

# APERITIVES



## Bubbles

Cava Brut Jove Oliveda, Girona

Cava Brut Rosato Oliveda, Girona

Champagne extra Brut Jean-Louis Deparis

Champagne, Veuve Clicquot

Glass	Bottle
€ 7.15	€ 33.00
€ 8.25	€ 39.60
€ 12.65	€ 66.00
	€ 126.50

## Gin-Tonic

Bombay Sapphire Gin with Franklin&Sons Mallorcan Tonic

Hendricks Gin with Franklin&Sons Mallorcan Tonic

HAVN Bangkok with Franklin&Sons Ginger Ale

HAVN Copenhagen with Franklin&Sons Mallorcan Tonic

HAVN Marseille with Franklin&Sons Mallorcan Tonic

HAVN Antwerpen with Franklin&Sons Mallorcan Tonic

Seagarden Gin Cadzand with Franklin&Sons Mallorcan Tonic

€ 11.15
€ 14.10
€ 15.40
€ 15.40
€ 15.40
€ 15.40
€ 15.40

## Rum-Tonic

One-Eyed Rebel Rum Spiced with Franklin&Sons Mallorcan Tonic or Ginger Ale

€ 15.40

## Classics

Kir

Kir Royal

Pineau des Charentes

Picon, white wine

Kopke port white

Kopke port ruby

Kopke port tawny

Sherry, dry or medium

Ricard

Campari

€ 7.70
€ 12.65
€ 6.05
€ 7.70
€ 6.15
€ 6.15
€ 8.50
€ 5.95
€ 7.80
€ 5.60

# MIXERS



## Cocktails

Mimosa	€ 14.50
<i>Champagne - Cointreau - Orange</i>	
Mojito	€ 14.50
<i>Bacardi - Mint - Lime</i>	
Dark & Rebel	€ 14.50
<i>One eyed rebel rum - Lime - Ginger beer</i>	
Cosmopolitan	€ 14.50
<i>Vodka - Cointreau - Lime - Cranberry</i>	
Espresso Martini	€ 14.50
<i>Vodka - Kahlua - Espresso</i>	
Bohemian Style	€ 14.50
<i>Licor 43 - Pear - Ginger ale</i>	

## Mocktails

Lemon squash	€ 8.50
<i>Lemon - orange - grenadine</i>	
Pear squash	€ 8.50
<i>Pear - Lemon</i>	
Mojito 0%	€ 8.50
<i>Mint - Lime - Ginger ale</i>	
Bohemian Style 0%	€ 8.50
<i>Orange - Cranberry</i>	
Crodino	€ 5.95

## Spritz (home made)

Aperol Spritz	€ 9.50
Limoncello Spritz	€ 9.50
Campari Spritz	€ 9.50

# COLD BEVERAGES AND BEERS



## Cold beverages

Gerolsteiner, still or sparkling water 0.25 cl	€ 3.85
Gerolsteiner, still or sparkling 0.75 cl	€ 7.50
Coca Cola / Coca Cola Zero	€ 3.85
Fritz Sinas / Fritz Lemon	€ 3.85
Fritz Honey Melon	€ 3.85
Fritz Rhubarb / Fritz Apple	€ 3.85
FuzeTea Peach / FuzeTea Mango	€ 3.85
Franklin&Sons Bitter lemon/ Tonic	€ 4.95
Franklin&Sons Ginger Ale	€ 4.95
Franklin&Sons Ginger Beer	€ 4.95
Fristi	€ 3.85
Chocomel	€ 3.85

## Fruit and vegetable juices

Appelaere	€ 4.40
Perelaere	€ 4.40
Druivelaere	€ 5.50
Freshly squeezed orange juice	€ 5.50
Organic Tomato juice	€ 4.40

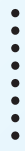
## Draught beer

Swinckels 0.25 cl	€ 3.85
Swinckels 0.50 cl	€ 7.50
Cornet Blonde 0.25 cl	€ 6.20

## Beers by the bottle

Estaminet	€ 3.65
Duvel	€ 6.75
Rodenbach Fruitage	€ 4.50
Swinckels 0.0% (non-alcoholic)	€ 3.85
Bavaria Radler 0.0% (non-alcoholic)	€ 3.15
La Trappe Double	€ 6.60
La Trappe Triple	€ 7.20
La Trappe White	€ 6.05
La Trappe Blonde	€ 6.50
La Trappe Nilles 0.0% (non-alcoholic)	€ 5.45
Dag en Dauw IPA	€ 7.50
Vuur en Vlam IPA	€ 7.50

No alcohol <18 years! Inform our staff about your allergies and/or dietary needs.



