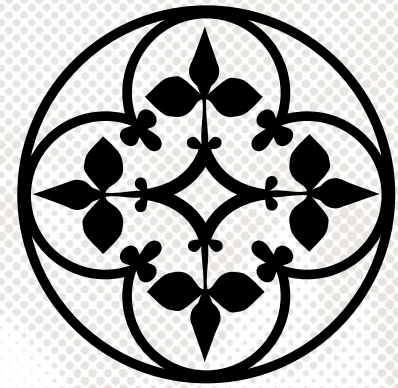
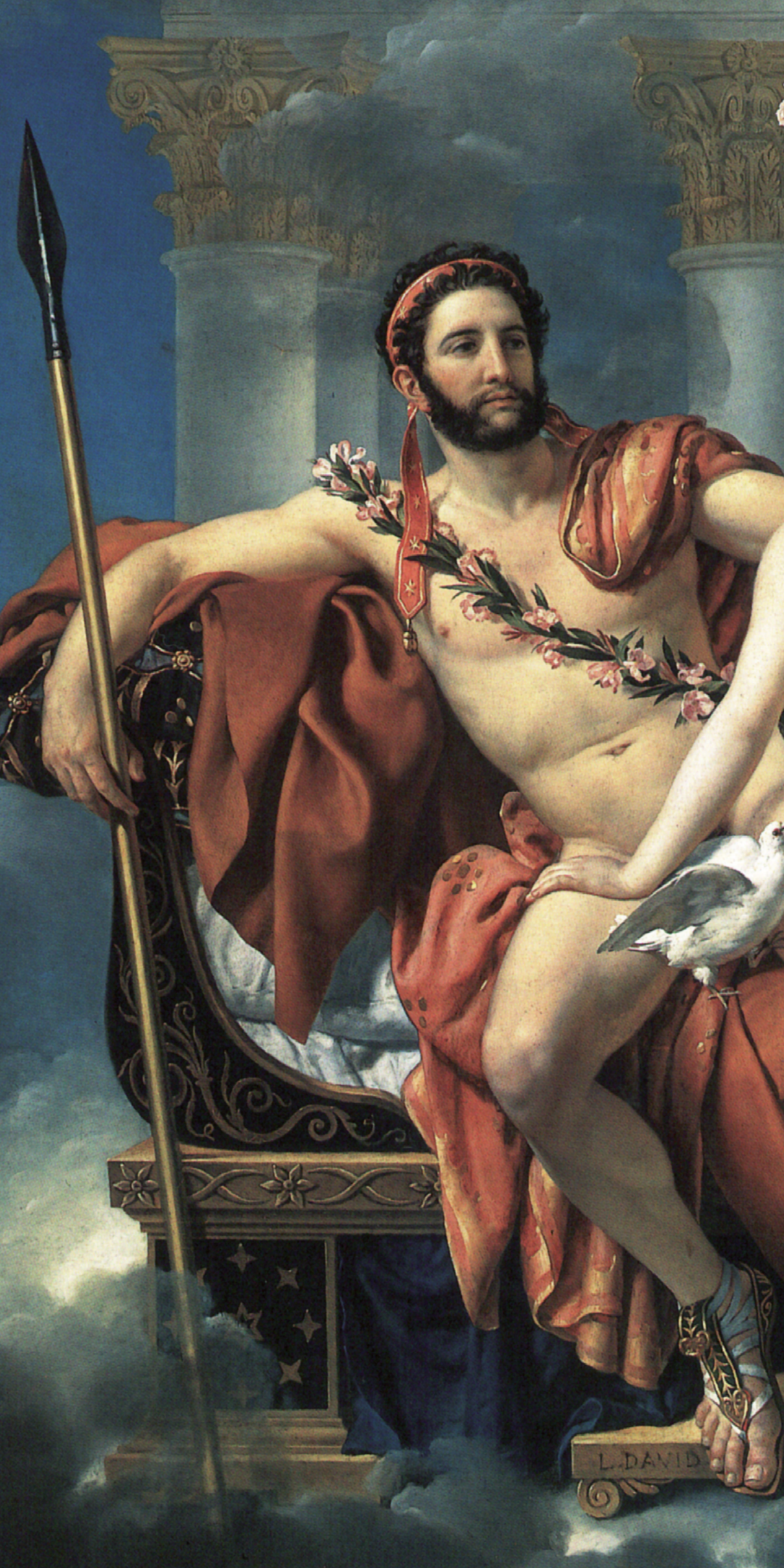




“Dear Guest, I’m glad you have found the way to us. My team and I are proud to serve you the dishes that we have created for you. Based on a team effort, creativity and our love for the products, we are confident you will enjoy our local and seasonal menu. Please do let us know what you think about it.

