



### Group menus (starting from 10 persons)

Surcharge for groups with less than 10 people: + 15%  
Surcharge for groups with less than 5 people: + 30%

Please communicate your chosen menus one week before your reservation and the exact number of persons 4 working days before your reservation.

If you like to choose several menus, we ask kindly to limit your choice to two menus.

## ATTENTION !!!

If there are less persons present the day of the reservation, we will have to charge the starter, main course and dessert. Drinks of these persons will not be charged.

### APERO | APPETIZERS

#### CHEF'S FORMULA

Selection of our chef's appetizers (5 pieces)  
10,00 EURO per person

#### APPETIZERS

Cheese croquette	€1,5
Mini spring roll   sweet & sour sauce	€1,5
Ham mousse	€1,5
Toast   home-smoked salmon	€2
Toast   'rillettes de porc' from Brasvar	€2
Shrimp croquette	€2
Salmon tartar   sour cream	€2
Cocktail of shrimps from Zeebrugge	€2
Croque 'Patyntje'	€2
Fried scampi   filo pastry   basil	€2
Baked scallops   beurre blanc	€2
Tomato   mozzarella	€2
Spicy lamb meatball   yoghurt sauce	€2,5
Toast   foie gras   onion confit	€2,5
Truffle of foie gras	€2,5
Trio of tappenades	€3
Sole goujonettes   tartar sauce	€3
Scrambled eggs   smoked salmon	€3



### MENU NENUPHAR

Kirr or Cava

Gin Tonic or glass of Champagne +€6

Cheese croquettes, fried parsley and lemon

Roast beef with warm vegetables, croquettes and sauce of your choice

Warm apple pie with vanilla ice cream

Coffee

60,00 EURO per person

Surcharge for groups with less than 10 people: + 15%

Surcharge for groups with less than 5 people: + 30%

### MENU GUSTAVE DE SMET

Kirr or Cava

Gin Tonic or glass of Champagne +€6

Beef carpaccio, olive oil, Parmesan cheese and rocket salad

Mussels in white wine

Café Glacé

Coffee

65,00 EURO per person

Surcharge for groups with less than 10 people: + 15%

Surcharge for groups with less than 5 people: + 30%

### MENU TO SHARE

Kirr or Cava

Gin Tonic or glass of Champagne +€6

Pizza Blanche – Hummus with toasted pitta bread

Frito misto with tartar sauce – Burrata with vine tomatoes

Cod fish, mousseline sauce, poached egg and spinach

Dessert of your choice

Coffee

€ 70,00 EURO per person

Surcharge for groups with less than 10 people: + 15%

Surcharge for groups with less than 5 people: + 30%



### MENU COLVERT

Kirr or Cava  
Gin Tonic or glass of Champagne +€6  
Vitello tonato  
Fried salmon, béarnaise sauce, pommes château  
Sabayon  
Coffee

€ 55,00 EURO per person  
Surcharge for groups with less than 10 people: + 15%  
Surcharge for groups with less than 5 people: + 30%

### MENU WATERLELIE

Bockor beer  
Mussels in white wine  
Chef's sorbet  
Coffee

€ 40,00 EURO per person  
Surcharge for groups with less than 10 people: + 15%  
Surcharge for groups with less than 5 people: + 30%

### MENU NOVEMBER

Until 30/11

Glass of Cava, appetizer  
Veal sweetbreads croquette, chicory salad with tarragon  
Duck à l'orange, pommes galettes  
Homemade mocha ice cream, chocolate crumble

€ 60,00 EURO per person  
with wines + 20,00 (1/2 bottle of wine)



### MENU DECEMBER

Until 25/12

Glass of Cava, appetizer

Bisque of grey North Sea shrimps

Stuffed quail with cream sauce and grapes

Homemade cherry ice cream 'Nenuphar'

€ 60,00 EURO per person  
with wines + 20,00 (1/2 bottle of wine)

### MENU JANUARY

Until 31/01

Glass of Cava, appetizer

Lobster à la nage

Oven-baked bream, sauce à l'ostendaise, pommes château

Profiteroles with ice cream and chocolate sauce

€ 60,00 EURO per person  
with wines + 20,00 (1/2 bottle of wine)

Wine and water package: 24.00 EURO

½ bottle of wine per person

½ bottle of water per person

### MENU MINI

Cheese croquette

Flemish stew, applesauce, fries  
of  
Vol-au-vent, fries

Mini Dame blanche

€ 25,00 EURO per persoon