

Aperitifs

Billecart-Salmon Le Réserve | €23

Billecart-Salmon Le Rosé | €29

Billecart-Salmon Le Blanc de Blancs | €29

Franciacorta | €19

Negroni | €17

Gin & Tonic | €19

Old Fashioned | €17

Cosmopolitan | €17

À la carte

Starters

- Shrimp croquettes - parsley - lemon | €28
- Smoked Oosterschelde eel - horseradish - brioche toast | €29
- Toast "Cannibal" - Holstein tartare | €25
- extra supplement Royal Belgian Caviar 10g | €25*
- Tarte tatin - southern vegetables | €26

Main courses

- Vol-au-vent of farm chicken | €27
- Deluxe supplement veal sweetbreads | €15*
- Dry-aged entrecôte - pepper sauce | €42
- Steak tartare - tarragon mayonnaise | €35
- Fried North Sea sole | €45
- Oosterschelde eel "in 't groen" | €35
- Melanzane | €27

Side dishes

- Mashed potatoes - €5 | Fries - €5 | Potato croquettes - €5
- Green salad - €7 | Chicory salad - €5

Desserts

- Espresso Martini | €17
- Dame blanche - chantilly cream - dark chocolate sauce | €15
- Moelleux au chocolat - hazelnut - vanilla ice cream | €15
- Crêpe Suzette - orange - vanilla ice cream | €18
- Crème caramel - almond tuiles | €15
- Master "Van Tricht" cheese platter | €15

à la carte

Menus

Market lunch

Starter and main course selected by our chef,
based on fresh daily produce, including coffee or tea.

€45

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FRANQ's menu

Served during lunch & dinner.

Shrimp croquette - parsley - lemon
Vol-au-vent of farm chicken - fries - green salad
Dame blanche - chantilly cream - dark chocolate sauce
Includes two glasses of wine & coffee or tea.

€65