

## Sharing dishes € 10,00

- Chicken tandoori
- Calamares, tartaar
- Garlic bread, aioli-dip
- Veggiesticks, arrabiata-dip

## Starters

- North Sea fishsoup, homemade € 15,50  
garlic bread, rouille
- North Sea shrimp croquettes € 14,00  
salad, tartare sauce
- Cheese croquettes, salad € 13,00  
parmesan
- Beef carpaccio 'Filet pur' € 14,50  
olive oil, parmesan, tomato
- Prawns in garlic butter sauce, € 14,50  
fresh herbs
- Salads**
- Fried bacon,bread crumbs € 17,00  
chives vinaigrette, tomato
- Goatcheese in panko € 18,00  
cassis vinaigrette, crumble of nuts
- Salada mozzarella, € 17,00  
tomato salsa pesto vinaigrette
- Fried scampi, apple, € 20,00  
smoked salmon , sour cream

## Pastes

- Tagliatelle,vegetable mix € 17,00  
tomatoe sauce
- Penne, chicken, scampi, € 18,00  
red pesto sauce
- Penne smoked bacon € 17,00  
cream sauce, fresh herbs
- Tagliatelle, scampi, tomato € 18,00  
home made curry cream sauce

## Mosselen

- Nature € 22,00
- White wine € 24,00
- White wine & garlic € 24,50
- Cream € 24,00
- Cream & garlic € 24,50
- Garlic € 24,00
- Ginger, lemongrass, € 27,00  
curry-cocos creamsauce

## Meat dishes

- Grilled filet mignon, salad, fries € 25,00  
choice of sauce
- Grilled rib-eye 'Herreford' € 28,00  
salad, fries, choice of sauce
- frech  
pepper creamsauce  
béarnaisesauce  
mushroom creamsauce
- Specialty !!!** € 20,00  
Flemish beefstewmade with 'Lefort' donker,  
salad, fries

## Fish dishes

- Prawns with garlic butter sauce € 24,00  
fresh herbs, salad, fries
- Salmon filet,wok of asparagus € 22,00  
watercress tarragon sauce
- Specialty !!!**
- Dover sole, salad, fries € 31,00
- Bouillabaisse home made € 29,00  
fresh fish, garlic bread, rouille

## Lunch

- Tomato soup OR shrimpcoquette
- Grilled salmon, mustard sauce,salad,fries  
OR beefstew, salad, fries

€ 21,00

**TAKE AWAY ALWAYS  
POSSIBLE!**

## Apéro

Porto red/white	€ 7,00
Pineau des Charantes	€ 7,00
Sherry Hildalgo Fino	€ 7,00
Kirr	€ 8,00
Martini white/red	€ 7,00
Ricard	€ 8,00
Cava Torito brut reserva	€ 8,50
Picon vin blanc	€ 10,00
Huisaperitif	€ 10,00
Campari organge	€ 10,00
Bacardi cola	€ 10,00
J&B cola	€ 10,00
Havana Especial Cuba libre	€ 10,00
Bombay gin tonic	€ 12,00
Hendricks gin en tonic	€ 12,00

## Cold drinks

Pepsi/pepsi max	€ 3,00
Gérolsteiner citroen/ orange	€ 3,00
Gini	€ 3,00
Tonic	€ 3,00
Ice tea	€ 3,00
Looza appelsap/sinaas	€ 3,00

Gérolsteiner plat/bruis 25cl	€ 3,00
Gérolsteiner plat/bruis 50cl	€ 6,00

## Huiswijn 'Sarria' (Spanje)

Wit 'Mas Oliveras, Catalunya' macabeo & chardonnay	€ 5,00
Wit 'Gilbert Languedoc' sauvignon blanc	€ 5,00
Rosé 'Mas Oliveras Catalunya' cabernet sauvignon & garnacha	€ 5,00
Rood 'Mas Oliveras Catalunya' tempranillo	€ 5,00
Rood ' Gilbert Languedoc' syrah & cabernet	€ 5,00
Fles	€ 26,00

!!Vraag gerust onze uitgebreide wijnkaart!

## Non alcohol

Carlsberg 0,0%	€ 4,00
Pacific (anijsdrank)	€ 7,00
wijn wit/rosé/rood 0,0%	€ 6,50

## Bier on tap

Tripel LeFort 33cl	€ 4,50
LeFort donker 33 cl	€ 4,50
Bockor pils 25cl	€ 3,00
La trappe blond 25 cl	€ 4,50

## Bier on bottle

Omer.Traditional blond	€ 4,50
Bellegems wit bier	€ 3,50
Vander Ghinste Rood Bruin	€ 3,50
Kriek Max	€ 3,50

## Hot drinks

Koffie	€ 3,00
Espresso	€ 3,00
Decaïne	€ 3,00
Cappuccino	€ 3,50
Koffie verkeerd	€ 3,50
Thee (naar keuze)	€ 3,00
Verse munt thee	€ 3,50
Irish koffie	€ 10,00
French koffie	€ 10,00
Baileys koffie	€ 10,00
Italian koffie	€ 10,00

## Desserts

Coupe vanille	€ 6,00
Vanille-ijs, caramelsaus	€ 8,00
Vanille, warme chocoladesaus	€ 8,00
Sorbet van cassis	€ 8,00
Vanille-ijs, verse aardbei	€ 8,00
Crème brûlée	€ 8,00
Verse chocomousse	€ 8,00
Profiterollen, vanille-ijs, warme chocoladesaus	€ 8,00



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