

TASTE  
& EN-  
JOY

MENU ENGLISH

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STARS *of* FLANDERS

## APPETIZERS

Degustation of Pata Negra (24 m. Juan Pedro Domec)		16.00
Degustation of Mangalica ham (18 m. Monte Nevada)		14.00
Deep-fried Nobashi-shrimps with sweet-sour dip sauce		15.00
Small fried fish fillets with tartar sauce		14.00
Smoked salmon toasts with garnish		15.00

## OYSTERS

Gillardeau n° 3	3 pieces	13.00
	6 pieces	26.00
Fines de Claire Marennes d'Oléron	3 pieces	10.50
	6 pieces	21.00
The Zeeland flat oyster <sup>ooooo</sup>	3 pieces	16.00
	6 pieces	32.00

Soup of the day	7.00
Lobster Bisque	15.00
Shrimp croquettes	18.00
Cheese croquettes	15.00
Beef carpaccio "Angus" with rocket salad, Parmesan and basamic	18.00
Smoked Scottish salmon "extra doux"	19.50
Homemade tureen of goose liver with figs compote and French roll	22.50

## SALADS

Caesar salad with grilled chicken and anchovy	18.00   24.00
Salad Latem & Leie (grilled scallop, Mangalica ham, smoked salmon, goose liver and shrimps)	24.00   29.00

#### PASTA DISHES

Linguine with prawns, Mangalica ham and truffle	25.00
Penne Arrabiata with scampi and pesto	24.00

#### VEGETARIAN DISHES

Tarte tatin of chicory with figs, ricotta and balsamic	22.00
Tortellini with ricotta filling, tomato sauce and basil	26.00

#### FISH DISHES

Baked or grilled sole with French fries and hot vegetables	Price of the day
“Anguilles au vert” (eel in green herb sauce)	27.00
Turbot fillet, mashed potatoes with mustard seed, baby spinach and mousseline sauce	33.00

#### MEAT DISHES

Pork chop Brasvar “Cross of Blackwell”	23.00
Steak tartare, classically prepared at the table	24.00
Baked or grilled filet pur	33.00
Baked or grilled côte à l’os (2 persons)	p.p. 29.00
Vol au vent of black-legged chicken with veal sweetbread	27.00

**All these dishes are served with French fries and a salad**

Hot vegetables	6.00
Chicory Salad	6.00

#### SAUCES

Béarnaise, green pepper, cream of mushroom, Maître d’hôtel butter

From 8 people on, maximum 4 different starters and main dishes

OPENING HOURS FROM 01/05 TILL 30/09

Monday 12.00 - 14.30 & 18.00 - 21.30

Tuesday 12.00 - 14.30 & 18.00 - 21.30

Wednesday 12.00 - 14.30 & 18.00 - 21.30

Thursday 12.00 - 14.30 & 18.00 - 21.30

Friday 12.00 - 14.30 & 18.00 / 21.30

Saturday 12.00 - 14.30 & 18.00 - 21.30

Sunday 12.00 - 14.30 & 18.00 - 21.30

OPENING HOURS FROM 01/10 TILL 30/04

Monday 12.00 - 14.00 & 18.00 - 21.00

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Thursday 12.00 - 14.00 & 18.00 - 21.00

Friday 12.00 - 14.00 & 18.00 - 21.30

Saturday 12.00 - 14.00 & 18.00 - 21.30

Sunday 12.00 - 14.30 & 18.00 - 21.00

For information about allergen, please turn to  
the staff



**AUBERGE DU  
PÊCHEUR**

SINT-MARTENS-LATEM

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**STARS** *of* **FLANDERS**

Charl's - Knokke | Diner Privé Catering | Gosset Hotel - Groot-Bijgaarden | Hotel Serwir - Sint-Niklaas | Auberge du Pêcheur - Sint-Martens-Latem

## SUGGESTIONS (14-02-2020 • 07-03-2020)

### STARTERS

Grilled scallops, Jerusalem artichoke, Mangalica ham and parsley infused oil	25.00
Sashimi of salmon, tuna, sushi rice, wakame and soy	21.00
Tartare of veal, anchovy mayonnaise, capers and pickels	21.00

### LOBSTER (600-700 GR.)

“Bellevue”	29.00/58.00
Fried with herb butter	29.00/58.00

### FISH DISHES

Codfish fillet 'Skrei', mashed potato, leek, shrimp, buttermilk and sorrel	31.00
Ray fillet, hazelnut butter, capers and boiled potatoes	30.00
Asian casserole of Monkfish with basmati rice	32.00

### MEAT DISHES

Beef tenderloin, cevenne onion, salsify, rösti and a red wine jus	29.00
Crispy baked sweetbread, celeriac, calf's liver and chicory	39.00
Stew of veal cheeks with Westmalle beer, salad and French fries	28.00