

## FRUITS DE MER

### SIGNATURE SEAFOOD PLATTER

Oysters, Scottish mussels, king crab,  
Citrus poached prawns,  
Fresh Tuna, salmon, octopus sashimi,  
Traditional condiments  
320 for Two

### LES HUITRES - OYSTERS

	6 pcs	12 pcs
NORMANDIE	140	265
DANIEL SORLUT	165	315
GILLARDEAU	210	415
CHEF'S SELECTION	175	350

### OYSTERS GRATIN 6 pcs

Spinach, tomato, yuzu mousseline  
145

## SOUPE - SALADES

### GREEN PEA SOUP ♡

Baby cos lettuce, lemon crème fraiche  
55

### BURRATA ♡

Lemon olives, cucumber, tomato  
80

### WARM GOAT CHEESE SALAD ♡

Thyme honey, mesclun, poached pear  
65

### QUINOA SALAD ♡♡

Avocado, corn, cherry tomato,  
endives, citrus dressing  
60

### BLUE CRAB SALAD

Chilled cucumber celery, mustard  
80

### PETITE GREENS & FINE HERBS

Berries, feta cheese, duck prosciutto  
70



## HORS - D' OEUVRES

### CHEF SELECTED CHEESE

Crackers, bread, grapes, chutney  
3pc / 50  
5pc / 80

### FOIE GRAS TERRINE ♡

Spiced pear, Provençal granola  
Warm brioche  
100

### SALMON TARTAR

Avocado, cucumber, jalapeño,  
crispy baguette  
75

### BEEF CARPACCIO

Truffle, parmesan, espelette aioli  
80

### STEAK TARTAR

Egg, capers, cornichons,  
crispy baguette  
100

### CHARRED OCTOPUS

La Ratte potato, paprika, mustard  
90

### SAUTEED TIGER PRAWNS

Chili, coriander, yuzu mousseline  
100 3pc / 160 5pc

### GRILLED CALAMARI

Citrus butter  
80

### ASPARAGUS RISOTTO ♡

Asparagus, parmesan cheese  
80/ 105  
Add 3 Tiger prawns 80

## MOULES

Signature Frites & Mayonnaise

Classic ♡	Champagne	Spicy
Marinière	Cream ♡	Tomato
110 / 185	130 / 195	115 / 185

## PLATS PRINCIPAUX

### SEAFOOD LINGUINE

Mussels, scallops, prawns  
Light shellfish cream sauce  
135

### CRISPY SKIN SALMON

La ratte potatoes, sweet peas,  
Lemon-caper beurre blanc  
160

### SEARED SEA BASS

Puy lentils, corn, asparagus  
170

### ROASTED DOVER SOLE

Meunière style, lemon-brown butter,  
mashed potato  
265

### GRILLED LOBSTER

Garden vegetables, garlic butter  
265

### CHICKEN VOL-AU-VENT

Mushrooms, asparagus, veal meatballs  
110

### CORN-FED CHICKEN BREAST

Cauliflower, heirloom carrots, truffle  
130

### CAFÉ BELGE WAGYU BURGER

Caramelized onion, tomato, lettuce  
Passendale cheese, house fries  
130

### US PRIME RIB EYE 400g | 250

### US PRIME FILET MIGNON 200g | 195

Carrot, zucchini, béarnaise

### STEAK N' FRITES 280g

Haricot Vert, French fries, Béarnaise  
180

### GRILLED LAMB CHOPS

Soft polenta, summer beans, cherry  
tomatoes  
150

### BRAISED BEEF SHORT RIBS ♡

Baby corn, potato mash, bell pepper  
155

## ACCOMPAGNEMENTS

35

BELGIAN FRITES  
CREAMY SPINACH  
POTATO MASH  
STEAMED VEGETABLES  
FOREST MUSHROOMS  
ASPARAGUS

♡ Vegetarian ♡ Contains Alcohol ♡ Contains Nuts