



Fixed menu 20-26 december 2025

Our menus are adaptable for vegans and kids.

Saturday 20 december:

'Coq' au vin or a vegetable stew €18,80 p.p.

Chicken legs 'Coq au vin' (red-wine-style) or a vegetable stew served with 3 types of vegetables and a potato dish.

Sunday 21 december:

Marinated and grilled Spare ribs or chicken skewer 22,50€ p.p. or vegetable skewer €20,50 p.p.

Your choice marinated and grilled served with a BBQ sauce, a potato dish and 3 types of fresh vegetables.

Monday 22 december:

Lasagna with mince or a vegetarian lasagna and salad €19,- p.p.

Old-school style lasagna served with béchamel, a rich green salad, garnish, mozzarella and balsamic vinaigrette.

Tuesday 23 december:

Confit duckleg or vegetable spring rolls €19,80 p.p.

Your choice served with red fruit-bayleaf sauce, a potato dish and 3 types of vegetables.

Wednesday 24 december:

Closed - Christmas charity.

Thursday 25 december:

Lambshank €24,50 p.p. or a stuffed eggplant €19,80 p.p.

Slowcooked lambshank or a stuffed eggplant served with a mildly spiced tomato olive and caper sauce, a potato dish and 3 types of fresh vegetables.

Friday 26 december:

Tajine with artisanal merguez sausages or vegetarian version €19,- p.p. or fish €22,50 p.p.

The tajine of choice, served with couscous, 3 types of fresh vegetables and herb stock.

Ice creams and sorbets 100% homemade

• strawberry sorbet 1 liter	€12,50
• vanilla ice cream 1 liter	€14,-
• cherry sorbet 1 liter	€13,50
• chocolat ice cream 1 liter	€14,50
• mango-passionfruit sorbet fruit 1 liter	€14,50
• chocolat chip choco ice cream 1 liter	€15,75

Pies and cakes grand-mère €32,50 (28 cm in diameter)

- Brownie from dark chocolat, nuts and chili
- Carrot cake with speculoos
- Tarte tatin from apple
- French cobbler pie with abricot
- Cherry crumble
- Lemon curd pie
- Cheesecake with red fruit and yoghurt €34,50

Home-made apéro

• Chefs choice noodle springrolls 10 pcs chili sauce (to reheat)	€26,50
• Guacamole approx. 175 gr. salsa approx. 350 gr. tortilla chips approx. 400 gr.	€18,50
• Plateau charcuterie 100% home-made (serves about 10 people)	€85,-
Jamaican lomo, pepperd lomo, coppa chorizo, dried ham, Dutch lard, small salad, bread and pickles.	
• Garlic-herb butter approx. 150 gr. bakers bread	€ 9,90

Home-made canapes:

• 10 canapes mousse of goat cheese nut garnish	€29,50
• 10 canapes salmon rilette capers garnish	€29,50
• 10 canapes smoked duck breast chutney garnish	€29,50
• 10 canapes avocado cream smoked nuts garnish	€29,50