

## White Wines €

- House wine 20,95
- Carafe of white house wine 15,95
- Chardonnay house wine 25,95

## FRENCH WHITE WINES

- ### LOIRE
- Pouilly Fumé / Champeau 29,95  
*Fruity, fresh aromas.*
  - Sancerre / Ballard 0,375 cl 17,95  
0,75 cl 31,95  
*Grassy aromas, citrus fruits.*

- ### ALSACE
- Tokay Pinot Gris / Kientzler 31,95  
*Full-bodied, well-balanced wine.*

- ### BOURGOGNE
- Saint Véran, Domaine Luquet 28,95  
*Fresh wine with a hint of herbs.*
  - Chablis "Domaine des Iles" / Tremblay 0,375cl 17,95  
0,75 cl 31,95  
*Floral aromas with a mineral finish.*
  - Rully "Domaine De Chanzy" 36,95  
*Fresh, slightly fruity and robust.*
  - Chassagne Montrachet a.c. 54,95  
*Considerable finesse, top Bourgogne wine!*

- ### DESSERT WINES
- Muscat de Beaumes de Venise / Dom. de Durban glas 6,95  
0,75 cl 31,95  
*Sweet white wine.*

## WORLD WINES

- Mezzogiorno Bianco Italy 24,95  
*This Sicilian wine is made from local Grillo and Chardonnay grapes.*
- Pinot Grigio, Col d'Orcia Italy 29,95  
*Light, fruity wine.*
- Blanc de Pacs organic wine Spain 26,95  
*This white wine from Penedes caresses the tongue.*
- Didgeridoo Chardonnay Australia 32,95  
*Full-bodied wine with a long finish.*
- Viljoensdrift Chenin/Colombar South Africa 25,95  
*Supple, fruity wine from the south of the country.*
- Alpaca Sauvignon Blanc Chile 25,95  
*Fruity wine from Central Valley.*
- Gruner Veltlinger 'Kies' Kurt Angerer Austria 28,95  
*White grape type from Austria, slightly exotic.*
- Von Unserm "Riesling Trocken" Germany 35,95  
*This Riesling has a fresh nose with hints of green apple.*

## Champagne

- House champagne 59,95
- "Veuve Cliquot" champagne 79,95

## Red Wines €

- House wine 20,95
- Carafe of red house wine 15,95

## FRENCH RED WINES

- ### BORDEAUX
- Château Fougueyrat - St. Emilion Grand Cru 0,375cl 17,95  
0,75cl 31,95  
*Supple, well-balanced wine, gentle finish.*
  - Château Clos La Ganne - Pomerol 39,95  
*Supple, elegant wine with gentle tannins.*
  - Château Deyrem Valentin - Margaux Cru Bourgeois 47,95  
*Full-bodied, fruity Médoc wine.*

- ### BOURGOGNE
- Gevrey Chambertin / Trapet 54,95  
*Fine, noble wine.*
  - Nuits Saint Georges "Vieilles Vignes" / Cheillon 55,95  
*Elegant, powerful Pinot Noir.*

- ### CÔTES DU RHÔNE
- Côtes du Rhône - Domaine de Boissan 25,95  
*Fresh wine with a hint of herbs.*
  - Châteauneuf du Pape - Closier de Vaudieu 48,95  
*Powerful wine with herbal notes.*

- ### LOIRE (SERVED CHILLED)
- Saint Nicolas de Bourgueil 26,95  
*Delicate spring wine.*

## WORLD WINES

- Don Cristobal Malbec Argentina 25,95  
*A hint of herbs and a gentle woody aroma.*
- Don Cristobal Malbec Oak Reserve Argentina 27,95  
*Very rich aromas with robust tannins.*
- Oakland Cabernet Shiraz South-Australia 27,95  
*Spicy wine, dark red fruit matured in wood.*
- Mezzogiorno Rossa Italy 24,95  
*Sicilian Nero d'Avola and Shiraz.*
- Gaius Rosso Toscana Italy 26,95  
*A wine from Montalcino made from Sangiovese grapes.*
- Rosso Di Montalcino Italy 39,95  
*Fruity wine with a rich, fresh bouquet.*
- Mas Petit BIO-wijn Spain 27,95  
*A magnificent red wine made from Garnatxa and Cabernet.*
- Paxis Douro Portugal 27,95  
*Traditional Portuguese grape types matured in French oak.*
- Cistus tinto Douro Portugal 27,95  
*Fruity wine.*
- Alpaca Carmenère Chile 25,95  
*A gem from the high slopes of the Andes. The Carmenère is supple and fruity.*
- Elandsberg pinotage South Africa 26,95  
*This grape is only to be found in South Africa. Fruity, spicy wine.*

## Rosé Wines

- House wine 20,95
- Carafe of rosé house wine 15,95

- ### RIOJA
- Campillo Rosado Spain 25,95  
*Fresh with a fruity, frivolous finish.*



## Cold starters € Hot starters €

- Gently smoked Scottish salmon 15,95
- Tuna sashimi 16,95
- Goose liver pate terrine 16,95
- "Creuse" oysters 9,95 / 14,75 / 19,90  
6 pc / 9 pc / 12 pc

- ### Carpaccio
- Carpaccio di Modena 14,95
  - Carpaccio of Irish beef with truffle cheese & truffle oil 17,95
  - Carpaccio of salmon with lemon, red onion & lamb's lettuce 14,95
  - Carpaccio of salmon with dill and a mild mustard dressing 15,95
  - Carpaccio of tuna with lemon, red onion & lamb's lettuce 14,95
  - Carpaccio of tuna with pink pepper and a horseradish dressing 15,95
  - "t Hoeveke" Carpaccio (3 types of carpaccio) 18,95

