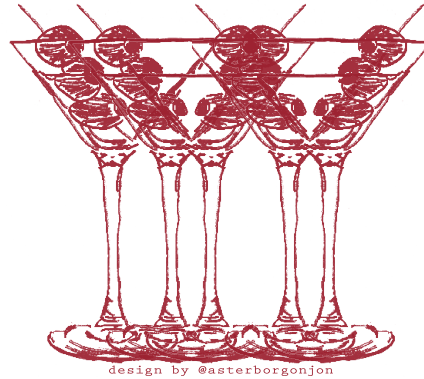


**cocktails & aperitifs**

gin tonic	12
pornstar martini	13
espresso martini	12
a rouge affair	14
blood orange sour	
whiskey sour	13
aperol spritz	10
pastis	7
negroni	13
natural vermouth on ice	8



design by @asterborgonjon

**mocktails**

botivo soda	7
botanical spirit (0.0%) - sparkling water	
bisous bisous	8
grapefruit - rosemary - sparkling water	
seedlip tonic	11
seedlip gin (0.0) -tonic	

**soft drinks**

fritz kola/kola sugar-free	4
fritz orange	4
fritz citroen	4
zester	6
fevertree tonic	4,5
fever tree ginger beer	4,5
water still/spark. (0,75l)	6

**beers**

stella	4
duvel	5,5
tietje	6
ouwe duiker	5,5
orval	7
ramon 0,0	4,5

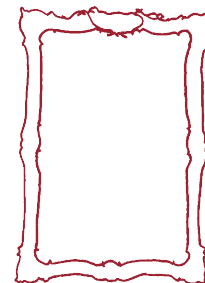
**digestifs**

whisky glenmorangie 10y	11
calvados busnel vsop	10
cognac courvoisier vsop	10
amaretto	9
yuzucello (by Boury)	10
grand marnier	10

**hot drinks**

lungo	3
espresso	3
cappucino	4
latte	4
fresh tea	4
mint / ginger	
tea suggestions	4
chai black	
ginger lime green	
forest fruits	
strawberry guava	

all our cocktails are also available non-alcoholic

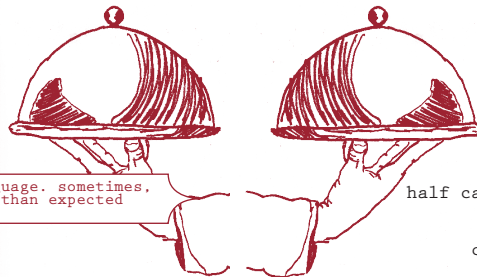


menu

**to share (or not)**

oyster natural creuse no.3	3,5/pc	"tutjespap" bisque north sea shrimp - shore crab bisque mashed potatoes - poached egg - dill	23
oyster ponzu creuse no. 3	4/pc	shrimp croquette north sea shrimp - panko	10/pc
oysters 'nduja butter (6pcs) creuse nr. 3	24	pork cheeks red curry pork cheeks - red curry - udon - peanut	16
scallop carpaccio scallop - calvados syrup pear - hazelnut	15	skate wing meunière skate - butter sauce - capers - lemon - tarragon	27
scallops with herring caviar (2pcs) scallop - white wine sauce mash - herring caviar	16	bouillabaisse je m'en fish rouille - grated cheese	31
red onion tarte tatin red onion - puff pastry - caramel goat cheese mousse - pine nuts	14	octopus 'nduja octopus - 'nduja - mash rouille - smoked paprika	20
beef tartare (hand-cut) flank steak - wasabi - lime - soy sesame - lime mayonnaise	15	cod with saffron cockles - saffron sauce	18
squid pasta squid - 'nduja - linguine bell pepper - curry	22	winter truffle linguine linguine - cream - garlic truffle - beech mushrooms	24
north sea crab ravioli north sea crab - tom kha - ricotta	21	whole grilled turbot(2p.) turbot - beurre blanc	79
shellfish cockles - mussels - razor clams white wine - cream - garlic	16	<b>sides</b> fries with homemade mayonnaise	4
tom kha kai squid - scallop - mussel	17	sucrine lettuce tarragon dressing - pistachio - parmesan	5
boquerones anchovies - garlic	7	mash soufflé	6
canard à l'orange duck breast - orange - butter	17	extra portion of bread	3
marinated tuna tuna - sesame cream - wasabi peanuts spring onion	17		
salmon gravad lax salmon - sour cream - horseradish - dill	14		
razor clams razor clam - ponzu	14		
cheese balls (5pcs) parmesan	9		

freshness is our love language. sometimes,  
things sell out faster than expected



**menus**

(obligated for groups starting from 8p)

**lunch menu 32**

served until 14:00

salmon gravad lax | beef carpaccio | cheese croquettes

cod with saffron, cockles, and mash | flank steak with herb butter and  
fries | truffle linguine

sabayon | affogato

**menu 'a rouge affair' 38**

salmon gravad lax | beef carpaccio | cheese croquettes

cod with saffron, cockles, and mash | flank steak with herb butter and  
fries | truffle linguine

affogato | moeulleux

coffee | tea

**chef's table 99**

Always per 2 people

salmon gravad lax - beef tartare - shellfish - pork cheeks red curry -  
north sea crab ravioli - octopus 'nduja -  
fries - sucrine lettuce

the options below are available by pre-order only. please order at least 1 day in advance

**lobster dishes 55**

belle vue with fries | grilled with saffron sauce and mash  
tom hha with mussels and fries

**lobster menu 74**

salmon gravad lax

lobster duo

(2 half lobster preparations of your choice)

moelleux | affogato

**je m'en fish platter 118 (59 p.p.)**

half canadian lobster - oysters - salmon gravad lax - whelks - cocktail shrimp -  
green-lipped mussels - scallops - langoustines -  
crab salad - king prawns - boquerones - homemade mayonnaises - lemon

