

## Main Courses



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

<b>Irish Beefsteak (250g)</b>	19,75 €
<b>Scottish Hanger Steak (220g)</b>	21,75 €
<b>Irish King Size Beefsteak (400g) (+6€)*</b>	27,00 €
<b>Irish Rib Eye (350g) (+10€)*</b>	31,00 €
<b>Irish Rib Bone Hereford 1 pers (500g) (+11€)*</b>	32,00 €
<b>Irish Tenderloin Steak (220g) (+11€)*</b>	31,50 €
<b>Irish Beef Tomahawk (1200g) (+24€ pp)* 2 pers.</b>	65,00 €

**Sirloin of Horse** (400g) (+6€)\*

27,00 €

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€