

De Verloren Hoek



MENU NOVEMBER

KITCHEN OPEN : 12:00 - 14:15 18:00 - 21:15

STARTERS

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

MAIN DISHES

Steak Belgian Blue (plain, pepper sauce, béarnaise, mushroom sauce)	23.70
Steak Tartare (handchopped raw beef)	23.70
Black Angus ribeye	31.70
Flemish Stew (beef)	21.70
Small Soles (3 pieces)	24.70
Skate	27.50

TAPAS

Mixed Plate of deep-fried snacks spring rolls, appetizer meatballs, chicken nuggets, squid rings, cheese croquettes	15.50
Deep-fried squid rings	7.00
Bruschetta 6 pieces	9.00
Garlic bread 6 pieces	6.00

SALADS

Goat's cheese salad	20.50
Shrimp croquettes salad (3 pieces)	22.50
Chicken salad	20.50

SPECIALTIES (see chalkboard)

Lasagna maison	19.50
Pheasant fine champagne, croquettes,	27.50

DESSERTS

Chocolate moelleux	9.50
Dame Blanche	9.00
Vanilla Ice	7.50
Chocolate caramel cake, ice cream	9.00
Chocolate caramel cake	9.50
Apple pie	8.50

WINE

Housewine by glass - 1/2l - bottle	5.00 - 19.60 - 24.50
white - red - rosé	
Sauvignon Arpent des Vaudons Loire France WHITE	29.70
Chardonnay Calmel&Joseph Languedoc France WHITE	26.80
Verdejo José Pariente WHITE	29.90
Primitivo 125 Feudi Salentini Italy RED	27.80
Vieux Carignan Calmel&Joseph Languedoc France RED	28.70