My favourite?... the lobster pasta of course, the ideal combination of tenderness and pure taste.  
Enjoy your meal.

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



ROMAIN CADET

HEAD CHEF AT THE DOMINICAN



# MENU 12.00 - 22.00

## CLASSICS

**Caesar Salad**   € 24,00  
'Licques' red label poultry | Parmesan | anchovies  
volaille 'Licques' label rouge | Parmesan | anchois  
*hoeve kip 'Licques' rood label | Parmezaanse kaas | ansjovis*

**Cod 'Fish & Chips'** € 33,00  
panko | tartar sauce | crunchy fennel  
panko | sauce tartare | fenouil croquant  
*panko | tartaar | krokante venkel*

**Club Sandwich**  € 25,00  
chicken **or** smoked salmon | Mesclun | fries  
poulet **ou** saumon fumé | Mesclun | frites  
*kip **of** gerookte zalm | gemengde salade | frietjes*

**Burger**  € 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*

**Simmental Beef**  € 36,00  
chimichurri sauce | seasonal vegetables  
sauce chimichurri | légumes de saison  
*chimichurri saus | seizoensgroenten*

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

## STARTERS

**Shrimp Croquettes**  € 23,00  
homemade | Combava mayonaise | fried parsley  
fait maison | crevettes | mayonaise au Combava | persil frit  
*huisgemaakt | garnalen | Combava mayonaise | gefrituurde peterselie*

**Sea Bass Tartare**  € 26,00  
beetroot crumble | passionfruit vinaigrette  
crumble de betterave | vinaigrette aux fruits de la passion  
*crumble van rode biet | vinaigrette van passievruchten*

**'Cœur de Bœuf'**    € 23,00  
tomato | Stracciatella | basil sponge cake  
tomate | Stracciatella | sponge cake au basilic  
*tomaat | Stracciatella | basilicum sponge cake*

**Roasted Veal Tartlet** € 24,00  
thick cream | herring pearl | herbs  
crème épaisse | perle de hareng | herbes  
*dubbele room | haringparel | kruiden*

**Scallops**  € 24,00  
coconut | 'Belgian' caviar | pickled vegetables  
noix de coco | 'Belgian' caviar | légumes pickles  
*kokos | 'Belgian' kaviaar | ingemaakte groenten*

# 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*

**Spelt Risotto**   € 30,00  
grilled fennel | salad  
fenouil grillé | salade  
*gegrilde venkel | salade*

**'Licques red label' Poultry**   € 35,00  
truffle | courgette flower tempura | mustard  
truffe | tempura de fleurs de courgette | moutarde  
*truffel | tempura van courgettebloemen | mosterd*

**Fillet of John Dory** € 40,00  
butternut | foam of Palmer 'Extra Brut' Champagne  
butternut | écume de Champagne Palmer 'Extra Brut'  
*butternut pompoen | schuim van Champagne Palmer 'Extra brut'*

**'Low Temperature' Cooked Venison**  € 35,00  
roasted carrot | red wine sauce  
carotte rôtie | sauce au vin rouge  
*geroosterde wortel | rode wijnsaus*

**Rack of Lamb** € 40,00  
fondant potatoes | wild asparagus | lamb jus  
pomme bouchon | asperges sauvages | jus d'agneau  
*fondant aardappels | wilde asperges | lamsjus*

## 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

**Textures of Pineapple** € 14,00  
ananas en texture - *ananas texturen*

**Tartlet of Passionfruit** € 14,00  
chocolate | tonka bean | whipped cream | Bourbon vanilla ice cream  
chocolat | fève de tonka | chantilly | glace vanille Bourbon  
*chocolade | tonkaboon | slagroom | Bourbon vanille-ijs*

**Coffee Tiramisu** € 14,00  
tiramisu au café - *tiramisu koffie*

**Red Fruit Assortments** € 14,00  
chocolate crumble | raspberry sorbet  
crumble au chocolat | sorbet framboise - *chocolade crumble | frambozensorbet*

## TAPAS

**Prawn Croquette** Combava mayonaise € 8,00  
croquette de crevette avec mayonaise Combava - *garnalenkroket met Combava-mayonaise*

**Sea Bass Tartare** crackers € 8,00  
tartare de bar, krupuk - *tartaar van zeebaars, kroepoek*

**Lobster Roll** € 9,00  
rouleau de homard - *kreeftenrol*

**Pata Negra Croquette** pepper coulis € 8,00  
croquette de Pata negra, coulis poivron - *Pata negra kroket, paprika coulis*

