

TASTE **OF** BELGIUM

RESTAURANT

NOS POTAGES • ONZE SOEPJES • OUR SOUPS

	US\$	AWG
Soupe de jour • Dagsoep <i>Ask your waiter about today's tasty soup</i>	7.00	12.46
Bisque à la gantoise • Gentse waterzooi <i>Classic, creamy Belgian soup with chicken breast, vegetables and potatoes Replace chickenbreast with salmon, shrimps or grouper</i>	9.50 14.50	16.91 25.81
 Soupe à l'oignon • Uiensoep <i>French onion soup topped with a crouton and gratinated Gouda cheese</i>	7.00	12.46
 Soupe aux tomates • Tomatensoep <i>Soup of pomodori tomatoes made from scratch with basil and meatballs</i>	7.00	12.46
Soupe aux champignons • Champignonsoep <i>Creamy, full-bodied soup of locally grown mushrooms</i>	7.00	12.46
Soupe "Taste of Belgium" • Soep Trio <i>Combination of Onion soup, Soup of the day and Mushroom soup</i>	12.00	21.36

NOS ENTRÉES • ONZE VOORGERECHTEN • OUR APPETIZERS

 Cuisses de grenouille • Kikkerbilletjes <i>Pan fried frog legs in a creamy onion garlic sauce</i>	16.50	29.37
Vol-au-vent • Koninginnehapje <i>Traditional Belgian specialty with a creamy ragout of chicken, mushrooms and meatballs served in a puff pastry</i>	14.50	25.81
 Scampi Le Dome • Garnalen volgens geheim recept <i>Peeled tiger-shrimps pan-fried and served in chef's specialty curry based sauce</i>	16.50	29.37
Croquettes de crevettes et fromage • Kaas en Garnalenkroketjes <i>One shrimp and one cheese croquette served with a mustard dip & salad</i>	12.75	22.70



Gluten Free (optional)



Vegetarian (optional)



For groups of 8 and up we charge 15% service charge

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	 Champignons et escargots • Paddenstoelen en slakjes <i>Mushrooms and escargots in garlic butter served on toast with smoked salmon, mixed lettuce, red onions, tomatoes and cream cheese</i>	16.00	28.48
	Escargot "Gratin" • Gegratineerde slakjes <i>Escargot combined with garlic butter & gratinated Parmesan cheese</i>	16.00	28.48
	Goujonettes de mérrou • Grouperstrips <i>Breaded, crispy strips of grouper with a home-made tartar sauce</i>	12.75	22.70
	Carpaccio de bœuf • Rundercarpaccio <i>Raw beef tenderloin, sliced paper-thin, with lettuce, tomatoes, Parmesan cheese, pine nuts, capers and Belgian mustard dressing</i>	15.75	28.04
	Mozzarella funchi • Mozzarella funchi <i>Home-made funchi with mozzarella cheese topped with smoked salmon</i>	14.50	25.81
	Champignons farcis • Gevulde champignons <i>Mushrooms, stuffed with a mix of goat cheese, honey and walnuts covered in an herb cream and served with melted Gouda cheese</i>	14.50	25.81
	Avocado bruschetta • Bruschetta van Avocado <i>5 pieces of vegetarian bruschetta made of toasted ciabatta topped with avocado and tomato</i>	13.75	24.48

NOS SALADES • ONZE SALADES • OUR SALADS

	Salade de Cobb flamande • Vlaamse Cobb salade <i>Mixed greens topped with chicken breast, blue cheese, bacon, tomatoes, cucumbers, walnuts, croutons and a home-made dressing</i>	16.00	28.48
	Peruvian Ceviche • Peruaanse Ceviche <i>Mild spicy Peruvian ceviche with grouper, shrimp, cobia with cilantro and ginger</i>	17.50	31.15



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 Salade César • Caesar salad <i>Hearts of Romaine lettuce with a home-made dressing, Parmesan cheese, croutons and anchovies</i> Caesar chicken or grouper Caesar shrimp or beef	12.50 15.00 17.50	22.25 26.70 31.15
  Home-smoked duckbreast salad <i>In earl grey tea smoked duck breast with berrie compote on a bed of mixed greens, topped with tomatoes, cucumbers, red onions, bell peppers</i>	19.00	33.82
 Salade au fromage de chèvre • Geitenkaassalade <i>Mixed greens with tomatoes, cucumber, red onion and a balsamic dressing topped with a warm mix of goat cheese, walnuts and honey on a whole wheat crouton with strawberries and apple slices</i>	17.50	31.15

VIANDES • VLEESGERECHTEN • MEATS

  Carbonades flamandes • Vlaamse stoverij <i>Stew of slow-simmered beef tenderloin in Belgian beer with spices, served with Belgian frites and bread</i>	22.50	40.05
Vol-au-vent • Koninginnehapje <i>Traditional Belgian specialty with a creamy ragout of chicken, mushrooms and meatballs served in a puff pastry with a salad and Belgian frites</i>	19.50	34.71
   Grésillement T-bone • Sissende T-bone <i>A mouthwatering piece of Angus t- bone served on a sizzling skillet with mushrooms and garlic butter accompanied by Pommes dauphines and a creamy garlic sauce</i>	38.50	68.53
  Filet mignon belge • Belgische biefstuk <i>Center-cut beef tenderloin medallions grilled to perfection, served with Belgian frites, vegetables and a creamy mushroom sauce or Stroganoff sauce</i>	28.50	50.73
 Médailles de fromage bleu • Medaillons met blauwe kaas <i>Grilled, center-cut beef tenderloin medallions topped with onions, mushrooms, bacon and blue cheese served with red wine gravy and Belgian "Stoemp"</i>	29.75	52.96



