






APPETIZERS

 White Malines asparagus, Flemish style, croutons ^{1,3,7}	19 €
Grilled octopus, onion purée, lemon, dill, chorizo ¹⁴	19 €
Like a Vitello, thin slices of veal, Zeebrugge grey shrimp, sour cream ^{2,7}	22 €
Smoked salmon from “Tony” in Ghlin, old-fashioned mustard chantilly, radish pickles ^{4,7,10}	19 €
Croustillant of “Black Tiger” prawns, Espelette pepper mayonnaise ^{1,2,3,6,10}	18 €
Carpaccio of smoked “Holstein” beef, oyster mushrooms, comté cheese, rocket ⁷	21 €
 Burrata, fine ratatouille tart, caramelised onions, roasted tomato coulis ^{1,7}	18 €



MAIN DISHES

North Sea fish & chips, gribiche sauce, mashed peas with mint, lettuce ^{1,3,4,10}	32 €
Fish of the day, smoked mashed potatoes, caviar “havrug” beurre blanc, samphire ^{4,7}	28 €
Mussels and scampi, squid ink tagliolini, full-bodied bisque ^{1,2,3,11}	22 €
Farmer’s pork parmiggiana, tomato confit, basil, pesto ^{1,3,7,8}	20 €
 Rigatoni, roasted tomato coulis, burrata, “Pangrattato” and basil ^{1,3,7}	20 €
Caesar Salade, smoked chicken, crispy pancetta, soft-boiled egg, parmesan, anchovies, sucrine ^{1,3,4,7}	21 €
 Veggie burger, shredded oyster mushrooms, comté cheese, rocket, wild garlic mayonnaise, chips ^{1,3,7}	20 €
“Hereford” beef steak, pan-fried with pepper, cream and cognac ⁷	29 €
American “minute” beef, baby greens, chips in beef fat ^{3,10}	22 €
Mature beef burger, comté cheese, bacon, onion compote, lettuce, tomato, pickles ^{1,3,7,10}	21 €

A vegan alternative can be requested.

DESSERTS

Brussels waffle, coconut chantilly, exotic fruit, mango sorbet ^{1,3,7}	14 €
Chou craquelin noisette, hazelnut ice cream from the " Glacier des Marquises ", salted butter caramel ^{1,3,7}	12 €
Milk chocolate mousse, Breton shortbread, puffed rice & raspberries ^{1,3,7}	12 €
Dame blanche, vanilla ice cream from the " Glacier des Marquises ", vanilla chantilly, Valrhona chocolate sauce ^{1,3,7}	14 €
Selection of mature cheeses from « Un peu de tout », herbs & sourdough bread ^{1,7}	15 €
Herve crisp from "Un peu de tout", pear sorbet from « Glacier des Marquises » ^{1,7}	13 €

CHILDREN'S CORNER

 Soup of the day, croutons, grated cheese ^{1,7}	8 €
 Cheese croquettes, fried parsley, lemon ^{1,7}	9 €
Home-made fish nuggets, mashed potatoes ^{1,3,4,7}	12 €
Beef burger, cheese, lettuce, tomato, ketchup, chips ^{1,3,7}	14 €
 Rigatoni, roasted tomato coulis, parmesan cheese ^{1,3,7}	9 €
Ice cream or sorbets, or both ! ³	7 €

Enjoy your meal !





42€ MENU

APPETIZERS

- White Malines asparagus, Flemish style, croutons ^{1,3,7}
- Smoked salmon from "Tony" in Ghlin, old-fashioned mustard chantilly, radish pickles ^{4,7,10}
- Croustillant of "Black Tiger" prawns, Espelette pepper mayonnaise ^{1,2,3,6,10}
- Carpaccio of smoked "Holstein" beef, oyster mushroom, Comté cheese, rocket ⁷

MAIN DISHES

- Fish of the day, smoked mashed potatoes, caviar "havrug" beurre blanc, samphire ^{4,7}
- Caesar Salade, smoked chicken, crispy pancetta, soft-boiled egg, parmesan, anchovies, sucrine ^{1,3,4,7}
- Farmer's pork parmiggiana, tomato confit, basil, pesto ^{1,3,7,8}
- American "minute" beef, baby greens, chips in beef fat ^{3,10}
- Rigatoni, roasted tomato coulis, burrata, "Pangrattato" and basil ^{1,3,7}



DESSERTS

- Milk chocolate mousse, Breton shortbread, puffed rice & raspberries ^{1,3,7}
- Brussels waffle, coconut chantilly, exotic fruit, mango sorbet ^{1,3,7}
- Chou craquelin noisette,
hazelnut ice cream from the "Glacier des Marquises", salted butter caramel ^{1,3,7}
- Dame blanche, vanilla ice cream from the "Glacier des Marquises",
vanilla chantilly, Valrhona chocolate sauce ^{1,3,7}






ON THE GO

Black Bigorre pork ham, Espelette pepper butter & sourdough bread ^{1,7}	12 €
“ My Sunday chicken “ terrine, gherkins, lemon & sourdough bread ^{1,10,12}	16 €
“ La belle Iloise “ vintage sardines, lemon, & sourdough bread ^{1,4}	16 €
 Comté 14 months aged, plum chutney ⁷	12 €
 « Peppe’s » black olive tapenade, sourdough bread ¹	10 €



OUR MAH.green SUPPLIERS

We know very well that we have to take care of our animals and our planet. So it was natural for us to work with producers who share our values of sustainable commitment, far from mass production but close to our philosophy and our cuisine.

 Vegetarian dishes

LIST OF ALLERGENS



1 GLUTEN



2 SHELLFISH



3 EGGS



4 FISH



5 PEANUTS



6 SOJA



7 MILK



8 NUTS



9 CELERY



10 MUSTARD



11 SESAME SEEDS



12 SULPHUR
DIOXIDE AND
SULPHITES



13 LUPIN



14 MOLLUSKS

MAH

Leave a wonderful feed-back !

