

# APERRO DU PARC

## APERRO DU PARC 28

Old Groenendaal cheese mustard  
Dried sausage Burggraeve  
Shrimp balls 5 pieces  
Herring in tartar

### Small and cosy to complement your apero

Old Groenendaal cheese grain mustard 8  
Dried sausage Burggraeve grain mustard 8

### Veggie

Grilled Belgian camembert - thyme and honey 10  
Cheese croquette 1 piece - 2 pieces - 3 pieces 9/16/22  
Gorgonzole dolce 80g - red fruit cantillon 14  
Assortment of Van Tricht cheeses (4) cantillon jam - mixed nuts 18

### Charcuterie meat

Dried sirloin steak West Flemish red beef 18  
Iberico Bellota 18  
Toast Cannibal du Parc 14  
Rilette & toast 10  
White sausage Dierendonck – mustard 10

### Charcuterie fish

Shrimp balls 5 pieces 9  
Herring in tartar 8  
10g Royal Belgium Platinum Caviar – sour cream – brioche 25  
Shrimp croquette 1 piece - 2 pieces - 3 pieces 10/19/27  
Unpeeled shrimp 12

# Suggestions du Parc

## MENU DU PARC 49

2 shrimp croquettes - fried parsley - lemon  
Bouillabaisse of North Sea fish - rouille - toast  
Coffee or tea with a selection of mignardises  
Matching wines (glass of white and glass of red) €18

## END OF YEAR MENU DU PARC 63

Coquille Saint-Jacques - beurre blanc smoked butter - crosnes  
Pheasant Fine Champagne  
Ferrero tartelette  
Matching wines (glass of white and glass of red) €24

### Starter suggestion

#### **SCALLOPS**

**18**

2 textures of scallops: carpaccio and pan-fried scallops, crosnes, beurre blanc with smoked butter (M, W)

TIP: GLASS OF SANTEI ORANGE WINE - 10

### Main course suggestion

#### **PHEASANT FINE CHAMPAGNE**

**36**

Pheasant baked on carcass - savoy cabbage - chicory - mushroom - croquettes (M, Mo, G)

TIP: A GLASS OF AUXEY BLANC - DURESSE, A FANTASTIC BURGUNDY! - 15

# MENU DU PARC

The kitchen is open from 12pm to 3pm and from 6pm to 8.30pm

## Starters

<b>SHRIMP CROQUET 1, 2 or 3 pieces (G, Sch)</b>	<b>10/19/27</b>
1, 2 or 3 pieces - parsley - lemon - bread TIP: RODENBACH GRAND CRU ON TAP - 6	
<b>OYSTERS</b>	<b>12</b>
3 Ancelin No. 4 Normandy oysters (W) TIP: OYSTERSHOT VODKA/SEA LETTUCE OR BASILSHOT 0.0% - 5	
<b>SOUP du PARC*</b>	<b>12</b>
Seasonal soup TIP: GEUZE CANTILLON – 15	
<b>GRILLED LANGOUSTINES</b>	<b>36</b>
3 large langoustines in hazelnut butter - flat-leaf parsley - lemon (Sch, M) TIP: GLASS OF WHITE QUINTA DE LA ROSA – 8	
<b>MUSSELS</b>	<b>16</b>
300g Zeeland mussels prepared according to season (W, Su, Se, M) TIP: GLASS OF MATIN FOU SYLVANER - 11	
<b>HOLSTEIN CARPACCIO</b>	<b>22</b>
Holstein carpaccio - hazelnut - bone marrow vinaigrette - balsamic – capucin (V, M, N, G) TIP: SAISON DUPONT ON TAP – 6	
<b>TATJESPAP</b>	<b>24</b>
Hand-peeled shrimps - poached egg - mashed potatoes - buttermilk - beurre noisette (Sch, E, M, Su)	
<b>Supplement Royal Belgium Platinum Caviar</b>	<b>29</b>
TIP: GLASS OF SLOVENIAN FURMINT WHITE WINE (ZAVEC BROTHERS) - 12	
<b>VEAL SWEETBREAD</b>	<b>24</b>
Crispy fried veal sweetbread - salsify - veal gravy with roasted coffee (G, E, M) TIP: GLASS OF MARKUS ALTENBURGER - SPICED RED WINE MADE FROM THE ZWEIGELT GRAPE - 10	
<b>MUSHROOM TOAST*</b>	<b>22</b>
Brioche - wild mushrooms - caramelised onion cream (L, M,) TIP: GLASS OF RED GALAPIA - 8	
<b>VINEYARD ESCARGOTS - petits gris de Namur</b>	<b>19</b>
Petit gris de namur - garlic butter - buttered toast (G, E, M, Su) TIP: GLASS OF DURAS BELGIAN CHARDONNAY - 9	

## Main courses

### **COD** **34**

Breaded cod - chanterelles - potatoes - veal jus with port (V, Se, E, G, M,)

TIP: GLASS OF FRESH GERMAN PINOT NOIR STEFAN MEYER - 13

### **CAULIFLOWER STEAK\* (can also be vegan)\*\*** **22**

Cauliflower - almond flakes - caper vinaigrette - salad (N, M)

TIP: SAISON DUPONT ON TAP – 6

### **STEAK TARTARE** **26**

Hand-cut West Flanders red beef - lettuce - chips - mayonnaise (Mo,E)

TIP: RED HOUSE WINE MONTEPULCIANO - 6

### **SOLE** **38**

Sole grenobloise° - mashed potatoes - salad (M,V, G)

Grenobloise is a hazelnut butter sauce with capers, croutons and lemon

TIP: GLASS OF WHITE AUXEY DURESSSES - 15

### **PEPPER STEAK** **36**

Filet pur - green pepper sauce - salad - fries - mayonnaise (L, M, E)

TIP: GLASS OF RED TEMPRANILLO LA BELOH - 13

### **VOL AU VENT** **32**

Vol au vent - puff pastry - mousseline - fries (M, Mo, E, Se)

TIP: GLASS OF WHITE LOUPIOT BORDEAUX - 10

### **BOUILLABAISSSE** **34**

Bouillabaisse of North Sea fish - mussels - potatoes - rouille - gruyère – toast  
(V, W, Se, Sch, G, Su)

TIP: GLASS OF RED BOURGOGNE VINS SEXTANTS - 15

## CHILDREN – 12 YEARS

Shrimp croquette 1 piece **10**

Cheese croquette 1 piece **9**

Meatballs with tomato sauce and fries **18**

Chicken filet, applesauce and fries **18**

Fried fish, mashed potatoes **18**

#### Allergens legend

(\*) Vegetarian (\*\*) Vegan

G = Gluten

L = Lupin

N = Nut

M = Milk

Su = Sulphite

W = Shellfish

Se= Celery

E = Eggs

Mo = Mustard

Sch = Crustaceans

So= Soy

V = Fish

S = sesame seeds