



N E N U P H A R

GROUP MENUS (STARTING FROM 10 PERSONS)

Surcharge for groups with less than 10 people: + 10%
Surcharge for groups with less than 5 people: + 15%

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

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

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.

Wine and water package: 28.00 EURO
½ fles 'Les Jardins Cathares' white or red wine wine per person
water included

APERIO | APPETIZERS

APPETIZERS

Cheese croquette
Mini spring roll | sweet & sour sauce
Ham mousse
Toast | home-smoked salmon
Shrimp croquette
Cocktail of shrimps from Zeebrugge
Croque 'Patyntje'
Fried scampi | filo pastry | basil
Baked scallops | beurre blanc
Tomato | mozzarella
Spicy lamb meatball | yoghurt sauce
Toast | foie gras | onion confit
Trio of tappenades
Sole goujonettes | tartar sauce

5 appetizers of your choice: 19 EURO per person
3 appetizers of your choice: 11.50 EURO per person



N E N U P H A R

MENUS

TO SHARE

Vitello tonato
Calamares
Sardines 'Don Reinaldo' with toast and lime
Seranoham with melon
-
Beef tartare with fries
Côte à los with fries
Sea bream (chef's style)
-
Chocolate mousse
Panna Cotta
Rice pudding with brown sugar

€ 75 per person (minimum 15 persons)

MENU GUSTAVE DE SMET

(FROM 15/07 TILL 15/10)

Kirr or Cava +€1
Tanqueray Gin Tonic +€6 or glass of Champagne +€5
-
Herring with green beans and red onion
-
Mussels nature (white wine +€3) (Nenuphar +€4) (Cream +€3)
-
Pavlova
-
Coffee

€ 69 per person



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MENU COLVERT

Kirr or Cava +€1
Tanqueray Gin Tonic +€6 or glass of Champagne +€5
-
Homemade cheese croquettes, fried parsley and lemon
-
Crispy fried dorade Dugléré with pommes duchesse
-
Dame blanche
-
Coffee

€ 75 per person

MENU AFSNEE

Kirr or Cava +€1
Tanqueray Gin Tonic +€6 or glass of Champagne +€5
-
Vitello tonato
-
Roast turkey fillet with mushroom sauce and croquettes
-
Sabayon hierbas 'Secro 29'
-
Coffee

€ 75 per person



N E N U P H A R

MENU NENUPHAR

Kirr or Cava +€1
Tanqueray Gin Tonic +€6 or glass of Champagne +€5
-
Smoked salmon with toast and lemon
-
Chateaubriand with béarnaise sauce and fresh fries
-
Panna cotta hierbas 'Secro 29'
-
Coffee
€ 80 per person

MENU FERRY

Coupe cava +1€ of mocktail
-
Homemade shrimp croquettes, fried parsley and lemon
-
Filet pur | sauce of your choice + €5
or
Sea bream | mashed potatoes | leek | white wine sauce
-
Dame blanche with homemade vanilla ice cream
-
Coffee or fresh mint tea
€ 80 per person



N E N U P H A R

LEIE MENU

Kirr or Cava +€1
Tanqueray Gin Tonic +€6 or glass of Champagne +€5
-
Beef carpaccio, rucola, parmesan cheese
-
Cod fish with spinach, mousseline sauce
-
Dame blanche
-
Coffee

€ 79 per person

MENU MINI

Cheese croquette
-
Fishsticks, tartar sauce, fries
or
Vol-au-vent, fries
or
Flemish stew, fries
-
Mini Dame blanche

€ 35 per person



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SPRING MENU 1

(FROM 01/04 UNTIL 30/06)

Kirr or Cava +€1
Tanqueray Gin Tonic +€6 or glass of Champagne +€5
-
Asparagus à la flamande
-
Cod fish | mousseline | asparagus
-
Panna cotta hierbas 'Secro 29'
Coffee

€89 per person

SPRING MENU 2

(FROM 01/04 UNTIL 30/06)

Kirr or Cava +€1
Tanqueray Gin Tonic +€6 or glass of Champagne +€5
-
Asparagus mousseline
-
Rack of lamb | asparagus
-
Sablé Breton | fresh fruit | sabayon | vanilla ice cream
-
Coffee

€95 per person



N E N U P H A R

MENU HOLY MUSSEL

(FROM 01/07 TO 30/09)

Kirr or Cava +€1
Tanqueray Gin Tonic +€6 or glass of Champagne +€5

-

Salmon tartar, sour cream

-

Mussels nature
(white wine +€3)
(Nenuphar +€4)
(Cream +€3)

-

Pavlova

-

Coffee

€ 75 per person

WILD MENU

(FROM 15/10 UNTIL 31/12)

Kirr or Cava +€1
Tanqueray Gin Tonic +€6 or glass of Champagne +€5

-

Bisque of grey shrimps

or

Sea bream with beurre blanc sauce and spinach +€8

-

Saddle of hare Harlekijn, applesauce, cranberries , chicory, croquettes +€8
of

Pheasant 'Fine Champagne', applesauce, cranberries , chicory and
croquettes

-

Sabayon hierbas 'Secro 29'

-

Coffee

€75 per person