- ### Scampi S MC\*
- Freshly made cream of tomato soup 5,75
  - Chunky fish soup with rouille and toast 12,95
  - Home-made cheese croquettes 9,95
  - Home-made shrimp croquettes with grey North Sea shrimps 12,95
  - Thai kebabs with a dip sauce 11,95
  - Vol-au-vent 12,95
  - Marinated scampi kebabs with a dip sauce 14,75
  - North Sea fish stew 14,95
  - Oysters au gratin 14,95
  - "t Hoeveke" fried scallops 16,95
  - Fried goose liver with apple 18,95

- ### Salads S MC\* Kingcrab S MC\*
- Caesar salad 12,95 15,95
  - Salad with sautéed strips of chicken 14,95 19,95
  - Rosy tomatoes stuffed with grey North Sea shrimps 15,95 21,95
  - Fresh salad with fried scampi 15,95 19,95
  - "t Hoeveke" Salad (goose liver, smoked salmon, grey shrimps...) 17,95 22,95
  - King crab "Belle Vue" 18,95 37,75
  - King crab au gratin with garlic 18,95 37,75
  - King crab in a mild curry sauce 18,95 37,75
  - "t Hoeveke" king crab 18,95 37,75
  - King crab "Belle Vue" + 6 oysters 27,95 46,95

\* with a choice of home-made French fries, croquettes, jacket potato, stuffed potato, potato gratin or rice.

## Grilled Dishes

Accompanied by a salad with vinaigrette, Caesar or Thousand Island dressing. With a choice of home-made French fries, potato croquettes, jacket potato, stuffed potato, potato gratin, rice or pasta.

- Marinated spare ribs 14,95
- Double chicken fillet 14,95
- "t Hoeveke" steak 15,95
- "Oklahoma" steak 17,45
- "t Hoeveke" mixed grill 19,95
- Irish Rib Eye (300 gr.) 19,95
- Irish fillet steak (200 gr.) 22,95
- Irish T-bone steak (600 gr.) 26,95
- Crown of New Zealand lamb 23,95
- Belgian horse steak 17,95
- Argentinean chateaubriand (filet mignon, 750 gr.) p.p. 22,95  
*including hot mixed vegetables - for 2 people*
- Irish chateaubriand (filet steak, 750 gr.) p.p. 26,95  
*including hot mixed vegetables - for 2 people*
- Salmon steak grilled on its skin 16,95
- Fish kebab 19,95
- Jumbo prawn kebab 19,95
- Gently grilled tuna steak 20,95
- Tuna steak gently grilled Japanese style 23,95
- Gently grilled tuna steak with wok vegetables 24,95

Our meat suggestion (for 2 people)  
Chef's tasting menu comprising "t Hoeveke" steak, Irish Rib Eye and crown of New Zealand lamb. Accompanied by hot mixed vegetables, pepper cream sauce & Béarnaise sauce. p.p. € 33,95

Our fish suggestion (for 2 people)  
Chef's tasting menu comprising grilled salmon steak, tuna steak and a giant scampi kebab. Accompanied by wok vegetables, hot mustard sauce and tartare sauce. p.p. € 29,95

- ### Extras
- Pepper cream sauce 3,95
  - Mushroom cream sauce 3,95
  - Freshly made Béarnaise sauce 3,95
  - Foyot sauce (Béarnaise + meat glaze) 3,95
  - Chef's sauce 3,95
  - Mustard sauce 3,95
  - White wine butter with garlic 2,45
  - Maitre d'hôtel butter 2,45
  - Mayonnaise 0,75
  - Smoked sauce 3,75
  - Three cold sauces 4,25
  - Tomato salad 3,75
  - Cucumber salad 3,75
  - Chicory salad 3,75
  - Coleslaw 3,75
  - Salad with a dressing of choice 3,75
  - Hot mixed vegetables 5,95
  - Fried chicory 4,95
  - Fried mushrooms 4,95
  - Fried beans 4,95
  - Fried carrots 4,95

## The best from the sea € Vegetarian dishes €

- Bass with leeks 19,95
- Duo of bass and scallops 24,95
- Duo of scampi and scallops, Chinese style 24,95
- Spanish style fish dish 24,95
- Symphony of fish 25,95
- Normandy rolled filets of sole 26,95
- Fried sole (450 gr.) 29,95
- Bouillabaisse with rouille & toast (for 2 people) p.p. 24,95
- Toast with fried mushrooms 11,95 15,95
- Tomato & mozzarella 11,95 14,95
- Carpaccio of tomato with truffle cheese & truffle oil 11,95 14,95
- Salad with warm goat's cheese & honey dressing 11,95 15,95
- Spaghetti with garlic oil 11,95 13,95
- Spaghetti in a spicy tomato sauce with Parmesan cheese 11,95 13,95
- Wok vegetables with ginger & rice - 14,95
- Spaghetti Bolognese 11,95 13,95
- Spaghetti alla carbonara 11,95 14,95
- Pasta with scampi, apple & fried bacon bits 15,95 19,95
- Pasta with scampi in a spicy tomato sauce 17,95 21,95
- Fried noodles with strips of chicken 14,95 17,95

\* with a choice of home-made French fries, potato croquettes, jacket potato, stuffed potato, potato gratin or rice.

Free Sparkling aperitif  
Fridays, Saturdays and Sundays from 5 to 6 p.m.

Not to be missed EVERY SUNDAY  
Champagne Brunch  
at 11 a.m.



Available every weekday  
Menu of the day  
from 12 noon to 3 p.m.  
Our kitchen is open continuously from 12 noon until midnight.