

BITES

Oysters Nature

3 pieces 10 – 6 pieces 18 – 9 pieces 26

Oysters Duno

Oysters with a frozen shot of Duno Seaberry Liquor

3 pieces 12 – 6 pieces 20 – 9 pieces 30

Charcuterie

(for 2 persons)

Mortadella Classica | Guanciale di Canossa | Salame Felino IGP
Culatello di Canossa IGP | Coppa Stagionata 20

Chicken Taco

Chicken | jalapeño | red onion

homemade jalapeño mayonnaise | lime 8

Cheese Board *V*

Florence maritime | XO Van Tricht | Bleu d'Auvergne
chutney | bread 15

Crispy Lamb Roll

Seasoned lamb | fried brick dough | hot salsa 14

Pan Con Tomate *V*

Tomato brunoise | homemade olive-truffle tapenade
roasted ciabatta bread 8

DUNO SEABERRY LIQUOR

Raised in Koksijde on the Belgian coast, our chef Hannes Vandebotermert of LOF Restaurant and his brother have a passion for everything that comes from the sea and its surroundings. With great care they developed Duno, a liquor made from seaberries.

DISHES

Ravioli di Mare

Homemade shellfish ravioli | spinach | bisque of North Sea shrimps
sea lavender | Parmezan cheese 16

Vegan Ravioli V

Homemade mushroom ravioli | mushroom broth | spinach 14

Pulled Pork

Pulled pork | caramelized onions | cheddar | garlic sauce
pointed cabbage | Turkish bread | French fries 14

Tom Kha Kai Soup

Coconut milk | mushrooms | lime leaves | lemongrass
coriander | fish sauce | lime juice | fried chilies V 9
with chicken 12 - with shrimps 15

Spring Salad

Watercress | red onion | roasted almond bread
with grilled bone marrow from the BBQ 20
with grilled halloumi V 18

Brandade

Cod fish | mashed potatoes | dashi beurre blanc
poached egg | North Sea shrimps | chive oil 23

Rabbit Tagine

Slow-cooked rabbit | pearl couscous | roasted almonds
grilled asparagus | ras el hanout 21

Coupe Colonel Duno

Sorbet ice cream | Duno Seaberry Liquor 12

Tarte Tatin

Tarte tatin | vanilla ice cream 9