

MENU DU PARC

THE KITCHEN IS OPEN FROM 12PM – 3PM AND FROM 6PM – 8:30PM

SHRIMP CROQUETTES

(G, Sch) – peoples favorite ☺

10/19/27

CHEESE CROQUETTES* *(G, M)*

9/16/22

1, 2 of 3 pieces - parsley - lemon – bread

TIP: RODENBACH GRAND CRU FROM THE TAP - 6

OYSTERS

12

3 natural oysters Ancelin nr°4 from Normandy *(W)*

TIP: OYSTERSHOT VODKA/SEA LETTUCE OR BASILSHOT 0,0% - 5

TOMATO**

14

Tomato carpaccio – spicy salsa – black currant-vinaigrette – pistachio *(N, Se, Mo,)*

Supplement burrata*

+8

TIP: FRESH ROSÉBUBBLE L'ANCESTRAL ROSÉ MONTRUBI – 10

MACKEREL

21

Cured mackerel – grilled cucumber – lovage – gooseberry *(V, Se, Mo)*

TIP: GLASS LOUPIOT BORDEAUX BLANC (SAUVIGNON BLANC & SAUVIGNON GRIS) – 10

MUSSELS

16

300g Belgian mussels (exclusive to du Parc!) in an seasonal preparation *(W, Su, Se, M)*

TIP: GLASS WHITE MANYOL – 6

VITELLO SPROTATO

22

Porchetta (roasted suckling pig) – smoked sprat – parmesan – arugula - caper *(V, M)*

TIP: SAISON DUPONT FROM THE TAP – 6

SHRIMP COCKTAIL DU PARC –our recommendation, the not-so-classic shrimp cocktail! ☺ 24

Handpeeled shrimpl – tomato bisque compote – confit egg- cocktail sauce *(Sch, Se, E, Mo, Su, G)*

TIP: OUD BRUIN VAN 'T VERZET – 6

CAESAR SALAD DU PARC

24

Guinea fowl fillet – quail egg – Caesar dressing – croutons – crispy lettuce *(G, E, Se, M, V)*

TIP: GLASS ABELES – FRESH HONGARIAN SPICY RED WINE MADE FROM THE ZWEIGELT GRAPE – 12

IMPERIAL POMMES MOSCOVITE

34

10g Imperial Heritage kaviaar – potato *(E, Mo, M, V)*

TIP: GLASS RIESLING - 11

EGGPLANT* (can also be vegan)**

18

Stuffed eggplant – capers – black olives – tzaziki – flat bread *(G,)*

TIP: GLASS CRISPY HONGARIAN ORANGE WINE - 15

MAIN COURSES

MONKFISH 34

Monkfish on the bone – choron sauce – basque piperade° – chorizo – pommes allumettes (V, Se, E, G, M,)

°Piperade is a tomato and pepper suace

TIP: GLASS RODE NEBBIOLO - 15

CAULIFLOWER STEAK* (can also be vegan)** 22

Cauliflower – almond flakes – caper vinaigrette – salad (N, M)

TIP: GLASS ORANGE LES ENCUVÉES – 11

STEAK TARTARE 26

Hand-cut West Flanders red beef - salad – fries – mayonnaise (Mo,E)

TIP: GLASS RODE LA BUVETTE - 6

SOLE 38

Sole à la grenobloise° – puree – salad (M,V, G)

°A la grenobloise is een hazelnootbotersaus met kappers, croutons en citroen

TIP: GLAS WITTE AUXEY DURESES - 15

SIRLOIN STEAK 38

Sirloin oedslagh steak - fresh maître d'hôtel butter – salad – fries – mayonnaise (G, M, E,)

TIP: GLASS CABERNET FRANC FROM THE LOIRE - 13

IBERIAN PORK 34

Iberian pork chop – blackwell (pickle sauce) – Liège salad° (M, Mo, E, Se)

°Liège salad with confit potato, lardo di colonnata (bacon)

TIP: GLASS WHITE BELGIAN EOLIDES - 10

BOUILLABAISSE 34

Bouillabaisse van North Sea Fish – mussels - potato – rouille – gruyère cheese- toast (V, W, Se, Sch, G, Su)

TIP: GLASS BROUILLY – 15

CHILDREN – 12 YEARS

Shrimp croquette 1 piece 10

Cheese croquette 1 piece 9

Meatballs in tomato sauce, fries 18

Chicken fillet, applesauce and fries 18

Fried fish, puree 18

Key for abbreviations

(*) Vegetarian (**) Vegan

G = Gluten

L = Lupine

N = Nuts

M = Milk

Su = Sulphite

W = Wheat

Se = Selderij

E = Eggs

Mo = Mustard

Sch = Schellfish

So = Soja

V = Fish