**Cheese Platter (2 p)** € 16,00  
plateau de fromage - *kaasplankje*

**Meat Platter (2 p)** € 18,00  
plateau de charcuterie - *vleesplankje*

**Spicy Chicken Wings** barbecue sauce / truffle sauce € 8,00  
chicken wings épicée - *pikante kippenvleugels*

**Potato, Beef Carbonnade** € 8,00  
pomme de terre, carbonade de bœuf - *aardappel, rundvlees carbonade*

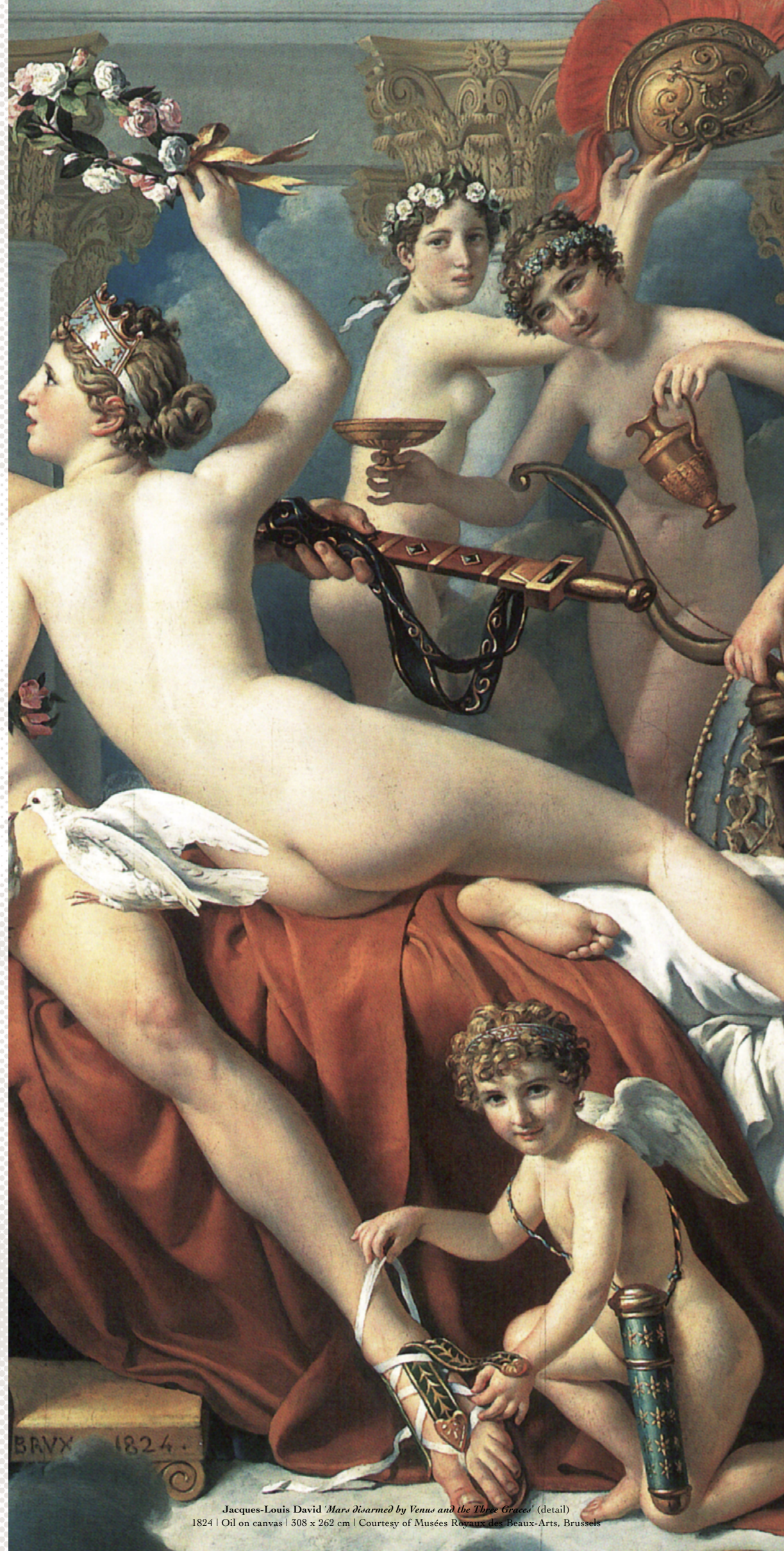
**Tomato, Stracciatella and Pesto** € 8,00  
tomate, stracciatella et pesto - *tomaat, stracciatella en pesto*

**Tomato Gazpacho** basil sorbet € 8,00  
gazpacho de tomates, sorbet au basilic - *tomaten gazpacho, basilicum sorbet*

## 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



