

LUNCH & DINNER



KorenleiTwee
RESTAURANT

Starters

- Homemade shrimp croquettes, fried parsley€ 20,60
- 6 or 9 oysters 'Fines de Claires'€ 21,00/ € 29,50
- King crab, Asian way.....€ 37,90
- Spaghetti of salsify, sea sole fillet, fried goose liver.....€ 27.70
- Terrine of goose liver, fresh figs, brioche.....€ 23.80
- Lasagne with lobster, bisque sauce, young spinach.....€ 24,10
- Carpaccio of deer fillet, winter garnish.....€ 25.30

Vegetarian

- Ask for our vegetarian day offer.

All our dishes are prepared by the Chef and his assistants on order. If you sometimes have to wait a little longer than expected, please remain patient. And because of our policy, only to use daily fresh ingredients, it may also happen that one or another plate is no longer available. Please accept our apologies for possible inconveniences.

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Main dishes

- Irish beef tenderloin (200 g) or (300g) with hand cut French fries and sauce of your choice (pepper, béarnaise, mushroom, Roquefort)€ 31,00/ € 36,90
- Vol-au-vent "classic" with French fries.....€ 25,90
- Vol-au-vent "Royal" with sweetbread, French fries€ 29,90
- Ghent stew of porc, 'Rodenbach', French fries€ 22,90
- Crispy sweetbreads, Tierenteyn mustard, forest mushrooms€ 32,00

- Candied lamb shoulder, vegetables, potatoes goat cheese cream sauce (2 pers.).....€ 65,00

Daily fresh fish delivery

- North sea sole (500g.), salad, lemon butter, mashed potatoes€ 39,90
- Cod fish 'Ostendaise', gray shrimps, clams, bouchot mussels€ 30,80
- Bouchot mussels in French or Thai style€ 27,90

Wild suggestions

- Pheasant 'Brabanconne'. (30 min.)€ 32,00
- Hare stew, quince, sweet potato€ 26,50



FINGERFOOD FRUIT DE MER € 35.00

With ½ baby lobster, oyster, langoustine, king crab, prawns,
whelks, razor shell and unpeeled shrimps

PLATEAU 'FRUITS DE MER ROYAL'

Plateau 'fruits de mer' with half baby lobster, King
crab, king prawn, prawns, crab legs, whelks,
razor shell, oysters and unpeeled shrimps.

With a bottle of Cava Masia d'Or

€ 130,00 (2p.)

LOBSTER PREPARATIONS (650G.)

- Lobster "belle vue"€ 49.00
- Lobster "à la nage"€ 49.00

MARKET MENU

3 courses € 47,50



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Amuse

&

Tournedos of hare, girolles,
cranberries, fine Champagne

&

sorbet

&

Deer chops, forgotten vegetables,
truffle sauce, Vitelotte potato

OR

Ragout of sole, white butter sauce with cockles,
crumbs, clams, castle potatoes

&

Korenlei Twee dessert
or cheese
or Irish coffee

Ask our matching wines by the glass

Menu per table

LOBSTER MENU (650G.)



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€ 58,00

Amuse

&

Lasagne with lobster,
bisque sauce, young spinach

&

Sorbet

&

Lobster "à la nage"

&

Korenlei Twee dessert
or cheese
or Irish coffee

Menu per table

KIDS MENU

Starter

Homemade shrimp croquette € 9.30

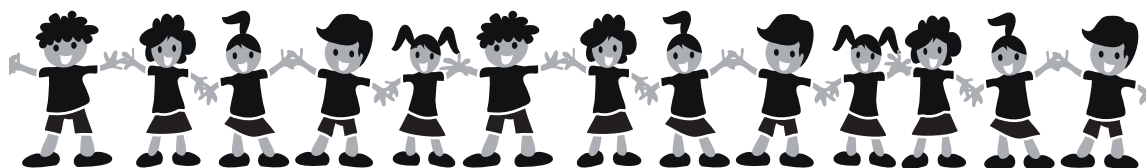
Homemade cheese croquette € 7.50

Main courses

Chicken vol au vent, fries. 15.50

Ghent stew, fries. € 14.50

Steak, apple sauce, fries. € 18.00



GROUP MENU (oct-nov-dec)



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RESTAURANT

Available from 15 people

€ 35_{,-}

Amuse

Gandaham croquettes with fried parsley
Or
Goujonettes of plaie and tartar sauce

Halibut 'Bordelaise' potatoes
OR
Pork cheeks "Rodenbach", Puree

Dessert Korenlei Twee

**All-in formula with glass of cava, water flat and sparkling,
½ bottle of house wine and coffee + € 20.00**

The menu must be ordered two days in advance!