

De Verloren Hoek



MENU JANUARY

STARTERS

2 Shrimp croquettes, salad, bread	16.50
Beef carpaccio, parmigiano, pine nuts	14.50

MAIN DISHES

Steak Belgian Blue (plain, pepper sauce, béarnaise, mushroom sauce)	24.50
Steak Tartare (chopped raw beef)	21.50
Flemish Stew (beef)	21.50
Small Soles (3 pieces)	24.50
Black Angus ribeye	32.50

TAPAS

Mixed Plate of deep-fried snacks spring rolls, appetizer meatballs, chicken nuggets, squid rings, meat rolls	14.50
Deep-fried squid rings	7.00
Bruschetta 6 pieces	9.00
Garlic bread 6 pieces	6.00

PASTA JANUARY

Lasagne maison	19.50
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VEGAN

Indian red curry with jasmin rice 19.50

SALADS

Goat's cheese salad 21.50

Shrimp croquettes salad (3 pieces) 24.50

Chicken salad 21.50

SPECIALTIES JANUARY

Coq au vin - Chicken braised in red wine 25.50

Skate wing, buttery parsley, capres 27.50

DESSERTS

Tiramisu 7.50

Chocolate moelleux 9.50

Dame Blanche 9.50

WINE

Housewine by glass - 1/2l - bottle white - red - rosé	4.90 - - 19.60 - 24.50
Sauvignon Arpent des Vaudons Loire France WHITE	28.70
Chardonnay Calmel&Joseph Languedoc France WHITE	25.70
Verdejo José Pariente Rueda Spain WHITE	29.90
Primitivo 125 Feudi Salentini Italy RED	27.70
Vieux Carignan Calmel&Joseph Languedoc France RED	32.40
Habla n° 11 Extremadura Spain RED	49.70
Pinot Noir Petit Brugeois France ROSE	27.70