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NEW



Poulet à la Kriek • Kip met Kriek

Small whole chicken stuffed with prosciutto, vegetables and cream cheese

US\$ 29.50 AWG 52.51



Côte de bière braisé • In bier gestoofde rib

Baby back rib braised with Belgian beer and spices, dressed in a sweet BBQ beer sauce and served with frites, salad and a cocktail sauce

24.50 43.61



Grésillement rib-eye • Sissende rib-eye

A tasty piece of Angus rib-eye steak served on a sizzling skillet with peppers, onions, mushrooms and garlic butter accompanied by Belgian frites and a creamy pepper sauce

32.50 57.85

LES POISSONS • VISGERECHTEN • FISH AND CRUSTACEANS

Vivaneau entier • Gebakken red snapper

Whole deep fried red snapper served with pan bati and fried plantain

28.50 50.73



Morceau de cabillaud frit • Lekkerbekje

Crispy grouper filet, seasoned, deep-fried in a batter, served with a remoulade sauce, vegetables and Belgian frites

22.50 40.05

NEW



Grilled Pernod cobia

Grilled cobia filet with a delicious Pernod sauce, stoemp and seasoned vegetables

27.50 48.95



Saumon d'Anvers • Zalm op zijn Antwerps

*Grade A salmon filet with a Hollandaise sauce and baby shrimps
Served with "stoemp" and vegetables*

26.50 47.17

NEW



Crevettes à l'ail • Whole jumbo shrimp in look butter

Whole tiger shrimp, pan-fried in butter with herbs, lemon and lots of garlic, served with vegetables and "stoemp"

29.50 52.51

NEW

Mérou dans le vert • Grouper in 't Groen

*Filet of grouper on panfried iceberg lettuce with sesame and stoemp
Combined with a creamy oriental spinach sauce*

23.50 41.83



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Crevettes épicées crémeuse • Pittige roomgarnalen

Pan-fried shrimp in a sauce of cream, herbs, garlic, hot peppers and spices served with white rice and vegetables

US\$ 25.50 AWG 45.39



Fruit de Mer au Gratin • Gegratineerde Fruit de Mer

*Shrimp, salmon, grouper in mild spicy ginger-tomato sauce
Gratinated with gouda cheese and Parmesan*

26.50 47.17

PATÉS & VEGETARIEN • PASTAS & VEGETARISCH • PASTAS & VEGETARIAN

Pâtes Allegro • Pasta Allegro

*Fettuccine Allegro with fresh veggies, pesto, béchamel sauce
and Parmesan cheese*

17.50 31.15

Pâtes Carbonara • Pasta Carbonara

Macaroni with chicken, bacon and garlic in a creamy sauce

17.50 31.15



Pâtes "Kluisbos" aux truffes • "Kluisbos" met truffel

*Egg fettuccine in a creamy sauce with mushrooms and truffle
with shaved Parmesan cheese*

19.00 33.82



Gratin de légumes • Gegratineerde groentjes

*Vegetables in a béchamel sauce with a touch of tomato au gratin
with melted Parmesan and Gouda cheese*

16.00 28.48

Add to your pasta or gratin

Chicken or grouper

5.00 8.80

Shrimp or beef tips

7.00 12.46

PLATS D'ACCOMPAGNEMENT • AAN DE ZIJ • SIDE ORDERS

	US\$	AWG		US\$	AWG
Extra bread	2.00	3.56	Belgian frites	4.00	7.12
White rice	3.00	5.34	Side salad	5.00	8.90
Potato "Pommes pin"	4.00	7.12	Mixed vegetables	5.00	8.90
Belgian "Stoemp"	3.00	5.34	Fettuccine pasta	4.00	7.12
Pomme Dauphine 	4.00	7.12	Mozzarella funchi 	4.00	7.12



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DESSERTS • NAGERECHTEN • DESSERTS

	US\$	AWG
Gaufre de Liège • Luikse wafel <i>Hot sugar waffle topped with strawberries, vanilla ice cream and whipped cream</i>	8.50	15.13
Gâteau au fromage frit • Gefrituurde cheesecake <i>Deep fried cheese cake with walnuts, vanilla ice cream and red berry sauce</i>	10.50	18.69
 Rum Banana <i>Pan fried Banana with brown sugar and dark brown rum with Gin sherbet</i>	9.00	16.02
  Moulleux • Warm chocoladecakeje <i>Lava cake of Belgian dark chocolate with a scoop of vanilla ice cream minimum of 10 minutes preparation time but well worth the wait!</i>	9.50	16.91
Tarte aux pommes à la mode • Appelgebak met roomijs <i>Slice of warm apple pie with a scoop of vanilla ice cream and whipped cream</i>	8.00	14.24
Dame Blanche <i>The one and only white lady. Vanilla ice cream with whipped cream and dark Belgian chocolate sauce</i>	9.00	16.02
 Crème brûlée <i>Amaretto vanilla crème brûlée served with muesli and caramel ice cream</i>	9.50	16.91
  Sabayon "Taste of Belgium" <i>Ask you waiter for the sabayon taste of the day</i>	12.00	21.36

PLEASE ALSO TRY OUR OTHER RESTAURANTS

Papillon
RESTAURANT



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