

SALADS

Thai beef, oriental salad with soy sprouts, bell pepper, edamame, mango, roasted peanuts and coriander	15,50 / 23,00
Mixed salad, goat cheese and bacon, pears, caramelized pecan nuts	13,50 / 19,50
Caesar salad: romaine lettuce, grilled fillet of corn fed chicken, bread crumbs with pesto, anchovy, parmesan, Caesar dressing	14,50 / 20,50
Crispy lemon sole fillets, fresh salad with garden herbs, avocado, sweet and sour cucumber, tartar sauce	15,50 / 23,00
✓ Homemade falafel tots, mixed salad with grilled sweet bite pepper, marinated chickpeas, delicate green beans, tabouleh, houmous, Raz el Hanout/curry vinaigrette	13,50 / 19,50

STARTERS

Seasonal soup with delicate garnish	8,80
✓ Truffle risotto, mushroom mix, hazelnut, salsify chips	16,50
Beef carpaccio, parmesan, grilled pine kernels, coarse salt, black pepper, rocket	14,90
'Ceviche' of salmon tartare, sweet and sour preserved vegetables, avocado cream, toast of sourdough bread	15,50
Crispy veal sweetbreads, caramelized chicory, goose liver sauce	19,50
✓ Homemade croquettes of parmesan	9,50 / 14,00
Homemade croquettes of Ostend grey shrimps	10,50 / 16,00

MAIN COURSES

Belgian white/blue fillet mignon, mixed salad Green pepper cream / béarnaise / parsley butter	25,00
Guinea fowl fillet, potato mash with Brussels sprouts, pan fried mushrooms, Fine Champagne sauce	26,80
Beef stew prepared with brown "Leffe" beer, Brussels endives salad	19,50
"Belgian white/blue" beef tartare, mixed salad	20,50
Pan fried cod fillet, leek julienne, clarified butter with capers and shrimps, potato mash	24,50
Sea bass fillet baked on the skin, roasted winter vegetables, 'fondant' potatoes	26,50
Tagliatelle with salmon, peas, pan fried pancetta, cream sauce with dill	22,00
✓ Spelt ravioli with butternut pumpkin, roasted pumpkin kernels, parmesan	21,00
✓ Trofie al pesto	17,00

SWEETS

(Mini) dame blanche	6,50 / 9,00
Cheesecake with spiced biscuit	9,50
Chocolate mousse	9,50
Tiramisu	9,50
Tarte Tatin flambéed with Calvados, Bourbon vanilla ice cream	11,00
Dessert "deSingel": Tiramisu, cheesecake, chocolate mousse	10,00

COFFEE SPECIALITIES

Antwerp coffee (Elixir d'Anvers)	9,50
Hasselt coffee (Jenever)	9,50
French coffee (Grand Marnier)	9,50
Irish coffee (Whisky)	9,50
Italian coffee (Di Saronno)	9,50
Spanish coffee (Licor 43)	9,50

