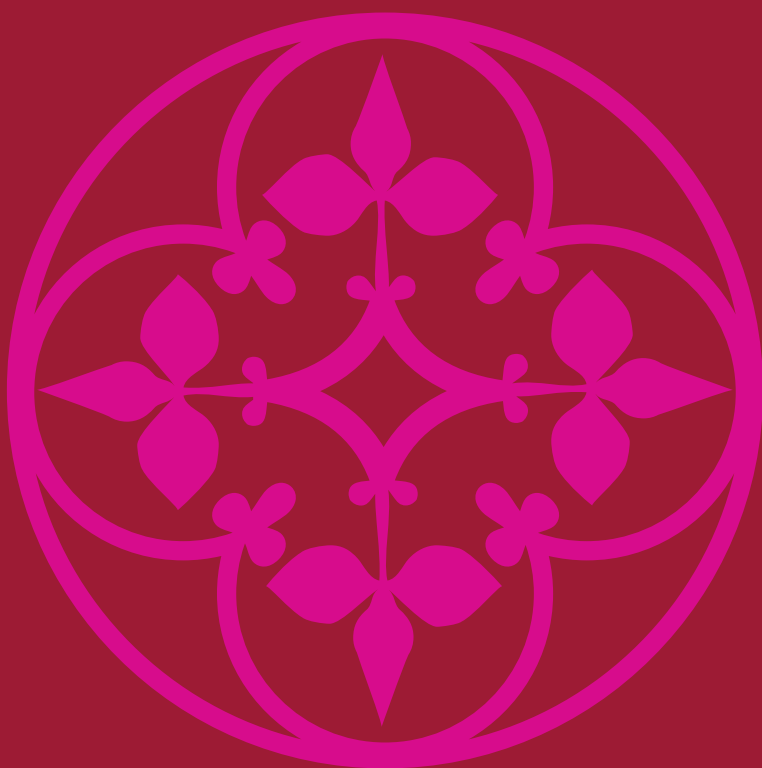
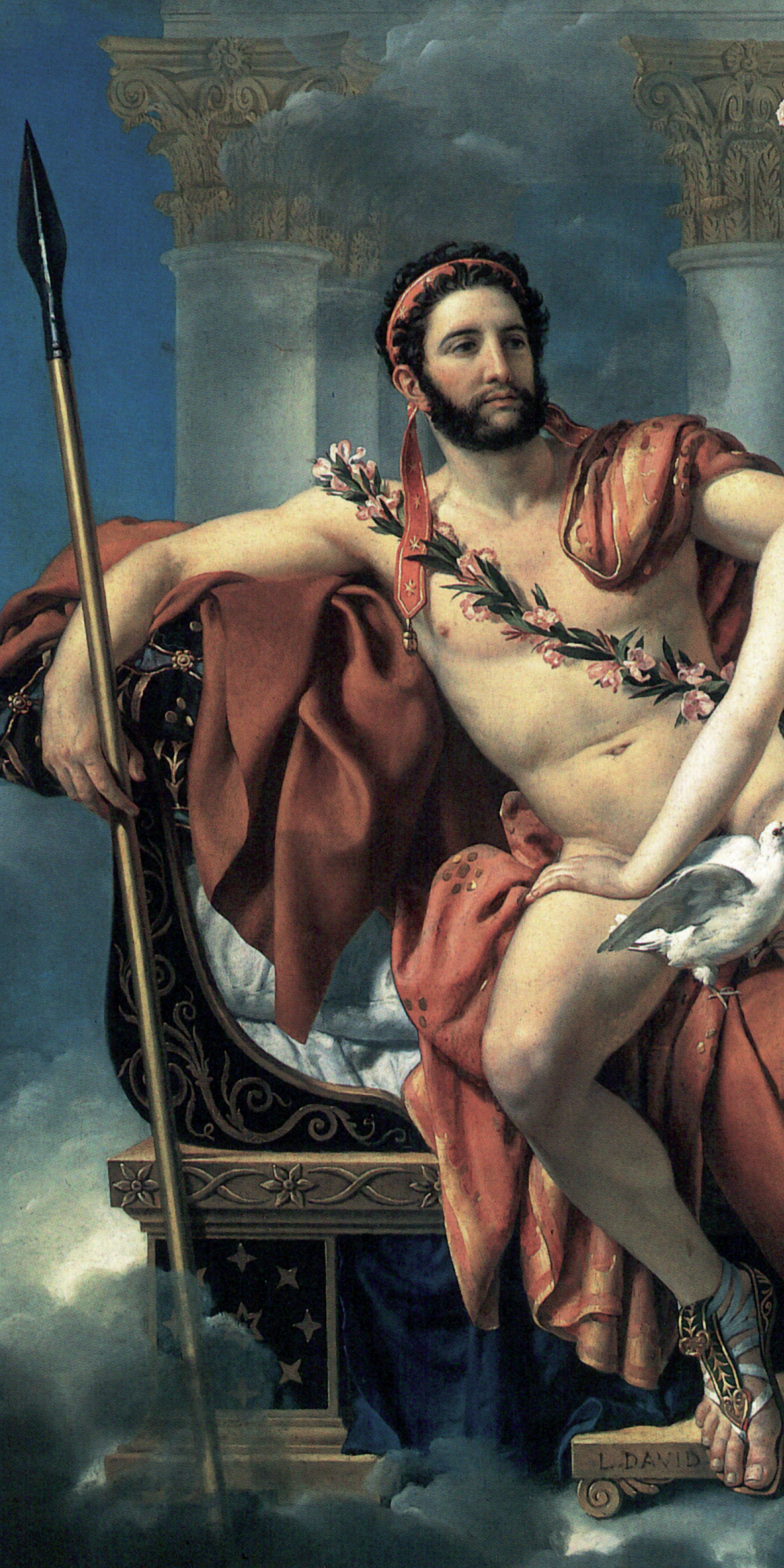


