

## SERVED ALL DAY

### NOS PANIERS À PAIN – ONZE BROODMAND

CROISSANT 2.5

PAIN AU CHOCOLAT 3.

WHOLE WHEAT TOAST OR TOASTED BAGEL 2.

TOASTED BAGEL WITH CREAM CHEESE 3.5

BASKET OF ASSORTED PASTRIES AND BREADS - SMALL 9. OR LARGE 12.

### NOS TARTINES – ONZE BOTERHAMMEN

TARTINE AU JAMBON DE PARIS – BOTERHAM MET PARIJSE HAM 8.

*Paris ham and Dijon mustard on whole wheat bread*

CROQUE MONSIEUR 10. – CROQUE MADAME 12.

*Toasted Paris ham and cheese on whole wheat; Croque Madam is topped with a fried egg*

BAGEL WITH CREAM CHEESE AND SALMON 15.

*Toasted bagel with cream cheese, smoked salmon and onion*

TARTINE AU SAUMON FUMÉ – BOTERHAM MET GEROOKTE ZALM 14.

*Whole wheat bread with Norwegian smoked salmon topped with spring onions and fresh dill*

PAIN PERDU À L'ANVERSOISE – VERLOREN BROOD OP Z'N ANTWERPS 15.

*Crisp grilled egg-dipped bread served with fresh fruit and maple syrup*

### OEUFS – EIEREN

NOS OEUFS COMME VOUS LES SOUHAITEZ – ONZE EITJES ZOALS U ZE WENST 10.

*Two eggs any style, served with toast*

OEUFS FLORENTINE – GEPOCHEERDE EIEREN MET SPINAZIE EN MOUSSELINE 14.

*Poached eggs served with sautéed spinach and mousseline sauce*

LES OEUFS BENEDICT – ONZE BENEDICT EITJES 15.

*Poached eggs on a toasted English muffin with Canadian bacon & Hollandaise sauce*

LES OEUFS NORVÉGIENNE – NOORSE EITJES 16.

*Poached eggs on a toasted English muffin with Norwegian smoked salmon & Hollandaise sauce*

OMELETTE AUX CHAMPIGNONS – OMELET MET CHAMPIGNONS 13.

*Omelet with mushrooms, fresh herbs and tomato*

OMELETTE AU JAMBON ET AU FROMAGE – OMELET MET KAAS EN HAM 13.

*Omelet with ham and gruyère*

OMELETTE AUX JAMBON ET POIVRONS – OMELET MET HAM EN PAPRIKAS 14.

*Western omelet, ham, peppers and onions*

OMELETTE AU SAUMON FUMÉ – OMELET MET GEROOKTE ZALM 16.

*Omelet with Norwegian smoked salmon, cream cheese and fresh dill*

OMELETTE AU FROMAGE DE CHÈVRE – OMELET MET VERSE GEITENKAAS 16.

*Omelet with roasted vegetables and goat cheese*

OMELETTE AU CRABE ET ASPERGES – OMELET MET KRAB EN ASPERGES 18.

*Omelet with Chesapeake Bay crabmeat and asparagus with a Stella mousseline*

*Egg dishes are served with a crisp potato patty*

### LES GAUFRES ET PANCAKES – WAFELS EN PANNEKOEKEN

GAUFRE AU SUCRE – WAFEL MET SUIKER 8.

*Homemade waffle with sugar*

GAUFRE À LA CRÈME FRAICHE – WAFEL MET SLAGROOM 9.

*Homemade waffle with whipped cream*

GAUFRE AUX FRUITS FRAIS – WAFEL MET VERS FRUIT 11.

*Homemade waffle with assorted fresh fruit and whipped cream*

GAUFRE AUX FRAISES – WAFEL MET AARDBEIEN 11.

*Homemade waffle with fresh strawberries and whipped cream*

PANCAKES ET SIROP D'ÉRABLE – PANNEKOEKEN MET MAPLE SIROOP 9.

*American-style pancakes with butter and syrup*

PANCAKES AU CHOCOLAT – CHOCOLADE PANNEKOEK 10.

*Chocolate chip pancakes served with Belgian chocolate sauce*

PANCAKES AUX MYRTILLES – BOSBESSEN PANNEKOEK 10.

*Blueberry pancakes with butter and syrup*

### SIDE ORDERS

BACON - HAM - SAUSAGE - CANADIAN BACON 5.

CRISP POTATO PATTY 4.

FRESH SEASONAL FRUIT SALAD 9.

