

TASTE
& EN-
JOY

MENU ENGLISH

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

STARTERS

Soup of the day	7.00
Lobster Bisque	15.00
Shrimp croquettes	18.00
Cheese croquettes	15.00
Carpaccio of beef "Wexford" with olive oil, Parmesan cheese and rocket salad	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

PASTES

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

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 peper, 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

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Sunday 12.00 - 14.30 & 18.00 - 21.00

For information about allergen, please turn to
the staff



**AUBERGE DU
PÊCHEUR**

SINT-MARTENS-LATEM

STARS *of* **FLANDERS**

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

SUGGESTIONS

STARTERS

Tartar of langoustine, sour cream, cucumber, candied lemon and avruga caviar	23.00
Tartar of veal, cream of anchovy and capers	21.00

OOSTERSCHELDE LOBSTER

Lobster "Bellevue"	30.00/60.00
Lobster baked with seasoning butter	30.00/60.00

FISH DISHES

Sea bream fillet, shrimp risotto, fennel and watercress	28.00
Cod fillet, asparagus, sea lavender and muslin sauce	31.00
Salmon burger with avocado and lime	25.00

MEAT DISHES

Guinea fowl, green asparagus and string beans	29.00
"Anjou" pigeon, pea, heart of lettuce and portobello	30.00
Spring chicken, tarragon sauce, vegetable mix and potato croquettes	26.00

ASPARAGUS

"Flemish"	22.00/28.00
With smoked salmon and mousseline sauce	23.00/29.00
Grilled with Pata Negra and mousseline sauce	24.00/30.00

SALADES

Tomato with hand-peeled shrimps of Zeebrugge	29.00/50.00
Insalata caprese with burrata and organic tomato	21.00
Salade Niçoise with grilled tuna and beans	24.00/29.00