

Starters

Tuna Spring Rolls Fresh tuna and vegetables rolls, deep fried. Sweet chilli and fresh salad garnish.	50,000
Escargots Bourguignonne Half a dozen baked snails in our signature garlic butter. Served with bread basket.	60,000
Paté des Ardennes Pork paté, confit d'oignon and trimmings. Served with bread basket.	75,000
Grilled Prawns Diabolique A slightly spicy tomato, bell pepper and brandy cream sauce. Served with bread basket.	90,000
Smoked Norwegian Salmon On warm brown toast and a fresh salad garnish. Sour cream & Roquefort dressing.	95,000
Cheese Croquette Homemade deep fried breaded cheese filling served on a bean sprout salad.	70,000
Thai Beef Salad Salad of marinated beef tenderloin on cucumber and mint leaf. And bread basket.	75,000
Norwegian Salmon Ceviche With diced avocado and dressing.	85,000

Salads

Niçoise Salad Potatoes, green beans, boiled egg, olives and freshly seared tuna.	62,000
Italian Salad Mozzarella, tomatoes and basil in balsamic olive oil and pesto.	65,000
Pear and Blue Cheese Salad Topped with sundried tomatoes, dried apricots and cashew nuts.	76,000

Soups

Tomato Soup Topped with cream and garlic croutons.	50,000
Pumpkin and Tomato Soup With a garnish of garlic croutons.	55,000
Clear Vegetables Soup Garden fresh vegetables in a clear vegetable stock.	50,000
Tom Yam Goong Spicy prawns and lemongrass soup.	78,000

Main Courses

Chicken Cordon Bleu Homemade ham and cheese stuffed breaded chicken breast. Served on a creamy mushroom.	85,000
Boulettes Sauce Tomates Traditional Flemish meatballs in a rich tomato sauce. Served the classic way with French fries and a side salad.	82,000
Barbecued Pork Ribs Signature grilled pork ribs marinated in barbecue sauce. Served with baked potatoe and a garden salad.	95,000
Carbonades à la Flamande Flemish dish of beef slow braised in dark beer. Served with French fries, mayonnaise, and side salad.	95,000
Grilled Butterfish “Estragon” Creamy estragon sauce finished with braised shallots, leeks and carrot strips. Served with boiled potatoes.	90,000
Grilled Tuna Steak Grilled and served on a garlic butter sauce with grilled vegetables.	95,000

<p>Pan Fried Salmon Fillet Lemon dill sauce over green beans and smothered onions. Served with sautéed potatoes.</p>	<p>130,000</p>
<p>Grilled King Prawns à l'Ail 5 king prawns in our signature garlic butter with a side of fresh garden greens. Breadbasket.</p>	<p>135,000</p>
<p>Grilled King Prawns Maison 5 king prawns served on a mild Indian curry sauce with fresh pineapple. Sautéed vegetables and white rice.</p>	<p>135,000</p>
<p>Lamb Dijonnaise Steak Grilled lamb, green beans, creamy Dijonnaise sauce. Garlic mashed potatoes</p>	<p>147,000</p>
<p>Brochette "Des Artistes" Giant meat skewer with chicken filet, beef filet, lamb and chorizo sausage. Served with a mixed salad and baked potato. Choice of mushroom, pepper or provencal sauce.</p>	<p>186,000</p>

Beef Tenderloin

Local Tenderloin Steak Nature 180 gr	140,000
Local Tenderloin Steak Nature 280 gr	180,000

Pan fried Australian Tenderloin Steak Nature 180 gr	170,000
Pan fried Australian Tenderloin Steak Nature 280 gr	250,000

Choose two complimentary side dishes:

French fries, oven baked potato, sautéed parsley potatoes,
garlic mashed potatoes or steamed rice

Mixed salad, tomato salad, green salad,
sautéed vegetables, grilled vegetables
or broccoli gratin

