

ARGAN MENU

CHEF'S SUGGESTIONS

3-COURSE CHEF'S MENU OF YOUR CHOICE.....€ 58

The chef's three-course menu is available only from 6 p.m. onwards

STARTERS

Pan-seared scallops, Comté mashed potatoes, white wine shallot reduction, foie gras shavings and sprout salad (7, 12, 13, 14) (A) € 24

◇ **Porcini parfait**, roasted pumpkin, croutons, fine herbs and toasted seeds (1, 3, 7) (A) € 18

Citrus quail supreme, sweet-and-sour soy glaze, Chioggia carpaccio, charred baby leeks and herb salad (1, 6, 7, 9, 12) (A) € 24

MAIN COURSES

Roasted duck breast with honey and balsamic, sweet potato purée, glazed baby carrots and sweet-savory shallot sauce (6, 7, 12) (B) € 34

Slow-cooked yellow chicken supreme, mashed corn potato, thyme popcorn and Provençal meat jus (1, 7, 9, 12, 13) (B) € 33

Belgian Bouillabaisse: Lobster bisque, cod, monkfish, scampis, pollock, homemade rouille and croutons (1, 2, 3, 4, 9, 10, 13) (B) € 33

DESSERTS

Pistachio mille-feuille with praline and shortbread pistachios (1, 3, 7, 8, 12, 13) (A) € 12

Crème brûlée with speculoos spices (3, 7, 12, 13) (A) € 12

Exotic fruit and yuzu pavlova, mascarpone mousse and mango coulis with Espelette pepper (3, 7, 13) (A) € 12

APPETIZER

◇ **Chickpea hummus with zaatar spices and pita bread** (11) (B) € 7

◇ **Cheese with Tierenteyn mustard and dill** (7, 10) (B) € 8

Assortment of mini Ardennes sausage (1, 9, 12, 15) (A) € 9

◇ **Sweet potato fries with truffle mayonnaise** (3, 10) (B) € 7

TO SHARE

◇ **Lebanese Platter**: Chickpea hummus, moutabal with tahini, fattoush with sumac, pita bread, falafel, marinated olives and grilled halloumi (1, 11, 13) (C) € 19

Belgian Cheese & Charcuterie Platter: Passendale, Chimay, aged Bruges, Cobourg ham, country terrine, mini sausages, onion confit with wholegrain mustard, gherkins and pickled onions (7, 12, 15) (B) € 21

STARTERS

◇ **Chioggia beet carpaccio**, sesame eggplant tapenade, flax seeds, feta, frisée lettuce, crunchy beans and pomegranate (11, 12, 13) (A) € 16

◇ **Shrimp croquettes from our coasts by Mr. Vanzegbroek**, lemon, and fried parsley (1, 2, 3, 7, 9, 12) (A) € 22

Belgian cheese croquettes by Mr. Vanzegbroek, lemon, and fried parsley (2 pieces) (1, 3, 7, 9, 12, 13) (B) € 20

Mixed croquettes prawns and cheese by Mr. Vanzegbroek, lemon and fried parsley (2 pieces) (1, 2, 3, 7, 9, 12, 13) (B) € 21

MAIN COURSES

Hereford beef steak (250g), fries, mesclun, choice of sauce: Béarnaise (3, 7, 12), Green Pepper (1, 7, 9, 12, 13), Chimichurri, Archiduc (1, 7, 9, 12, 13) (D) € 32

Orecchiette with salmon, spinach cream and chervil with parmesan, broccolini and garlic breadcrumbs (1, 3, 7, 13) (B) € 24

Fish & Chips, fries, tartar sauce, and mesclun from young salad leaves (1, 3, 4, 10, 12) (A) € 26

◇ **Orecchiette with fried eggplant**, basil, garlic, parmesan shavings and tomato sauce (1, 3, 7, 9) (A) € 22

Roasted salmon, green herb sauce, sautéed seasonal vegetables, wild rice and herb bouquet (4, 7, 12) (B) € 32

Club wrap: Smoked chicken fillet, bacon, Romaine lettuce, tomato, egg, mayonnaise and fries (1, 3, 7, 10, 15) (B) € 21

Dolce Caesar salad chicken supreme: Romaine lettuce, Espelette pepper, fine herbs, croutons, parmesan, and Caesar dressing (1, 3, 4, 7, 10, 12) (B) € 23

