

## Gourmet Bites

<b>Asetra SeaFarm Caviar*</b> Farmed Asetra Caviar (House of Caviar & Fine Food) served with blini's and crème fraîche d'Isigny (10 grams)	€ 24,50
<b>Perle Imperial Caviar**</b> Semi-farmed Italian Caviar (House of Caviar & Fine Food) served with blini's and crème fraîche d'Isigny(10 grams)	€ 32,50
<b>Kaluga Caviar***</b> Semi-farmed Caviar (House of Caviar & Fine Food) served with blini's and crème fraîche d'Isigny(10 grams)	€ 39,50
<b>Flight of Caviar</b> Three Caviar spoons with the above mentioned Caviars	€ 24,50
<b>"CC de luxe" - Champagne &amp; Caviar</b> Asetra SeaFarm Caviar served on a blini with crème fraîche d'Isigny, including a glass of Champagne (price p.p.)	€ 22,50
<b>Blini's</b> With smoked salmon mousse garnished with delicate salmon keta (4 pieces)	€ 8,00
<b>Bruschetta's</b> With our homemade crème (4 pieces):	
- Tuna crème topped with a caper berry	€ 8,00
- Gorgonzola and hazelnut crème sprinkled with dried figs	€ 8,00
<b>Special Bowl Méditerranée</b> Selection of Mediterranean marinated delicacies; sundried tomatoes, anchovies, grilled mushrooms served with olive crackers and aioli	€ 10,50
<b>Rustic olives "Nostrane"</b>	€ 4,50
<b>Gourmet olives "la Bella Cerignola"</b>	€ 5,50
<b>Bubbles &amp; Wines bowl</b> Homemade tapenade of artichoke and green olives, accompanied by scrocchies and "Nostrane" and "La Bella Cerignola" olives	€ 8,50

<b>Bread of the Vlaamsch Broodhuys</b> Served with olive oil, butter and Fleur de Sel	€ 3,50
<b>Warm Medjoul dates</b> Stuffed with Parmigiano Reggiano and wrapped in English bacon	€ 8,50
<b>“Bee Stings”</b> Crumbles of Parmigiano Reggiano drizzled with a white truffle infused honey and dusted with grounded black pepper	€ 9,50
<b>An assortment of Dutch and foreign cheeses</b> Carefully selected from the famous purveyors l’Amuse and the Kaaskamer served with fig, hazelnut and raisin bread, water crackers and a Mediterranean fruit and nut mix	€ 16,50
<b>A trio of truffle temptations</b> Dutch black truffle cheese from Bleskensgraaf, Cacciatore infused with black truffle and two different Truffle tapenades, served with freshly baked bread and crackers	€ 18,50
<b>Selection of charcuterie</b> Three different kinds of sliced charcuterie, served with “La Bella Cerignola” olives and bread	€ 17,50
<b>Jamon Iberico Pata Negra</b> The King of cured hams with a nutty taste (100 grams)	€ 19,50
<b>Wagyu Plate</b> A perfect “melt in your mouth” experience from Wagyu beef (100 grams)	€ 19,50
<b>St.Marcellin Cheese</b> Melted in the oven and served with bread	€ 8,50
<b>Rillettes de Canard</b> Warm rilette of duck served with bread	€ 10,50
<b>Goose liver Terrine</b> Made with Sauternes wine and served with brioche bread and aged Balsamico vinegar with figs	€ 12,50
<b>Tarte Tatin(French apple tart) warm served</b>	€ 6,50
<b>Chocolate bombe with 74% cacao</b>	€ 6,50

All our bread is baked by Het Vlaamsch Broodhuys