

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

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

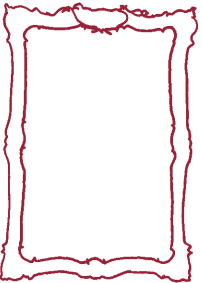
whisky glenmorangie 10y	11
calvados busnel vsop	10
cognac courvoisier vsop	10
amaretto	9
yuzucello (by Boury)	10
grand marnier	10

hot drinks

lungo	3
espresso	3
cappuccino	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

je m'en fish -
a rouge affair



menu

to share (or not)

oyster natural creuse no.3	3,5/pc	cod with saffron cockle - saffron sauce	18
oyster ponzu creuse no. 3	4/pc	octopus 'nduja octopus - 'nduja - mashed potatoes - rouille - smoked paprika	25
boquerones anchovies - garlic	7	pasta fresca with squid squid - 'nduja - linguine bell pepper - curry	22
cheese balls (5pcs) parmesan	9	skate wing meunière skate - butter sauce - capers lemon - tarragon	29
shrimp croquette north sea shrimp - panko	10/pc	bouillabaisse je m'en fish rouille - grated cheese	31
red onion tarte tatin red onion - puff pastry - caramel goat cheese mousse - pine nuts	14	winter truffle linguine linguine - cream - garlic truffle - beech mushrooms	24
scallop carpaccio scallop - calvados syrup pear - hazelnut	15	whole grilled turbot (2p.) turbot - beurre blanc	79
tuna crudo tuna - mango - habanero - sesame	18		
salmon gravlax salmon - sour cream - horseradish - dill	14		
razor clams razor clam - ponzu	15		
grilled miso prawns prawns 13/15 - miso-chili butter	23		
beef carpaccio beef - basil mayonnaise - green herbs rice powder	15		
tomate crevette north sea shrimps - beefsteak tomato basil mayonnaise	19		
shellfish cockle - mussel - razor clam white wine - cream - garlic	16		
tom kha kai squid - scallop - mussel	18		
ravioli north sea crab north sea crab - tom kha - ricotta	21		
pork cheek red curry pork cheeks - red curry udon noodles - peanuts	17		

side dishes

fries with homemade mayonnaise	4
sucrine lettuce tarragon dressing - pistachio - parmesan	5
beefsteak tomato carpaccio basilicumolie - pistache - zeekraal	9
mash soufflé	6
extra portion of bread	1

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

lunch menu 32

served until 14:00

salmon gravad lax beef carpaccio cheese croquettes
cod with saffron, cockles, and mash flank steak with fries and lettuce truffle linguine
sabayon affogato

menu rouge affair 38

salmon gravad lax beef carpaccio cheese croquettes
cod with saffron, cockles, and mash flank steak with fries and lettuce truffle linguine
affogato moelleux
coffee tea

chef's table 99

always per 2 people

salmon gravad lax - beef carpaccio - tarte tatin red onion - shellfish - pork cheeks in red curry - north sea crab ravioli - fries - sucrine lettuce
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the options below are available by
pre-order only. please order at least 1
day in advance

lobster menu 74

salmon gravad lax
lobster duo (2 half lobster preparations of your choice)
moelleux affogato

lobster dishes 55

belle vue with fries grilled with saffron sauce and mash tom kha with mussels and fries
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