# STARTERS

Organic and Fusion - Ingredients and cooking techniques from around the world



## Poké bowl salads\*

Nobashi shrimp

Starter	Main
€ 12.00	€ 18.75

Smoked striploin

€ 12.00	€ 18.75
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🌱 Watermelon

€ 11.00	€ 17.75
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*All poké bowl salads contain soy beans, basmati-rice, free range egg, wakame, shiitake and cucumber.*

🌱 Bruchetta

*Salsa of tomato and basil with sour bread toast*

1 pers	2 pers
€ 8.50	€ 15.70

Carpaccio of smoked striploin

*Olive-oil and Parmesan*

€ 16.75

Dumpling stuffed with free-range chicken

*Ketjap, cilantro and cashew nuts*

€ 17.75

🌱 Watermelon tataki

*Watermelon marinated with soy and sesame*

€ 16.75

🌱 = vegetarian

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# STARTERS

Classics



Smoked salmon

*Brioche, crème fraîche and avocado*

€ 17.75

Serrano ham

*Watermelon and brioche*

€ 17.75

Shrimp croquettes

*Lime and tartar sauce*

€ 18.75

Zeeland fish soup


*Gruyère cheese and rouille*

€ 15.75

Irish Mór oyster (3/6/9 pc.)

*Limited selection*

€ 10.25 / € 19.25 / € 29.50

 = vegetarian

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# MAINS

Organic and Fusion - Ingredients and cooking techniques from around the world



✓ Cappellini "Burrata"

*Fresh pasta with sauce from San Marzano tomatoes, basil and burrata*

€ 24.50

Cappellini "Scampi"

*Fresh pasta with garlic cream sauce and fresh herbs*

€ 24.50

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# MAINS

Organic and Fusion - Ingredients and cooking techniques from around the world



**Pinsa Romana** - Type of dough mix between pizza and focaccia: less salt and less carbohydrates


- ✓ Pinsa "romana" € 19.00  
*Sauce from San Marzano tomatoes - Gruyère - rocket salad*
- ✓ Pinsa "burrata" € 21.00  
*Sauce from San Marzano tomatoes - Gruyère - rocket salad - burrata*
- Pinsa "scampi" € 21.00  
*Sauce from San Marzano tomatoes - Gruyère -rocket salad - scampi*
- Pinsa "Serrano ham" € 21.00  
*Sauce from San Marzano tomatoes - Gruyère - rocket salad - serrano ham*
- Pinsa "Tuna" € 21.00  
*Sauce from San Marzano tomatoes - Gruyère -rocket salad - tuna*
- ✓ Pinsa "Funghi" € 21.00  
*Sauce from San Marzano tomatoes - Gruyère - rocket salad - mushrooms*

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MAINS  
Classics



Lamb fillet <i>Basmati rice - fennel-carrot salad - soy sauce</i>	€ 34.50
Filet Mignon ( <i>bleu / saignant / à point / bien cuit</i> ) <i>200 grams - fresh chips - green peppercorn sauce</i>	€ 34.50
Coquilles ravioli <i>Tom Kha Kai - lemongrass - red pepper</i>	€ 24.50
Plaice fillet <i>Pomme Dauphine - Tartar sauce</i>	€ 32.50
Filet of sea bass <i>Grilled - curry sauce - marinated cucumber</i>	€ 29.50
 Carrot schnitzel "Parmigiani" <i>vegetarian crispy carrot schnitzel - tomato sauce</i>	€ 24.50

*All dishes are served with a variety of seasonal vegetables.  
Broad beans, peas, sugarsnaps, green beans, asparagus and mushrooms.*

As of 8 people, we ask you to limit the choice to a maximum of 4 different dishes per course.

