

TASTE  
& EN-  
JOY

MENU ENGLISH

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STARS *of* FLANDERS

## APPETIZERS

Degustation of Pata Negra (24 m. Juan Pedro Domec)	20.00
Degustation of Mangalica ham	18.00
Tempura "Nobashi prawns" with sweet-sour dipping sauce	19.00
Small fried fish fillets with tartar sauce	17.00
Toast with smoked salmon and sour cream	19.00

## STARTERS

Oysters Gillardeau	6 pieces	26.00
Bisque of shrimps		16.00
Shrimp croquettes		20.00
Cheese croquettes		17.00
Beef carpaccio with balsamic, rocket salad, Parmesan cheese		21.00
Scottish salmon tartare, horseradish, dill oil, cucumber		24.00
Scallops, ceviche, avocado, pomegrate		26.00
Smoked Scottish salmon "extra doux" with garnish		24.00

#### FISH DISHES

Baked or grilled sole with French fries and salad	45.00
“Anguilles au vert” (eel in green herb sauce)	33.00
Turbot fillet, mashed potatoes with mustard seed, spinach and mousseline sauce	35.00
Sea bass fillet, paëlla, squid, candied paprilka, chorizo	33.00

#### MEAT DISHES

Pork loin Brasvar, grilled, Tierenteyn pickles	29.00
Vol au vent of black-legged chicken with veal sweetbread	32.00
Steak tartare	29.00
Baked or grilled fillet pur	36.00
Baked or grilled Limousin côte à l’os (2 persons)	p.p. 36.00
Malinois cuckoo, fillet, ricotta, asparagus, peas, dragon	32.00

Chicory Salad	7.00
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**All these meatdishes are served with French fries and a salad**

**Vol au vent is served without salad**

#### SAUCES

Béarnaise, pepper cream, cream of mushroom, Choron, herb 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

Tuesday 12.00 - 14.00 & 18.00 - 21.00

Wednesday 12.00 - 14.00 & 18.00 - 21.00

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

### ASPARAGUS

Flemish way	26.00   35.00
with smoked salmon, sauce mousseline	27.00   36.00
grilled, Pata Negra, poached egg	27.00   36.00

### BABY LOBSTER

baked, herb butter, pasta	35.00
Belle Vue	32.00

### SALADS

Caesar salad with grilled chicken, dressing, breadcrumbs, anchovy	20.00   28.00
Salad Niçoise, grilled tuna, beans, olives	26.00   31.00
Salad Byrrata, Parma ham, artichoke, tomato, chillin Parmesan cheese	26.00   31.00

### PASTA DISHES

Linguine, prawns, Mangalica ham and truffle	27.00
rigatoni, ragù of beef cheek, tomato,	27.00

### VEGETARIAN DISHES

Ravioli, green asparagus, burrata, sage	27.00
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## **BUSINESS LUNCH**

39.50

Choice of a starter and a main course from "Menu Pêcheur"

Only on weekdays for lunch (except public holidays)

## **MENU PÊCHEUR**

52.50

Choice of starters, main courses and desserts

Shrimp croquettes

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Beef carpaccio with rocket salad, Parmesan and balsamic

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Tartare de scallops, Granny Smith, celeriac, lemon

Rib-eye with choice of sauce, salad and French fries

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Sea bass fillet, paëlla, squid, shrimps gravy

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Pork loin Brasvar, sweet potato, onion, cauliflower

Dame Blanche

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Irish Coffee

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Apple, praline, hazelnut, chocolate

# SWEETS AND TREATS

DESSERT ENGLISH

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STARS *of* FLANDERS

## HOT DRINKS

Coffee . Deca . Mokka	4.00
Double Espresso	5.00
Latte Macchiato	4.50
Cappuccino with milk foam	5.50
Cappuccino with whipped cream	5.50
Coffee with milk	5.50
Hot chocolate	5.50
Hot wine	7.00
Tea	5.00
Infusions	4.50
Fresh mint tea	7.00
Filliers Coffee (Jenever)	12.00
French Coffee (Cognac)	12.00
Sweet French Coffee (Grand Marnier)	12.00
Irish Coffee (Jameson)	12.00
Italian Coffee (Amaretto)	12.00



## DESSERTS

Dame Blanche "Pêcheur" (Ice-cream vanilla, crumble, chocolate sauce, whipped cream)	13.50
Iced coffee with a chocolate madeleine	13.50
Crème brûlée with red fruits	14.00
Coupe strawberry (Ice-cream vanilla, strawberries, crumble and coulis)	16.00
Strawberry mousse, rhubarb, white chocolate	14.00