

LUNCH & DINNER



KorenleiTwee
RESTAURANT

Starters

- Homemade shrimp croquettes, fried parsley€ 18,60
- 6 summer oysters 'Fines de Claires'€ 19,00
- 9 summer oysters 'Fines de Claires'€ 27,00
- Cep, scallops, black garlic mayonnaise€ 23.90
- Galantine, goose liver, smoked eel€ 27.10
- Velouté girolles, chicken-oysters, cauliflower risotto€ 24.90
- Beef carpaccio, goose liver, chicory, Sauterne jelly.....€ 23,00

Vegetarian

- Salad de crottin de chavignot.....€ 20.80 / € 24.70
- Zucchini flower, ricotta, chives€ 20,80 / € 24,70

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.

LUNCH & DINNER



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Main dishes

- Hand cut raw steak tartare of Irish tenderloin "classic", French fries€ 28.90
- 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* *
- Tournedos 'Rossini'€ 36,90
- Vol-au-vent "classic" with French fries.....€ 25,90
- Ghent stew, apple, French fries.....€ 22.90

Daily fresh delivery

- North sea sole (500g.), salad, lemon butter, puree.....€ 38,70
- Steamed Rye Wing, capers.....€ 28,10

Suggestions

- 'Surf & turf' ½ lobster, Scottish angus rib-eye,
corn, potato, sour cream.....€ 42.00
- Deer rack, four peppers, butternut, chestnut honey sauce..... € 32,90

Zealand Gold mark mussels

- Mussels French style with French fries.....€ 27,50
- Mussels Thai style with French fries.....€ 27.50

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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.)

BABY LOBSTER FESTIVAL (350-400G)

- Baby lobster "belle vue"€ 33,60
- Baby lobster with Greek rice€ 36.80
 - with tomato basil
 - or
 - Grilled in the oven

MARKET MENU



€ 47,50

Amuse

Terrine of goose liver, smoked oriental eel
and Nicolas potato.

Steamed Rye wing, capers, potatoes
OR
Wild duck, doyenne the comice,
fresh dates chutney, gingerbread sauce

Korenlei Twee dessert or cheese or Irish coffee

Ask our matching wines by the glass

Menu per table

**FESTIVAL OF CANADIAN LOBSTER 1+1/2.
BABY LOBSTER MENU**



€ 56,00

Amuse

1/2 baby lobster 'belle vue'

Sorbet

Baby lobster (1/1) with Greek rice

- with tomato basil
- or
- Grilled in the oven

Korenlei Twee dessert or cheese or Irish coffee

Menu per table

KIDS MENU

Starter

Homemade shrimp croquette € 9.30

Homemade cheese croquette € 7.50

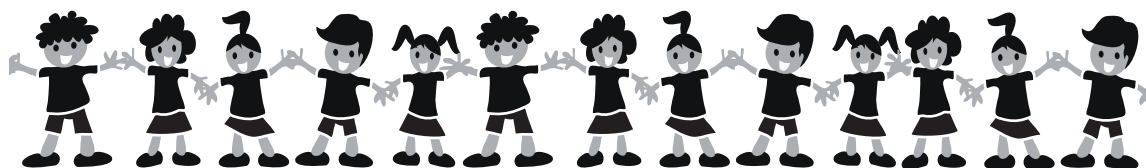
Main courses

Homemade hamburger in sandwich, fries. 14.50

Chicken vol au vent, fries. 15.50

Ghent stew, fries. € 14.50

Steak, apple sauce, fries. € 18.00



GROUP MENU (July, August, September)



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RESTAURANT

Available from 15 people

€ 35_{,-}

Amuse

Beef carpaccio, parmesan cheese.

OR

Homemade shrimp croquet, fried parsley

OR

Tartar of salmon, dill mayonnaise.

Plaice fillet, potatoes, spring vegetables,
Noilly prat sauce.

OR

Roulade of Malin cuckoo, gandaham,
young spinach, buffalo mozzarella.

Korenlei Twee dessert.

**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!