

Exquisite
DINNER
awaits

STARTERS

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Beet Carpaccio 🍴 2, 4, 10, 12	18
Carpaccio of golden and red beets smoked Tibetan curry Sainte-Maure de Durbuy goat cheese kimchi emulsion	
Burrata made in Brussels 🍴 1, 2, 4, 12	22
Burrata with a variety of tomatoes olive charcoal basil oil thyme crumble	
The Octopus 2, 3, 4, 12	28
Grilled octopus Ají Amarillo purée potato huli-huli sauce Thai eggplant	
Duo from the North Sea 1, 2, 4, 9, 10, 12	26
North Sea gray shrimp croquettes parsley cream with confit garlic lemon	
Peket Style Salmon 4, 8, 12	30
Peket marinated salmon fillet colorful cauliflower couscous lemon tzatziki beetroot sauce	

MAINS

	€
Risotto 🍴 2, 10, 12	28
Risotto spinach sautéed button mushrooms Belgian walnuts parmesan foam	
From the Sea 8, 10, 12	30
Roasted Salmon fillet wrapped in a nori seaweed sheet rice stir-fried seasonal vegetables virgin vinaigrette with pomegranate seeds	
The Veal 2, 12	36
Flemish veal grilled fillet mini tricolor carrots with turmeric mousseline roasted buckwheat cocoa sauce	
Mechelen Star 12	28
Roasted cuckoo from Mechelen Massaman sauce coconut aioli seasonal grilled vegetables	
L'entrecôte 2, 3, 4, 10, 12	48
Grilled Entrecote (300 gr) Béarnaise sauce crunchy salad mini American-style beef tartare Belgian fresh fries	
Tagliatelle 1, 2, 10, 12	30
Tagliatelle vegetable ragoût bisque grey shrimp	
Chef's Suggestion	27

KIDS

	€
The Sea Side ^{8, 10, 12}	24
Roasted Salmon fillet stir-fry seasonal vegetables virgin vinaigrette with pomegranate seeds rice	
Cou-Cou ¹²	22
Roasted cuckoo from Mechelen seasonal grilled vegetables and fresh fries	
Pasta & Basta ^{1, 2, 10, 12}	22
Tagliatelle Bolognese tomato sauce and parmesan flakes	

DESSERTS

	€
Coffee Sin ^{1, 2, 3, 4, 12}	12
Chicory caramel finger	
Gritto Panna Cotta ^{2, 4, 12}	13
French white mousse with speculoos crumble wild berries	
Chocolate Fondant ^{1, 2, 3, 4, 12}	14
Belgian chocolate fondant season fruit raspberry sorbet	
Gourmet Coffee ^{1, 2, 3, 4, 12}	13
Gourmet coffee with 2 sweet treats of the day	
The Cheese ^{1, 2}	19
The finest Belgian cheeses served with jams and dried fruits, featuring a selection of three different cheeses from the renowned house of Kaasaffineurs Van Tricht	

 Vegetarian

Allergens

1 wheat gluten | 2 milk | 3 eggs | 4 soya | 5 sesame

6 shellfish | 7 mustard | 8 fish | 9 crustaceans

10 sulfites | 11 nuts | 12 peanuts | 13 celery | 14 almond