FOOD MENU



THE DOMINICAN



“Dear Guest, I’m glad you have found the way to us. My team and I are proud to serve you the dishes that we have created for you. Based on a team effort, creativity and our love for the products, we are confident you will enjoy our local and seasonal menu. Please do let us know what you think about it.

My favourite?... The Stuffed Quail of course, my ideal combination between strength and the sweet tender taste of red fruit, just perfectly balanced.

Enjoy your meal.

If you want to hear more stories or see my recipes, please check our website for more information.”



DIRK-JAN LEFERINK

HEAD CHEF AT THE DOMINICAN

MENU 12.00 - 22.00

CLASSICS

Caesar Salad   € 24,00
'Licques' red label poultry | Parmesan | anchovies | quail egg
volaille 'Licques' label rouge | Parmesan | anchois | œuf de caille
hoeve kip 'Licques' rood label | Parmezaanse kaas | ansjovis | kwartelei

Cod 'Fish & Chips' € 33,00
panko | tartar sauce | Picco de Gallo
panko | sauce tartare | Picco de Gallo
panko | tartaar | Picco de Gallo

Club Sandwich  € 27,00
chicken **or** smoked salmon | Mesclun | fries
poulet **ou** saumon fumé | Mesclun | frites
*kip **of** gerookte zalm | gemengde salade | frietjes*

Burger Noir  € 36,00
'Dierendonck' **or** chicken breast | truffle mayonaise | arugula | Pecorino
'Dierendonck' **ou** filet de poulet | mayonaise de truffe | roquette | Pecorino
*'Dierendonck' **of** kipfilet | truffelmayonaise | rucola | Pecorino*

Strip Loin € 36,00
Bearnaise **or** pepper saus | seasonal vegetables
sauce Béarnaise **ou** poivre | légumes de saison
*Bearnaisesaus **of** pepersaus | seizoensgroenten*

STARTERS

Croquette € 24,00
grey shrimps | kumquat | tagliatelle of squid
crevette grise | kumquat | tagliatelle de calamar
grijze garnalen | kumquat | tagliatelli van inktvis

Medaillon of Watermelon   € 26,00
punzo | pickled kohlrabi | crumble of basel
punzo | chou-rave picklé | crumble basilic
punzo | gepekelde koolrabi | crumble van basilicum

Carpaccio of Gamba  € 31,00
citrus Gravlax | pomegranate | sour cream
agrume Gravlax | grenade | crème citronnée
citrus Gravlax | granaatappel | citroen room

Tataki of Swordfish  € 25,00
red cabbage | apple | infusion of Yuzu
choux rouge | pommes | infusion de Yuzu
rode kool | appel | infusie van Yuzu

Tartar of Holstein  € 29,00
truffle | gratin of potato | egg yolk 'Bottarga'
truffe | gratin de pommes de terre | jaune d'œuf 'Bottarga'
truffel | gratin van aardappel | eigeel 'Bottarga'

Soup of Sweet Potato  € 23,00
carrot and turmeric
patate douce | carotte et curcuma
zoete aardappel | wortel en kurkuma

