



BE TWISTED
GLOBAL FLAVOURS, BELGIAN TWIST





Flavourful Finger Feasts

A Symphony Of Shareable Finger Delights

TOMATO & OLIVE TAPENADE PLATTER WITH SOURDOUGH BREAD

11

A platter with green olive tapenade, sweet tomato tapenade, and slices of sourdough bread. Perfect for sharing and enjoying diverse flavors!

LE GOURMAND BRIE WITH SOURDOUGH BREAD

25

Experience the richness of Le Gourmand Brie paired with warm sourdough bread. A delicious combination of textures.

BEEF BITTERBALLS WITH MUSTARD

13.5

Experience the richness of Le Gourmand Brie paired with warm sourdough bread. A delicious combination of textures.

BELGIAN RIGALETT NACHOS WITH RED SAUCE, ROOM, AND BASIL HUMMUS

11

Crispy nachos topped with Belgian Rigalett cheese, arrabiata sauce, basil hummus, and a dollop of sour cream. An irresistible sharing platter!

CHICKEN WINGS WITH COWBOY SAUCE

15

Delight in boneless chicken wings with a smoky kick of cowboy sauce. A flavorful choice for those who enjoy a touch of the wild side.

CHARCOAL GRILLED YAKITORI STICKS WITH BRAVA SAUCE

11

6 Savory charcoal-grilled yakitori sticks served with sesame seeds and brava sauce. A delightful twist on a classic favorite.

MEATBALLS IN TOMATO SAUCE WITH BELGIAN RIGALETT

14.5

Rich and savory no-meat meatballs smothered in tomato sauce, topped with Belgian Rigalett cheese.

FRENCH FRIES WITH MAYO

7

Classic French fries served with creamy mayo. A timeless and satisfying choice.

SWEET POTATO FRIES WITH ANDALOSE AND PARMESAN

7

Indulge in sweet potato fries with Andalose sauce and Parmesan. A flavorful twist on traditional fries.

CROQUE MONSIEUR WITH BELGIAN CHEESE AND KETJEP

15

A classic Croque Monsieur with Rigatello cheese, cooked ham, and a drizzle of Ketjep sauce. A Belgian touch to a French favorite.

SOUP

Enjoy a tasty bowl of tomato soup, chervil soup or pumpkin soup with a good slice of rustic bread.

7



For the lonely souls

A Table For One

VEGAN THAI CURRY SWEET POTATO VEGETABLE MIX



A vibrant and flavorful vegan Thai curry with sweet potato and a medley of vegetables.

25

BEEF CROQUETTES WITH MOLENAAR'S BREAD AND MUSTARD

Savory beef croquettes served with slices of Molenaar's bread and a side of tangy mustard.

20

PORK CHEEKS

Served with a creamy brown beer sauce and traditional Belgian french fries.

26

In Pizza We Crust!

MARGHERITA PIZZA



A classic Margherita pizza with herbs, fresh basil, and a generous layer of grated mozzarella. Simple yet satisfying.

15

PROSCIUTTO PIZZA

Indulge in the savory delight of a Prosciutto pizza featuring arugula, smoked Cobourg, and a perfect blend of mozzarella. A twist on the traditional.

16

QUATTRO FORMAGI PIZZA

A pizza lover's dream with a blend of four cheeses, arugula, and a drizzle of olive oil. A symphony of flavors in every bite.

17

HAWAIIAN PIZZA

Transport your taste buds to the tropics with the Hawaiian pizza featuring grated mozzarella, pineapple and smoked Cobourg. A sweet and savory escape.

16

Pasta Fiesta

CHICKEN RISOTTO

20

A comforting chicken risotto with arugula, Parmesan shavings, cherry tomatoes, and a drizzle of olive oil. A pasta lover's delight.

TAGLIATELLE CARBONARA WITH BEETROOT BACON



22

Experience a unique twist with tagliatelle carbonara featuring beetroot bacon, arugula, and a hint of olive oil. A modern take on a classic.

SPAGHETTI BOLOGNESE

20

Savor the rich flavors of spaghetti Bolognese with arugula, Parmesan shavings, cherry tomatoes, and a touch of olive oil. A timeless pasta favorite.

SALMON TAGLIATELLE

22

Dive into a seafood delight with salmon tagliatelle featuring arugula, Parmesan shavings, cherry tomatoes, and a drizzle of olive oil. A pasta dish with a twist.



Sweet Finale

LAVA CAKE

7

Indulge in the decadence of a lava cake, topped with powdered sugar, speculoos ice-cream, and fresh mint. A sweet conclusion to your meal.

TARTE TATIN

8

Experience the perfection of Tarte Tatin, crowned with powdered sugar, speculoos ice-cream, and fresh mint. A delightful pastry creation.

LUXURY BRUSSELS WAFFLE

6

Treat yourself to a luxury Brussels waffle with speculoos ice-cream, powdered sugar, chocolate sauce, and fresh mint. A classic Belgian waffle experience.

BELGIAN PANCAKES

8

Savor the goodness of Belgian pancakes with speculoos ice-cream, powdered sugar, chocolate sauce, and fresh mint. A sweet and satisfying end to your meal.

