

P A T Y N T J E

Group menus (starting from 10 persons)

Surcharge for groups with less than 10 people: + 15%

Surcharge for groups with less than 5 people: + 30%

Please communicate your chosen menus one week before your reservation and the exact number of persons 4 working days before your reservation.

If you like to choose several menus, we ask kindly to limit your choice to two menus.

ATTENTION !!!

If there are less persons present the day of the reservation, we will have to charge the starter, main course and dessert. Drinks of these persons will not be charged.

APERO | APPETIZERS

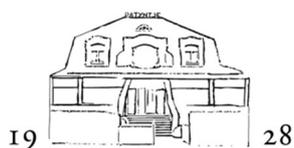
CHEF'S FORMULA

Selection of our chef's appetizers (5 pieces)

10,00 EURO per person

APPETIZERS

Cheese croquette	€1,5
Mini spring roll sweet & sour sauce	€1,5
Ham mousse	€1,5
Toast home-smoked salmon	€2
Toast 'rillettes de porc' from Brasvar	€2
Shrimp croquette	€2
Salmon tartar sour cream	€2
Cocktail of shrimps from Zeebrugge	€2
Croque 'Patyntje'	€2
Fried scampi filo pastry basil	€2
Baked scallops beurre blanc	€2
Tomato mozzarella	€2
Bisque of shrimps	€2
Beef carpaccio	€2
Puff pastry with sweetbreads	€2
Tomato shrimp	€2
Salmon fantasy	€2



PATYNTJE

MORE APPETIZERS

Asian soup	€2
Gazpacho	€2
Bouillon of potatoes with morel mousse	€2
Potato from Zeebrugge	€2,5
Pork leg croquette	€2,5
Spicy lamb meatball yoghurt sauce	€2,5
Toast foie gras onion confit	€2,5
Truffle of foie gras	€2,5
Trio of tapenades	€3
Sole goujonettes tartar sauce	€3
Scrambled eggs smoked salmon	€3

MENUS

MENU CLASSIC

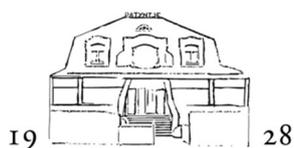
Kirr
Glass of Champagne + € 6
Glass of Cava + € 2
Tartar of salmon with sour cream and chips
Chateaubriand with béarnaise sauce and fresh fries
Chef's choice dessert
Coffee

55,00 EURO per person
Surcharge for groups with less than 10 people: + 15%
Surcharge for groups with less than 5 people: + 30%

MENU DU PATRON

Kirr
Glass of Champagne + € 6
Glass of Cava + € 2
Beef carpaccio with olive oil, Parmesan cheese and rocket salad
Salmon wrapped in lasagne with green basil sauce
Chef's choice dessert
Coffee

55,00 EURO per person
Surcharge for groups with less than 10 people: + 15%
Surcharge for groups with less than 5 people: + 30%



PATYNTJE

MENU GENT

Bockor beer
Witkap Pater Stimulo beer + € 2
Potato porridge with a poached egg and grey shrimps
Flemish stew with fresh fries
Rice pudding "Patyntje"
Coffee

€ 55,00 EURO per person
Surcharge for groups with less than 10 people: + 15%
Surcharge for groups with less than 5 people: + 30%

MENU PATYNTJE

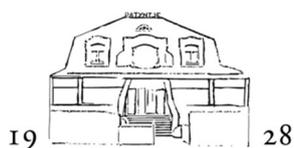
Kirr
Glass of Champagne + € 6
Glass of Cava + € 2
Vitello tonato
Cod fish, mousseline with a poached egg and grey shrimps
Chef's choice dessert
Coffee

€ 75,00 EURO per person
Surcharge for groups with less than 10 people: + 15%
Surcharge for groups with less than 5 people: + 30%

MENU BONNE BOUFFE

Kirr
Glass of Champagne + € 6
Glass of Cava + € 2
Marinated salmon with dill
Suckling pig, archiduc sauce and croquettes
Chef's choice dessert
Coffee

€ 55,00 EURO per person
Surcharge for groups with less than 10 people: + 15%
Surcharge for groups with less than 5 people: + 30%



P A T Y N T J E

MENU DU CHEF

Kirr
Glass of Champagne + € 6
Glass of Cava + € 2
Smoked salmon, toast and lemon
Vol au vent cuckoo Malines, fresh fries
Chef's choice dessert
Coffee

55,00 EURO per person
Surcharge for groups with less than 10 people: + 15%
Surcharge for groups with less than 5 people: + 30%

MARKET MENU

Kirr
Glass of Champagne + € 6
Glass of Cava + € 2
Soup of the day
Today's main course
Coffee

30,00 EURO per person
Surcharge for groups with less than 10 people: + 15%
Surcharge for groups with less than 5 people: + 30%

MENU MINI

Cheese croquette or tomato soup
Vol au vent with fresh fries
of
Flemish stew with fresh apple sauce and fries
Mini dame blanche

25,00 EURO per kid

Wine and water package: 24.00 EURO
 $\frac{1}{2}$ bottle of wine per person
 $\frac{1}{2}$ bottle of water per person