



Main Courses

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| Carpaccio van osse vlies mi stukskes Parmesan en peure oleiv haule (+ frites) <i>Thinly Sliced Raw Beef with Parmesan Shavings and French Fries</i> | 16,00 € |
| Fondu mi keis, hee gemokt (3 pièces + frites) <i>Homemade Maredsous Cheese Croquettes and French Fries</i> | 19,50 € |
| Crokette mi crevette, ook gee gemokt (3 pièces + frites) (+3€)* <i>Homemade Shrimps Croquettes and French Fries</i> | 26,50 € |
| Crevettes van Madagascar mi Bauter en Luuk (7 pièces + frites) (+2€)* <i>Royal Madagascar Prawns baked in Butter and Garlic and French Fries</i> | 24,00 € |
| Crevettes van Madagascar Rooie Doivels (7 pièces + frites) (+2€)* <i>Royal Madagascar Prawns with a Spicy Creamed African Chili and Tomato Sauce and French Fries</i> | 24,00 € |



Ruud Vlies van den Grill - Red Meat Grill

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| Irish Beefsteak (250g) | 18,75 € |
| Scottish Hanger Steak (220g) | 20,75 € |
| Irish King Size Beefsteak (400g) (+6€)* | 26,00 € |
| Irish Rib Eye (350g) (+6€)* | 26,00 € |
| Irish Rib Bone Hereford 1 pers (500g) (+8€)* | 28,00 € |
| Irish Tenderloin Steak (220g) (+10€)* | 30,50 € |
| Irish Beef Tomahawk (1200g) (+18€ pp)* 2 pers. | 59,00 € |
| Sirloin of Horse (400g) (+6€)* | 26,00 € |

Served with French Fries, Little Salad et Maître d'Hôtel "à la demande" Butter or with a Homemade Sauce :

Sauce Green Pepper Cream, Sauce Black Pepper, Sauce Muschrooms, Sauce Bruxelles Cheese, Sauce Béarnaise, Sauce with Shalot and Red Wine, Sauce Boum-Boum (Hot), Sauce with Blue Cheese. 3,50€