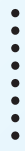
Have you already tried all the dishes on the menu?  
Our chefs can also prepare other dishes in addition to the menu.  
Ask one of our employees about the possibilities.



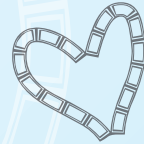
 = vegetarian

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ENJOY AND EXPERIENCE



SEASIDE SPA ESCAPE

GENIET

SPA AND WELLNESS

BELEEF

HOTEL  
NOORDZEE



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# DESSERTS



## Desserts

- |  |         |
|--|---------|
| ☑ Dame Blanche<br><i>Vanilla ice cream - chocolate - whipped cream</i>                   | € 10.75 |
| ☑ Crème brûlée<br><i>Vanilla - lemongrass</i>  | € 10.75 |
| ☑ Fresh strawberries<br><i>Yogurt - citrus - milk crumble</i>                            | € 10.75 |
| ☑ Pannacotta of cassis<br><i>Rose - blueberries</i>                                      | € 10.75 |
| ☑ Affogato<br><i>Kafa espresso - vanilla ice cream - brésilienne</i>                     | € 8.25  |
| ☑ Affogato Amaretto<br><i>Kafa espresso - vanilla ice cream - brésilienne - Amaretto</i> | € 10.75 |
| ☑ Coffee or tea with sweets  | € 10.75 |
| ☑ Apple pie (lukewarm)   | € 6.50  |
| - with whipped cream   | € 7.00  |
| - with ice cream   | € 7.00  |
| - with ice cream and whipped cream   | € 7.50  |

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# DIGESTIVES AND COFFEES



## Armagnac

Bas Armagnac Marie Duffau € 6.40

## Calvados

Calvados € 6.40

## Cognac

Courvoisier V.S. € 6.40

Martell V.S. € 6.40

Remy Martin V.S.O.P. € 7.80

## Eaux de Vie de Fruits

Eau de Vie Poire William € 6.40

Eau de Vie Kirsch € 6.40

## Grappa

Grappa Villa Isa di Moscato € 6.70

Grappa Viall Isa di Nebbiolo da Barolo € 7.80

## Whiskey

Jameson € 5.60

Glenfiddich € 8.25

Chivas Regal € 8.25

Jack Daniels € 6.40

The Glenlivet 12 year € 7.70

The Glenlivet 15 year € 9.45

The Glenlivet 18 year € 12.75

## Port

Kopke Port white € 6.15

Kopke Port red € 6.15

Kopke Port tawny € 8.50

## Likeuren

Cointreau € 6.40

Grand Marnier € 6.40

Tia Maria € 6.40

Drambuie € 6.40

Amaretto € 6.40

Baileys € 6.40

Sambuca € 6.40

Licor 43 € 6.40

Zeeuwse Babbelaar liqueur € 4.40

Fernet Branca € 4.40

Ramazotti € 4.40

Limoncello € 4.40

## Dutch Gin

Jenever, young or old € 3.65

Corenwijn € 4.40

## Rum

One-Eyed Rebel Rum € 9.50

## Coffees

Zeeuwse Coffee - *Babbelaar liqueur* € 9.60

Irish Coffee - *Jameson Whiskey* € 9.60

French Coffee - *Grand Marnier* € 9.60

Italian Coffee - *Disaronno Amaretto* € 9.60

Spanish Coffee - *Licor 43* € 9.60

English Coffee - *Gin* € 9.60

Norman Coffee - *Calvados* € 9.60

# FOR THE KIDS



## Main courses for children\*

Pinsa - Type of dough mix between pizza and focaccia: less salt and less carbohydrates

- ✓ Pinsa margherita € 7.50
- ✓ Pinsa burrata € 8.00

Steak\* € 12.75

Fish stick\* € 11.25

Chicken nuggets\* € 11.25

Spaghetti Bolognese € 9.25

\*These children's main courses are served with French fries, vegetables and apple sauce.

## Desserts for children

- ✓ Dame Blanche € 6.75
- ✓ Treasure chest with ice cream € 6.75



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