



Lunch Menu

Soup of the Day	9.50
Salad Nicoise rare tuna with cos, tomato, baby potatoes, black olives, egg and green beans	16.90
Spiced Calamari lightly fried served on a salad of pickled fennel, parsley and preserved lemon with sauce vierge	19.90
House Smoked Salmon cured and lightly smoked Atlantic salmon, hand sliced and served with baby capers, Spanish onion, mustard crème fraiche and toasted rogenbrotte	16.90
Country Terrine traditional terrine of shredded ham hock, shallots and leek served with cornichons, pickled onion, watercress salad and mixed toasts	14.90
Goats Cheese Salad ash rolled goats cheese, walnuts, roquette, fig, asparagus and baby beetroot salad	15.90
Frankfurter poached pork sausage with mashed potato, sauerkraut and mustard cream sauce	15.90
Chicken Breast pan roasted served with boulangerie potatoes, French peas and lardons	17.90
Veal Schnitzel crumbed with parmesan and parsley, served with kipfler potato salad and watercress	18.90
Carbonnade Flamande traditional Flemish beef stew braised with dark abbey beer, served with parsley and nutmeg spaetzle	18.90
Steak Sandwich Scotch fillet steak with caramelised onion, sliced gouda and tomato, served with frites and mayonnaise	18.90
Lamb Mixed Grill Sausage, chop, tenderloin and pressed shoulder served with minted pea stoemp and jus	20.90
Steak au poivre '1824' Porterhouse rolled in black peppercorns, pan seared and finished with green peppercorn, cognac and cream served with frites and salad	24.90



Mussel Pots

steamed black bay mussels served in traditional pots accompanied with frites and house made mayonnaise

Mariniere mussels steamed with white wine, celery, onion, leek and thyme	27.00
Saffron mussels steamed with fennel, shallots, saffron, white wine and cream	27.00
Provencale mussels steamed with tomato, garlic and fresh basil	27.00
Spicy mussels steamed with chilli, lemongrass and coconut cream	27.00
Roquefort mussels steamed with blue cheese, cream and spinach	27.00

Sides

Salad of cos lettuce, orange, bacon and pine nuts	9.00
Steamed seasonal vegetables	9.00
Potato, Kaiser bacon and spinach stoemp	8.50
Frites and Mayonnaise	7.50

Fresh Filled Baguettes

Smoked Salmon with cream cheese, capers, dill and Spanish onion	9.50
Ham and brie with Dijon mustard	8.50
Rare Roast Beef gouda, roquette, horseradish cream and caramelised onion	8.50