

De Verloren Hoek



MENU FEBRUARY 2019

STARTERS

2 Shrimp croquettes, salad, bread	16.50
Cheese croquettes, salad, bread	15.50
Beef carpaccio, parmigiano, pine nuts	15.50
When ordering only a starter we charge extra 3 euro	

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	27.50
Black Angus ribeye	32.70
Vegan curry	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	9.50
Garlic bread	8.50
Dried sausage	2.50

PASTA SUGGESTION (EXAMPLE)

Squid, curry, mie	23.50
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SUGGESTIONS SEE CHALKBOARD (EXAMPLE)

Veal kidneys in mustard sauce	27.50
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Skrei	27.50
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SALADS

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

Dame blanche with fresh chocolate sauce	9.50
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Chocolate moelleux	9.50
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Apple pie	8.50
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WINE (EXAMPLE)

Housewine by glass - 1/2l - bottle white - red - rosé	5.0 - - 19.70 - 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
Habla n° 11 Extremadura Spain RED	49.70
Pinot Noir Petit Brugeois France ROSE	27.90