

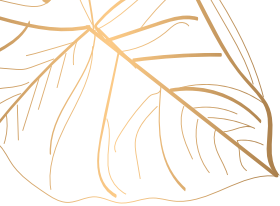


le *Royal*
brasserie & restaurant

Summer Menu

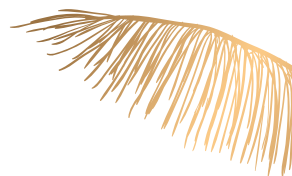
By Sandrine Van Genechten





To share or not!

NACHOS CALIENTES 🍃	13 €
Cheddar / chili / jalapeño WARME NACHO'S • CHEDDAR / CHILI / JALAPEÑO	
PINSA ROMANA	15 €
Mortadella / burrata / rocket / parmesan MORTADELLA / BURRATA / RUCOLA / PARMEZAAN	
SPADOISE PLATE	22 €
Trout mousse (Pisciculture Mathonet - Malmedy) / smoked trout rillettes / toasted bread / herb pesto SPADOISE SCHOTEL • FORELMOUSSE (PISCICULTURE MATHONET - MALMEDY) / GEROOKTE FORELRILLETES / GEROOSTERD BROOD / KRUIDENPESTO	
BITTERBALLEN & MUSTARD (8 PC)	10 €
ITALIAN PLATE	24 €
San Daniele ham / coppa / mortadella / olive tapenade / confit tomatoes ITALIAANSE SCHOTEL • SAN DANIELE HAM / COPPA / MORTADELLA / OLIJVENTAPENADE / GEKONFIJTE TOMATEN	
CAVIAR 30 GR	110 €
Chive mashed potatoes / smoked trout / Isigny cream Served with 2 glasses of Champagne BIESLOOK AARDAPPELPUREE / GEROOKTE FOREL / ISIGNY ROOM GESERVEERD MET 2 GLAZEN CHAMPAGNE	





Salad

- CAESAR** 19 €
Salad / roasted chicken / anchovies / parmesan / croutons / Caesar dressing
SALADE / GEROOSTERDE KIP / ANSJOVIS / PARMEZAAN / CROUTONS / CAESAR DRESSING
- NORDIC** 24 €
Smoked salmon / prawns / tomatoes / shrimps
GEROOKTE ZALM / GARNALEN / TOMAATEN / GARNAALEN
- GOAT CHEESE**  21 €
Goat cheese croquette / apples / honey / walnuts
GEITENKAAS • GEITENKAASKROKET / APPELS / HONING / WALNOTEN

Burgers


- LE SPADOIS** 22 €
Bun / beef steak burger / cheddar / crispy bacon / tomatoes / pickles /
homemade Andalusian sauce / fries
BROODJE / RUNDERBURGER / CHEDDAR / KNAPPERIGE SPEK / TOMATEN / AUGURKEN / HUISGEMAAKTE
ANDALUSISCHE SAUS / FRIET
- CHICKEN** 21 €
Roasted chicken fillet / pepper mayonnaise / salad / fries
GEROOSTERDE KIPFILET / PEPER MAYONAISE / SALADE / FRIET



Classics

- TOMATO GAZPACHO** 16 €
Feta / Serrano ham chips
TOMATEN GAZPACHO • FETA / SERRANO HAM CHIPS
- THE REAL CLUB SANDWICH** 22 €
Fries / poultry / lettuce / fried egg / bacon / tomatoes
DE ECHTE CLUB SANDWICH • FRIET / GEVOGELTE / SLA / SPIEGELEI / SPEK / TOMATEN
- LIÈGE MEATBALLS** 1 PIECE / STUK : 15 €
Fries / salad 2 PIECES / STUKS : 18 €
LUIKSE GEHAKTBALLEN • FRIET / SALADE
- FILET PUR** 35 €
Fries / salad / choice of sauce: pepper, mushroom cream, Choron, or maître d'hôtel
FRIET / SALADE / KEUZE UIT SAUS: PEPER, CHAMPIGNONROOM, CHORON, OF MAÎTRE D'HÔTEL
/ sup. menu 5€


Pasta

- SPAGHETTI BOLOGNAISE** 18 €
- VEGETARIAN LINGUINE**  17 €
Zucchini / red onions / tomatoes / garlic / herbs
VEGETARISCHE PASTA • COURGETTES / RODE UIEN / TOMATEN / KNOFLOOK / KRUIDEN
- THE REAL CARBONARA** 20 €
Linguine / Guanciale / pecorino / egg yolk
DE ECHTE CARBONARA • GUANCIALE / PECORINO / EIDOOIER
- PENNES WITH SCAMPI** 23 €
Tomatoes / garlic / herbs / scampi
PENNES MET SCAMPI • TOMATEN / KNOFLOOK / KRUIDEN / SCAMPI
- HOMEMADE LASAGNA AL FORNO** 18 €





