

# *The Parlour*

## *Savoury*

Old Bruges cheese, served with spicy mustard - €9

Hummus, green herb oil with freshly baked  
sourdough bread - €9

Golden brown fried sprats, lemon & tartar sauce €9

Home-made pizza - €10

Crispy calamari, served with home-made tartar sauce - €10

Finely sliced Italian Parma ham - €12

Fresh soup made from seasonal vegetables, served with bread - €12

Gyoza filled with chicken and mushrooms, with soy sauce - €13

Crispy beef croquette Holstein-Rubia with BBQ mousseline - €15

Classically prepared Caesar with crisp lettuce, creamy dressing and Parmesan cheese - €16

Refined cheese platter with chutney and sourdough bread €20

Crispy fried shrimp croquettes, served with lemon and parsley  
€22

Croque monsieur with artisan ham and melted Emmental cheese €25

Finely chopped smoked salmon with blinis, sour cream - €29

Supplement sourdough bread and butter - €6

## *Sweet*

Freshly baked pancakes, butter and sugar - €9  
chocolate sauce €5  
Whipped cream - €5

Brussels waffle, butter and sugar - €9  
Chocolate sauce - €5  
Whipped cream - €5

Sorbet of the day - €9  
Pastry of the day - €9  
Dame Blanche - €15

## *Monday - Tuesday*

Home-made beef stew - Angus Grand Cru - Corsendonk Pater, salad and fresh chips 35€

Vol-au-vent - free-range chicken - minced veal, salad and fresh chips 35€