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## Small Plates

*Crafted to share · Made to savour*

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### · VEGGIE & LIGHT ·

- Edamame** € 7.00  
*Japanese soybeans & sea salt*
- Pimientos de Padrón** € 7.50  
*Blistered Spanish peppers & sea salt*
- Buratta** € 12.00  
*Rhubarb compote & pistachios*

### · BELGIAN CLASSICS ·

- Meatballs in Tomato Sauce** € 12.00  
*Classic Belgian meatballs & rich sauce*
- Sausages in Liège Syrup** € 8.50  
*Sweet-savoury Belgian classic*
- Smoked Sausage & Cheese** € 8.50  
*Smoked sausage, melted Passendale & grain mustard*

### · BOARDS & PLATTERS ·

- Baked Camembert** € 13.50  
*Rosemary, grapefruit, honey & walnuts*
- Charcuterie Board** € 16.00  
*Cured meats, silveronions & pickles*
- Cheese Board** € 16.50  
*Fine cheeses, grainmustard & pear compote*
- Asian Board** € 16.00  
*Asian-inspired bites & cucumber salad*

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*Ask our team about allergens & daily specials*



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# Drinks

*Refreshing sips for sunny days*

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## · BEERS ·

**Vedett 0%** € 4.50

*Refreshing alcohol-free Belgian lager*

**Eilandje 6.4%** € 5.50

*Tropical blond local brew*

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## · COFFEE ·

*All coffees available iced on request*

**Espresso Orange** € 5,20

*Espresso & cold pressed orange juice — bold & bright*

**Cocochino** € 5,50

*Espresso & coconut water — light & tropical*

**Iced Marshmallow Fluff** € 6,50

*Cold chocolate milk & marshmallow topping*

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## · NON-ALCOHOLIC ·

**Matcha Tonic** € 11

*Matcha, vanillasyrup & tonic water*

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## · SIGNATURE COCKTAILS ·

**Moments Sunset** € 13

*Tequila, gingersyrup, grenadine & orange juice*

**Dirty Elixir d'Anvers** € 14

*Baileys, espresso & Elixir d'Anvers*