fish soup of seafood & fish
with rouille

Vitello Tonato 15
Arugula, capers & tuna mayonnaise

Scallops & Pork Belly 23
Fried scallops, lacquered pork belly,
mousseline & puffed quinoa

Scampis from the chef 16
Garlic sauce & vegetables

Shrimp croquettes 21
Grey shrimps, salad & lemon

Cheese croquettes 16
Parmesan & salad

**Carpaccio with truffle mayonnaise
or basil oil** 16
Parmesan, sun-dried tomatoes, pine nuts &
arugula

Oysters per piece 4
Depending on supply

Goat cheese 13
Salad, honey mustard, walnuts

Fish platter 21
Salad, grey shrimps, smoked eel, smoked
salmon

Steak tartare Anguilla 19
with smoked eel, romesco and jalapeño



Children's menu *with fries and apple sauce*

Fish & chips 15

Frikandel 11

Croquette 11

Chicken nuggets 11



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

Diner

Van 11:00 tot 21:00

Main dishes

Fried turbot	35	Fillet pure	42
Tartar sauce, salad & lemon		Ireland - Hereford - 200g tenderloin from the grill with salad	
Turbot Zeelandaise	42	Steak	25
Grey shrimps, cockles, mussels, samphire, beurre blanc		Ireland - Hereford - 200g from the grill with salad	
Vegetarian Thai curry	21	Black Angus ribeye	45
Stir-fried vegetables, peanuts, cashew nuts & rice		Uruguay - Black Angus - 350g from the grill with salad	
Cod tom kha kai	24	Entrecote	38
Cod fillet, pointed cabbage, mussels & tom kha kai gravy		Scotland - Aberdeen Angus - 300g from the grill with salad	
Scampis from the chef	25		
Garlic, cream sauce and vegetables			
Ray's wing	26		
Roasted capers, beurre blanc & salted potatoes in the skin			
Bouillabaisse	36		
Seafood, sea bass, scampi, prawn, langoustine & grey shrimps			
Steak Tartare Anguilla	23		
Romesco, chives, shallot & almonds			
Thai curry	24		
Sea bass, scampi, stir-fried vegetables, peanuts, cashew nuts & rice			



Sauces

Fresh mushroom sauce	3.50
Fresh herb butter	2.50
Fresh Béarnaise sauce	3.50
Fresh pepper sauce	3.50

All main dishes are served with fries unless stated otherwise.

Desserts



Homemade chocolate moelleux	10
Affogato: vanilla ice cream with hot espresso	6
Dame blanche	11
Coupe vanilla	8
Coupe egg liqueur	11
Limoncello lemon sorbet	10
Café glacé	9
Pastel de nata with salted caramel	10
Colonel: lemon sorbet with fresh fruit and vodka	12
Cheesecake of white chocolate & raspberry, crumble and red fruit	12
Crème brûlée of Licor 43 with white chocolate and vanilla ice cream	11
Red fruit dessert: Cremeux, white chocolate and raspberry sorbet	11
Surprise for the kids	6.50
Ice cream for the kids: Scoop of ice cream, strawberry sauce, whipped cream and sprinkles	6

Tea Room

From 11:00 am to 5:00 pm

Apple pie	6
Dutch mini pancakes	7
Waffle	7
+ vanilla ice cream	1.50
+ whipped cream	0.80