

De Verloren Hoek



MENU NOVEMBER 2019

RESERVATIONS 050 69 80 19

KITCHEN OPEN 12:00 -14.15 & 18:00 - 21:15

STARTERS

2 Shrimp croquettes, salad, bread	16.50
2 Cheese croquettes, salad, bread	15.50
Beefcarpaccio, parmigiano, pine nuts	15.50

MAIN DISHES

Steak Belgian Blue (plain, pepper sauce, béarnaise, mushroom sauce)	25.00
Steak Tartare (chopped raw beef)	24.50
Flemish Stew (beef)	23.50
Small Soles (3 pieces)	24.50
Skate with capre apples, mashed potatoes	27.50
Vegan Red Curry (with jasmin rice)	19.50

TAPAS

Mixed Plate of deep-fried snacks spring rolls, appetizer meatballs, chicken nuggets, squid rings, meat rolls	15.50
Deep-fried squid rings	8.50
Bruschetta 6 pieces	9.50

SALADS

Goat's cheese salad	24.50
Shrimp croquettes salad (3 pieces)	24.50
Cheese croquettes (3 pieces)	22.50
Chicken salad	24.50

SPECIALTIES

See chalk board inside

DESSERTS

Apple pie	8.50
Chocolate moelleux	9.50
Dame Blanche	9.50
Crème brûlée	7.50

WINE (SELECTION)

Housewine by glass - bottle white - red - rosé	5.00 - 25.00
Sauvignon Arpent des Vaudons Loire France WHITE	29.90
Chardonnay Calmel&Joseph Languedoc France WHITE	26.90
Verdejo José Pariente Rueda Spain WHITE	29.90
Primitivo 125 Feudi Salentini Italy RED	28.90
Vieux Carignan Calmel&Joseph Languedoc France RED	27.90