Add Sauce 25,000

Cafe de Paris

Two slice of homemade garlic, fine herbs butter

Archiduc

Creamy mushroom sauce

Poivre Crème

Creamy black pepper sauce

Estragon

Creamy tarragon sauce

Provençale

Brandy flavoured tomato, capsicum, onion and mushroom sauce

Blue Cheese

Creamy blue cheese sauce

Chicken

Chicken Breast Nature

80,000

Choose two complimentary side dishes:

French fries, oven baked potato, sautéed parsley potatoes,
garlic mashed potatoes or steamed rice

Mixed salad, tomato salad, green salad,
sautéed vegetables, grilled vegetables
or broccoli gratin

Add Sauce

25,000

Cafe de Paris

Two slice of homemade garlic, fine herbs butter

Archiduc

Creamy mushroom sauce

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Provençale

Brandy flavoured tomato, capsicum, onion and mushroom sauce

Blue Cheese

Creamy blue cheese sauce

Pasta

Spaghetti Pomodoro	55,000
Tossed with basil rich tomato sauce. Served with garlic bread.	
Spaghetti Bolognese	65,000
Classic meat and tomato sauce. Served with garlic bread.	
Spaghetti Carbonara	68,000
Creamy ham, bacon and mushroom sauce. Served with garlic bread.	
Prawns Aglio O'lio	70,000
Tossed in olive oil with garlic, onions and red paprika flakes. Served with garlic bread.	
Spaghetti Pescatore	96,000
Tomato sauce filled with butterfish and prawns. Served with garlic bread.	

On Request

Due to the long preparation time, please order one day in advance.

Bebek Betutu	240,000
Ayam Betutu	230,000
A real Balinese tradition! Usually served only on auspicious days and ceremonies, smoked for hours on coconut husks, served with its traditional lawar vegetables and steamed white rice. Choice of a whole chicken or whole duck, enough for two!	
Indonesian Rijsttafel (minimum 2 persons)	195,000 / p
The traditional culinary feast! A taste of the archipelago: a table filled with rice, sambals, meats, vegetables, rice crackers, and so on, and so on.	
Belgian Style "Steak Tartare" (minimum 2 persons)	180,000 / p
Absolute French and Belgian special of raw chopped tenderloin with its tray of condiments. Served with a crispy French fries.	

Indonesia

Mie Kuah Traditional Indonesian chicken and noodle soup.	50,000
Mie Goreng Tossed egg noodles with chicken and vegetables, shrimp crackers and acar.	55,000
Nasi Goreng - Chicken Indonesian fried rice with chicken and vegetables, chicken satay, shrimp crackers and acar.	65,000
Nasi Goreng – Vegetarian Indonesian fried rice with vegetables, garlic crackers and acar.	50,000
Cap Cay Ayam Steamed vegetables and chicken in a thickened clear stock.	60,000
Sate Ayam Grilled chicken skewers, peanut sauce and white rice.	70,000
Rendang Sapi Sumatran beef and coconut ragout. Served over white rice.	84,000

Desserts

Moelleux au Chocolat	70,000
Chocolate sponge cake filled with liquid chocolate. Served with a scoop of vanilla ice cream and a strawberry coulis.	
Crepes Micado	60,000
French pancakes with vanilla ice cream and hot chocolate sauce.	
Crepes Suzette	65,000
French pancakes with vanilla ice cream and a brandy – orange sauce.	
Crepes aux Fraises	68,000
French pancakes with vanilla ice cream, fresh strawberries and its dressing.	
Cheese Platter	125,000
Brie, Camembert, Blue Cheese with condiments.	

Ice Cream

Ice Cream per scoop	25,000
Your choice of vanilla, chocolate, mocha or strawberry ice cream.	
Dame Blanche	68,000
Three scoops of vanilla ice cream served with hot chocolate sauce.	
Café Glacé	62,000
Scoops of vanilla, mocha and chocolate ice cream topped with espresso.	
Coupe aux Fraises	68,000
Scoops of vanilla and strawberry ice cream, fresh strawberries and its dressing.	