MENU 12.00 - 22.00

MAIN COURSES

Lobster Pasta € 46,00
whole lobster | white and black tagliatelle
homard entier | tagliatelles blanches et noires
hele kreeft | witte en zwarte tagliatelle

Veal Sweetbread € 46,00
morels | mousse of wild persil
morilles | mousse de persil sauvage
morieljes | mousse van wilde peterselie

Portobello  € 34,00
cream of parsnip and blood orange | kimchi salad
crème de panais au l'orange sanguine | salade kimchi
creme of pastinaak & bloedsinaasappel | kimchi salade

Roasted Halibut € 40,00
cream of cabbage with saffron | mussels 'Bouchot' | squid ink | Belgian Caviar
crème de choux au safran | moules 'Bouchot' | l'encre de sèche | caviar Belge
crème van kool met saffraan | mosselen 'Bouchot' | inktvis inkt | Belgische kaviaar

Porc 'Brasvar' € 36,00
Port sauce with ginger | Jerusalem artichoke with black garlic
sauce Porto au gingembre | topinambour bouchon à l'ail noir
porto saus met gember | aardpeer met zwarte look

Stuffed Quail € 36,00
gooseliver ann maitake | red fruit sauce | sphere of eggplant | roasted oinon
foie gras et maitake | sauce au fruit rouge | sphère de courgette | oignon rôti
foie gras en maitake | rode vruchten saus | bolletjes van courgette | geroosterde ui

*Ask for our wine suggestions and the perfect pairing wines
with your dish; we are assist to help you!*

ON THE SIDE

Green Salad | cherry tomato  € 5,00
salade verte | tomate cerise - *groene salade | kerstomaat*

Fries (sweet or salty)  € 5,00
frites (patate douce ou salées) - *frietjes (zoet of gezouten)*

Sautéd Potatoes | rosemary  € 5,00
pomme de terre sautée au romarin - *gesauteerde aardappels met rozemarijn*

Pan-fried Vegetables  € 5,00
légumes poêlés - *gebakken groenten*

Coleslaw  € 5,00
salade de choux - *koolsalade*

GROUPS +8 : THANK YOU TO LIMIT YOUR CHOICE ON 2 DISHES PER GROUP



LOCAL / SEASONAL



VEGETARIAN



LOW-CALORIE

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR SPECIAL REQUESTS

GUILTY PLEASURES

SWEETS

Crème Brûlée of Butternut Squash

courge musquée | Grand Marnier - *mergpompoen* | *Grand Marnier*

€ 12,00

Preserved Rhubarb

ganache of lime | purple sorbet of pear | liquor

rhubarbe confits | ganache de citron vert | sorbet mauve de poire | liqueur
gekonfijte rabarber | *ganache van limoen* | *paarse sorbet van peer* | *likeur*

€ 12,00

Tiramisu

Limoncello

€ 12,00

Tartlet of banana

crumble of white chocolate | sorbet of mango

crumble chocolat blanc | sorbet de mangue - *witte chocolade crumble* | *mangosorbet*

€ 12,00

TAPAS

Prawn Croquette Combava mayonaise

croquette de crevette avec mayonaise Combava - *garnalenkroket met Combava-mayonaise*

€ 8,00

Sea Bass Tartare crackers

tartare de bar, krupuk - *tartaar van zeebaars, kroepoek*

€ 8,00

Tataki of Swordfish

tataki d'espadon, salade Picco Gallo - *tataki van zwaardvis, salade van Picco Gallo*

€ 9,00

Pata Negra Croquette pepper coulis

croquette de Pata negra, coulis poivron - *Pata negra kroket, paprika coulis*

€ 9,00

Cheese Platter (2 p)

plateau de fromage - *kaasplankje*

€ 16,00

Meat Platter (2 p)