Rolls Sandwich

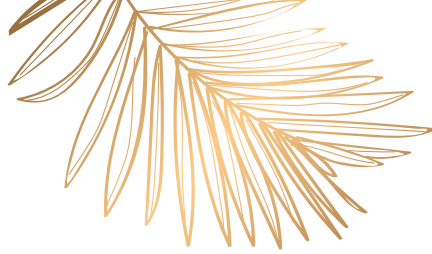
LOBSTER	32 €
Toasted brioche / lobster / lemon mayonnaise / lettuce / pickles	
KREEFT • GEROOSTERDE BRIOCHE / KREEFT / CITROENMAYONAISE / SLA / AUGURKEN	
CHICKEN	21 €
Toasted brioche / roasted chicken fillet / lettuce / tarragon / tomatoes	
KIP • GEROOSTERDE BRIOCHE / GEROOSTERDE KIPFILET / SLA / DRAGON / TOMATEN	
VEGETARIAN 	19 €
Toasted brioche / feta / lettuce / sriracha mayonnaise / vegetable pickles	
VEGETARISCH • GEROOSTERDE BRIOCHE / FETA / SLA / SRIRACHA MAYONAISE / GROENTEPICKLES	

Mussels and Fries

MARINIÈRES	25 €
WITH CURRY CREAM	26 €
MET KERRIEROOM	
OSTEND-STYLE	28 €
Creamy shellfish bisque	
OOSTENDSE • ROMIGE SCHAALDIEREN BISQUE	
PASTIS	28 €
PASTIS	

Lobster

GRILLED WITH GARLIC / whole	53 €
Tagliatelle / fine herbs	
GEGRILDE KREEFT MET KNOFLOOK / HELE • TAGLIATELLE / FIJNE KRUIDEN	
À L'ARMORICAINE / whole	55 €
Lobster bisque / small vegetables	
KREEFT À L'ARMORICAINE / HELE • KREFTENBISQUE / KLEINE GROENTEN	



Crêpes. Pannenkoeken

SUGAR OR BROWN SUGAR SUIKER OF BRUINE SUIKER	9€
FRENCH COMEDY Orange / flambéed with Grand Marnier FRANSE COMEDIE • SINAASAPPEL / GEFLAMBEERD MET GRAND MARNIER	13€
MIKADO Vanilla ice cream scoop / hot chocolate VANILLE-IJS BOL / WARME CHOCOLADE	11€
BANANA Banana pieces / banana ice cream scoop BANANENSTUKJES / BANAAN-IJS BOL	10€

Presence of Allergens in Our Products?

Our manager will gladly provide you with information!

We draw your attention to the fact that the composition of the products may vary.

AANWEZIGHEID VAN ALLERGENEN IN ONZE PRODUCTEN?

ONZE MANAGER INFORMEERT U GRAAG!

WIJ WIJZEN U EROP DAT DE SAMENSTELLING VAN DE PRODUCTEN KAN VARIËREN.



Kids Menu

MENU + 1 DRINK 20€
Homemade lasagna
or meatball, fries, and applesauce
or chicken breast, fries, and applesauce
+ 1 Cornetto

MENU + 1 DRANKJE €20
HUISGEMAAKTE LASAGNE
OF GEHAKTBAL, FRIET EN APPELMOES
OF KIPFILET, FRIET EN APPELMOES
+ 1 CORNETTO

Every sunday
Elke zondag

Brunch

12:00 - 16:00

38,50€*

All-you-can-eat buffet sweet/savory
* excluding special brunches

All-you-can-eat buffet zoet/hartig
exclusief speciale brunches

LUNCH
menu
29€



2 services
2 Gangen

Monday
to Friday

Maandag
tot Vrijdag

12:00 - 14:00

The background is a vibrant, artistic illustration of tropical flora. It features large, colorful flowers in shades of teal, orange, and pink, interspersed with various leaves, including a prominent yellow monstera leaf in the upper right and several white line-art leaves in the corners. The overall color palette is warm and rich, with a gradient from deep red at the top to darker tones at the bottom.

Menu Dégustation

By Cheffe Sandrine Van Genechten

3 Courses • 3 Gangen

52€/pers.