Dolce Caesar salad sautéed scampis: Romaine lettuce, Espelette pepper, fine herbs, croutons, parmesan, and Caesar dressing (1, 2, 3, 4, 7, 10, 12) (B) € 24

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BURGERS

🍷 **Vegan burger:** Vegan bun, carrot patty, yogurt-tahini sauce, grilled eggplant, iceberg lettuce and fries (1, 3, 7, 11, 12, 13) (A) .. € 22

Dolce Burger: Bun, beef patty, Maredsous cheese, onion confit, iceberg lettuce, wholegrain mustard-honey sauce and fries (1, 3, 7, 10, 12, 13) (E) € 24

Fish Burger: Bun, spiced breaded Victoria seabass, iceberg lettuce, guacamole, pickled red onion, yogurt sauce and fries (1, 7, 12, 13) (B) € 24

WOK

🍷 **Wok of seasonal vegetables,** rice noodles, and Ketjap sauce (6, 9, 11, 12) (A) € 22

Wok of chicken supreme, seasonal vegetables, rice noodles, and Ketjap sauce (6, 9, 11, 12) (B) € 25

Wok of scampis, seasonal vegetables, rice noodles, and Ketjap sauce (2, 6, 9, 11, 12) (B) € 27

PIZZA

🍷 **Margherita** (1, 7, 9, 12, 13) (A) € 19

Montagnarde: Reblochon, onion confit, smoked bacon, tomato sauce, mozzarella and ricotta (1, 7, 9, 12, 13, 15) (B) € 22

🍷 SUPPLEMENTS

Fries of sweet potato fries (A) € 7

Sautéed seasonal vegetables (A) € 9

Mixed salad (12) (A) € 6

Sauce: Béarnaise (3, 7, 12), Green Pepper (1, 7, 9, 12, 13), Chimichurri and Archiduc (1, 7, 9, 12, 13) (A) € 3,5

Mashed potatoes (A) € 7

Apple compote (A) € 5

🍷 DESSERTS

Cheese selection (7, 8, 12) (B) € 18

Gourmet coffee (4 mini pastries from our pastry chef) (1, 3, 5, 6, 7, 8, 11, 12, 13) (A) € 15

Chocolate, peanut and pine nut crumble tart (1, 3, 7, 8, 12) (A) € 12

Dame blanche or noire (3, 7, 13) (B) € 12

Ice creams & sorbets (3 scoops of choice): vanilla, chocolate, strawberry, mocha, almond, lemon, mango, speculoos, raspberry (1, 3, 7, 8, 13) (A) € 9

Fruit salad (A) € 9

FOR THE KIDS

🍷 **Cheese croquette** (1 piece) (1, 3, 7) (A) € 9

Crispy chicken, mashed potatoes and apple compote (1, 3, 7, 13) (A) € 12

🍷 **Margherita pizza** (1, 7, 12) (A) € 15

🍷 **Pasta with tomato sauce** (1, 3, 12, 13) (A) € 12

Pasta with tomato sauce and mini beef meatballs (1, 3, 6, 12, 13) (B) € 15

🍷 **Ice creams & sorbets** (2 scoops of choice): vanilla, chocolate, strawberry, mocha, almond, lemon, mango, speculoos, raspberry (1, 3, 7, 8, 13) (A) € 6

🍷 **Fruit salad** (A) € 6

🍷 **Soup of the day** € 9

Dish of the day
(Monday-Friday from 12 AM to 2 PM) € 16

SEASONAL BUFFET

Upon availability · For the whole table

- Price per person excluding drinks € 45
- Price for children aged 7 to 12 € 22,50
- Price for children aged 0 to 6 free

Salad bar · Hot Buffet with a selection of meat, fish and vegetarian dishes · Desserts Buffet · One complimentary aperitif per person included (cava, mocktail and soft)

🍷 Vegetarian meal

Emissions of CO₂

- (A) Very low: kg CO₂ < 1
- (B) Weak: 1,01 < kg CO₂ < 3
- (C) Averages: 3,01 < kg CO₂ < 5
- (D) High: 5,01 < kg CO₂ < 10
- (E) Very high: kg CO₂ > 10

ALLERGENS: 1) gluten 2) shellfish 3) eggs 4) fish 5) peanuts 6) soy 7) milk
8) nuts 9) celeriac 10) mustard 11) sesame 12) SO₂ 13) lupin 14) mollusc 15) pork