**SERVED FROM 12.00 NOON UNTIL 4.30 PM**

**BANC D'ÉCAILLER – OESTERBAR**

**NOS HÛTTRES – ONZE OESTERS** MP

*Raw oysters on the half shell, selected from this morning's market*

**NOS FRUITS DE MER – ONZE ZEEVRUCHTEN** MP

*Jonah crab claws, sea whelks, clams, periwinkles, chilled lobster, shrimp, catch of the day*

**PLATEAU MARKT – ZEEVRUCHTENSCHOTEL MARKT** 65.

*A generous iced platter of house selections from our raw bar*

**PLATEAU ROYAL – KONINKLIJKE SCHOTEL** 95.

*An impressive two-tiered iced platter of selections from our raw bar*

**LES MOULES – DE MOSSELEN**

**MOULES NATURE – MOSSELEN NATUUR** 19.

*Mussels steamed in the shell with fresh garden vegetables, served with Belgian frites*

**MOULES À LA BLANCHE – MOSSELEN MET HOEGAARDEN** 21.

*Mussels steamed in Hoegaarden beer, with frites*

**MOULES À LA CRÈME ET L'AIL – MOSSELEN MET LOOK EN ROOM** 22.

*Mussels with garlic and fresh cream, with frites*

**MOULES AU VIN BLANC – MOSSELEN WITTE WIJN** 21.

*Mussels steamed in white wine, with frites*

**MOULES À LA PROVENÇALE – PROVENÇAALSE MOSSELEN** 23.

*Mussels with tomato and fresh basil, with frites*

**MOULES À LA CORIANDRE – MOSSELEN MET KORIANDER** 22.

*Mussels steamed with cilantro, curry and a dash of cream, with frites*

**NOS POTAGES – ONZE SOEPEN**

**SOUPE DE TOMATES – TOMATENSOEP** 9.

*Fresh tomato soup with a swirl of pesto*

**SOUPE AU POULET – KIPPENSOEP** 10.

*Chicken and winter vegetable soup with fresh dill*

**SOUPE À L'OIGNON ET AU GRUYÈRE – UIENSOEP MET GRUYÈRE** 11.

*French onion soup with crouton topped with melted gruyere*

**BISQUE D'HOMARD – BISQUE VAN KREEFT** 11.

*Classic lobster bisque*

**LES ENTREES – VOORGERECHTEN**

**SALADE VERTE D'ENDIVES ET MACHE – SLAATJE VAN WITLOOF EN VELDSL** 10.

*Green salad of Belgian endive and mache*

**PÂTÉ MAISON – HUISBEREIDE PÂTÉ** 15.

*Country pâté served with toast, cornichons, Dijon mustard and red onion relish*

**SALADE VERTE AU FROMAGE DE CHÈVRE – SALADE MET VERSE GEITENKAAS** 12.

*Mixed green salad with goat cheese on croutons, honey and toasted pine nuts*

**MAGRET DE CANARD FUMÉ EN SALADE – GEROOKTE EENDENBORST SALADE** 15.

*Thinly sliced smoked duck breast with fresh greens and a truffle vinaigrette*

**COCKTAIL DE CREVETTES – GARNALEN COCKTAIL** 14.

*Classic shrimp cocktail with Belgian and American dipping sauces*

**TARTARE DE THON – TARTARE VAN TONIJN** 15.

*Tuna tartare with sesame seaweed salad, fresh lemon juice, wasabi and soy sauce*

**SALADE NIÇOISE – VERSE TONIJNSALADE** 17.

*Seared fresh tuna served rare on a salad of hard boiled egg, potatoes, string beans and fresh herbs*

**SALADE DE HOMARD – SALADE VAN KREEFT** 24.

*One-half chilled lobster on finely chopped avocado, cucumber, tomatoes, peppers and endive*

**LES PLATS PRINCIPAUX – HOOFDGERECHTEN**

**PENNE AUX TOMATES ET À LA MOZZARELLA – PENNE MET TOMATEN EN MOZZARELLA** 16.

*Penne with tomato, basil and fresh mozzarella*

**HAMBURGER ACCOMPAGNÉ DE FRITES – HAMBURGER MET BELGISCHE FRIETJES** 16.

*Grilled sirloin burger on a toasted roll, with tomato, lettuce, onion and Belgian frites*

**TARTARE ACCOMPAGNÉ DE FRITES – RUNDSTARTAAR MET BELGISCHE FRIETJES** 19.

*Freshly ground raw beef blended with capers, onions and traditional spices, with Belgian frites*

**SALADE VERTE AU SAUMON – SALADE MET ZALMSTEAK** 21.

*Grilled salmon filet & roasted plum tomatoes, brown butter-dijon dressing on a bed of fresh greens*

**SALADE DE CREVETTES – SALADE VAN GARNALEN** 21.

*Grilled shrimp on a bed of endive with pine nuts and an orange vinaigrette*

**POTAGE DE FRUITS DE MER MARKT – ZEEVRUCHTENSOEP MARKT** 23.

*Fresh seafood and shellfish stewed with vegetables in a tomato saffron broth, aioli croutons*

**ENTRECÔTE ET FRITES – STEAK MET FRIETJES** 27.

*Grilled steak with a small endive salad and hand sliced frites*