Choice à la carte • Keuze à la carte



CAVIAR 30 GR

Chive mashed potatoes / smoked trout / Isigny cream

Served with 2 glasses of Champagne

KAVIAAR 30G • BIESLOOK AARDAPPELPUREE / GEROOKTE FOREL / ISIGNY ROOM
GESERVEERD MET 2 GLAZEN CHAMPAGNE

110 €

Cold Starters

TOMATO GAZPACHO

Feta / Serrano ham chips

TOMATEN GAZPACHO • FETA / SERRANO HAM CHIPS

16 €

VITELLO TONNATO

Fried capers / anchovy mayonnaise

VITELLO TONNATO • GEBAKKEN KAPPERTJES / ANSJOVISMAYONAISE

21 €

RED PRAWN CARPACCIO

Citrus / root vegetables / rocket oil

GAMBERO ROSSO CARPACCIO • CITRUSVRUCHTEN / WORTELGROENTEN / RUCOLAOLIE

24 €

/ sup. menu 3€

BURRATA DI BUFALA 🍋

Herb mayonnaise / colorful tomatoes / rocket

KRUIDENMAYONAISE / GEKLEURDE TOMATEN / RUCOLA

19 €

Hot Starters

SCALLOPS

Salt-crusted celery / pear / rich brown jus

SINT-JAKOBSSCHELPEN • SELDERIJ IN ZOUTKORST / PEER / RIJKE BRUINE JUS

25 €

/ sup. menu 4€

63° EGG

Low-temperature egg / pata negra / truffles / spinach

63° EI • LAAG TEMPERATUUR EI / PATA NEGRA / TRUFFELS / SPINAZIE

20 €

RISOTTO FREGOLA SARDA

Gambas / bisque de homard / artichaut / petits pois

FREGOLA SARDA RISOTTO • GAMBA'S / KREEFTENBISQUE / ARTISJOK / DOPERWTEN

24 €

/ sup. menu 3€



Fish

RED TUNA LOIN

In medallion / sesame / soy / linguini

RODE TONIJNFILET • IN MEDAILLONS / SESAM / SOJA / LINGUINI

34 €

/ sup. menu 4€

SOLE « MEUNIÈRE »

Mashed potatoes / wild broccoli / lemon butter

SOLE MEUNIÈRE • AARDAPPELPUREE / WILDE BROCCOLI / CITROENBOTER

47 €

/ sup. menu 12€

BLACK POLLOCK LOIN

Fregola Sarda / lobster bisque / pepper cream

ZWARTE KOOLVISFILET • FREGOLA SARDA / KREEFTENBISQUE / PAPRIKAROOM

26 €

SALMON FILLET

Hazelnuts / beurre blanc / market vegetables / mashed potatoes

ZALMFILET • HAZELNOTEN / BEURRE BLANC / MARKTGROENTEN / AARDAPPELPUREE

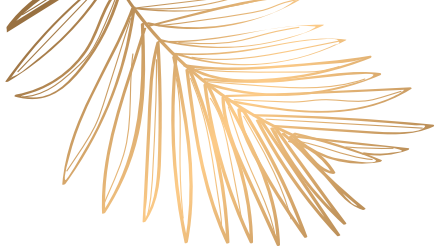
28 €





Meats

- YELLOW POULTRY** 26 €
Yellow poultry / polenta fries / Swiss chard / Wohrmann's beer sauce
GELE KIP / POLENTAFRIET / SNIJBIET / WOHRMANN'S BIERSAUS
- FILLET** 35 €
Fries / salad / choice of sauce: pepper, mushroom cream, Choron, or maître d'hôtel
FILET PUR • FRIET / SALADE / KEUZE UIT SAUS: PEPER, CHAMPIGNONROOM, CHORON OF MAÎTRE D'HÔTEL
/ sup. menu 5€
- MATURED RIBEYE 300G** 37 €
Pepper sauce / Pont-Neuf potatoes / roasted tomatoes / sup. menu 7€
GERIJPTE ENTRECOTE 300G • PEPERSAUS / PONT-NEUF AARDAPPELEN / OVENGEBAKKEN TOMATEN
- DUCK CONFIT SHEPHERD'S PIE** 30 €
Robuchon mashed potatoes / truffles
PARMENTIER VAN GEKONFIJTE EEND • ROBUCHON AARDAPPELPUREE / TRUFFELS
- IBÉRICO PORK LOIN** 30 €
Mushrooms / carrots / almond potatoes
IBERICO LENDE • CHAMPIGNONS / WORTELS / AMANDINA AARDAPPELEN
- 



Desserts

LA VÉRITABLE DAME BLANCHE Vanilla / chocolate / whipped cream VANILLE / CHOCOLADE / SLAGROOM	11€
ICED COFFEE IJSKOFFIE	11€
PEACH MELBA	12€
PINEAPPLE CARPACCIO Vanilla fromage blanc bavarois / coconut sorbet ANANAS CARPACCIO • VANILLE KWARK BAVAROIS / KOKOS SORBET	11€
RED BERRY CRUMBLE Vanilla ice cream / served warm ROOD FRUIT CRUMBLE • VANILLE-IJS / WARM GESERVEERD	13€
CHOCOLATE LAVA CAKE (5 MIN IN THE OVEN) Salted caramel / almond milk ice cream CHOCOLADE MOELLEUX (15 MIN IN DE OVEN) • GEZOUTEN KAMEL / AMANDELMELK IJS	12€
CHEESE ASSORTMENT 4 choice of cheeses / toasted bread / Liège syrup KAAS ASSORTIMENT • SELECTIE VAN 4 KAZEN / GEROSTERD BROOD / LUIKSE SIROOP	15€
IRISH COFFEE, ITALIAN COFFEE, SPA COFFEE (ELIXIR DE SPA)	13€
GOURMET COFFEE GOURMET KOFFIE	12€

