



Suggesties

STARTERS

ORIENTAL-STYLE MARINATED TUNA TATAKI	€ 16.00
LOADED ASPARAGUS TOPPED WITH HAM AND CHEESE	€ 12.00
BRUSCHETTA WITH GRILLED GREEN ASPARAGUS, MOZZARELLA AND PESTO	€ 14.00

Pasta en Lunch

ASPARAGUS TOPPED WITH CREAMY GOAT CHEESE AND HONEY	€ 28.00
CHICKEN AND ASPARAGUS VOL-AU-VENT WITH FRESH HOLLANDAISE SAUCE AND NORTH SEA BROWN SHRIMP	€ 32.00
ITALIAN-STYLE PASTA WITH GREEN ASPARAGUS, BACON, ONIONS AND MUSHROOMS	€ 24.00



MEAT

ASPARAGUS À LA FLAMANDE WITH BUTTER SAUCE, HAM AND CHOPPED EGG	€ 28.00
CREAMY RISOTTO WITH CORN-FED CHICKEN AND GREEN ASPARAGUS	€ 33.00
GRILLED HOLSTEIN ENTRECÔTE WITH ASPARAGUS	€ 38.00

Fish

TUNA STEAK WITH ASPARAGUS AND BÉARNAISE SAUCE	€ 42.00
SEABASS SOLE WITH ASPARAGUS AND BROWNED BUTTER	€ 44.00

MUSSELS (1200GR) & FRENCH FRIES

NATURE	€ 30.90
WHITE WINE - PROVENÇAL - GARLIC - GARLIC/CREAM - CURRY - CHAMPAGNE SAUCE	€ 34.90
FROM THE CHEF (MET SEAFOOD)	€ 39.90

MUSSELWINE	GLASS	BOTTLE
AL MERCADO - D.O. TERRA ALTA - GRENACHA BLANCA	€ 5.80	€ 32.50

DESSERTS

TRADITIONAL RICE PUDDING WITH BROWN SUGAR AND A RICE PUDDING CROQUETTE	€ 14.00
ALMOND BISCUIT WITH VANILLA FARFAIT AND MANGO SORBET	€ 14.00

FRESHLY BAKED PASTRIES EVERY DAY € 4.50

FRESH HOT WAFFLES (FROM 2:00 PM TO 5:00 PM)	
WITH POWDERED SUGAR	€ 7.50
WITH WHIPPED CREAM	€ 10.00
WITH A SCOOP OF VANILLA ICE CREAM	€ 11.00
WITH A SCOOP OF VANILLA ICE CREAM AND CHOCOLATE SAUCE	€ 12.50