plateau de charcuterie - *vleesplankje*

€ 18,00

Spicy Chicken Wings barbecue sauce / truffle sauce

chicken wings épicée - *pikante kippenvleugels*

€ 8,00

Potato, Beef Carbonnade

pomme de terre, carbonade de bœuf - *aardappel, rundvlees carbonade*

€ 8,00

Minced Meat Tarter

tartare de boeuf, crumble basilic - *tartaar van rund, crumble van basilicum*

€ 9,00

Watermelon Medaillon

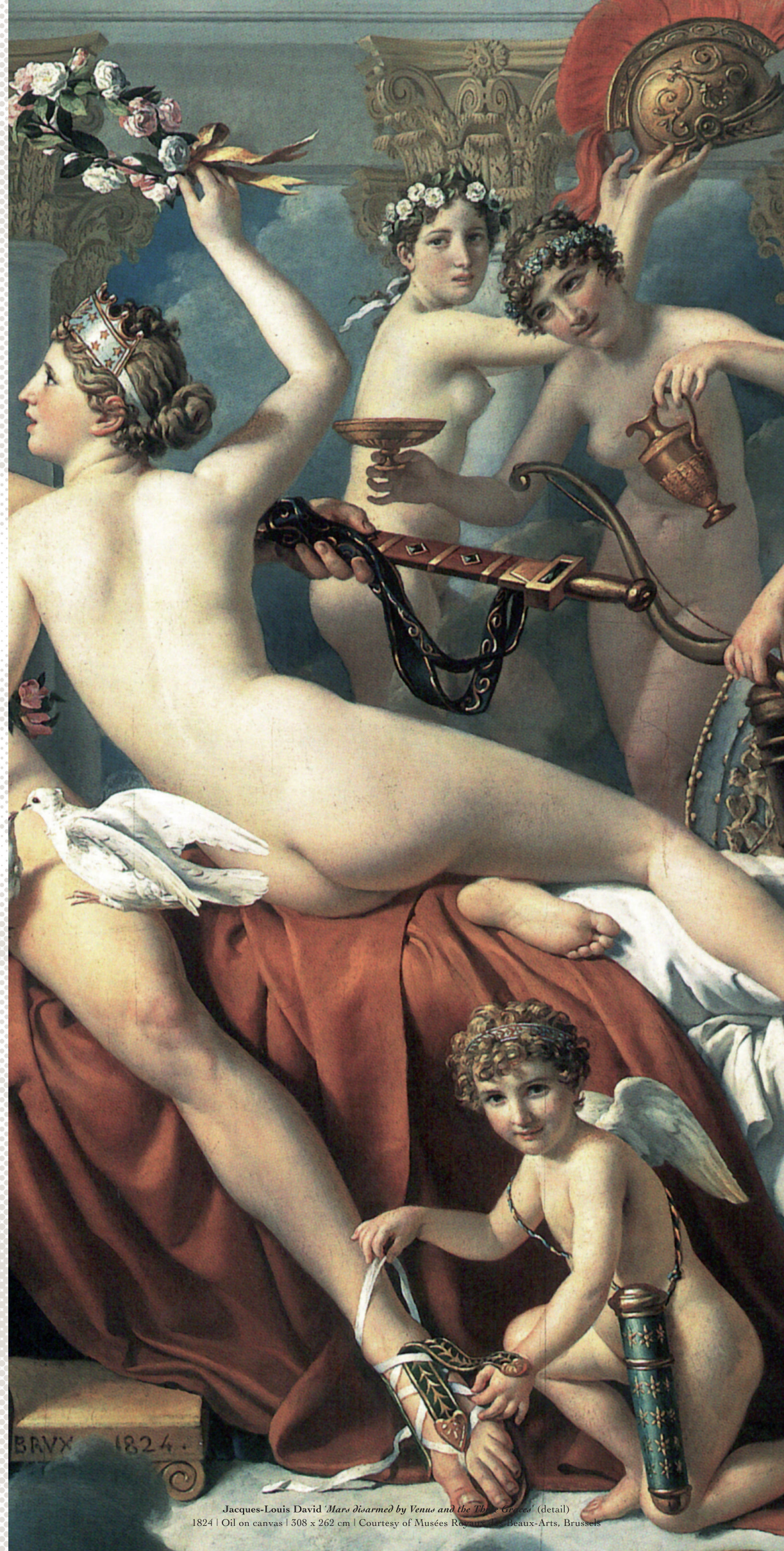
pastèque, agrume - *watermeloen, citrus*

€ 8,00

LOCAL SUPPLIERS:

ECLO is the pride of Brussels about ecologic and organic mushroom and herb cultivation. Thanks to the re use of yearly more than 18000 kg of bread waste from shopping malls and more than 5000 kg of used malt they are providing us and others throughout the whole year fresh and very local mushrooms. Situated in a 3,000 sq m basement of the Cureghem Cellars so they offer the perfect growing conditions for mushrooms.

Craft, terroir and passion are key values at **DIERENDONCK**. They make them who they are: butchers in their very heart and soul. They respect their animals and nature, and they love flavour. Belgian Reds are typical of the region of East Flanders, a breed well-suited to the characteristic ecosystem of this region. They are the flavour of our meat.



Jacques-Louis David 'Mars Disarmed by Venus and the Three Graces' (detail)
1824 | Oil on canvas | 308 x 262 cm | Courtesy of Musées Royaux des Beaux-Arts, Brussels

