MENU

KROOST

BITES / TAPAS

Small bites and sharing dishes

Warm Mont d'Or to share – 2 people
450 g Mont d'Or, oven-baked and served with crispy croutons
Fine charcuterie supplement + 8
19 p.p.

Vegetarian dumplings – 5 pieces
Crispy vegetable dumplings with sweet-and-sour sauce
8

Artisan mini chorizo croquettes
5 pieces per variety – mixing varieties is not possible
5

Artisan mini cheese and jalapeño croquettes
5 pieces per variety – mixing varieties is not possible
5

Artisan mini Ganda ham croquettes
5 pieces per variety – mixing varieties is not possible
5

Artisan mini crayfish croquettes
5 pieces per variety – mixing varieties is not possible
5

Artisan mini wild boar croquettes
5 pieces per variety – mixing varieties is not possible
5

Bitterballen
Beef ragout – mustard – 7 pieces
11

KROOST mezze – 2 people
Chef's selection with assorted dips
18 p.p.

STARTERS

Cold starters

Classic beef carpaccio
Filet d'Anvers – Parmesan – pine nuts – rocket – balsamic cream
22

Toasted brioche with smoked salmon
Brioche – labneh – avocado – salad
21

Escargots
Garlic butter – 6 or 12 pieces
14 / 28

Winter terrine
KROOST menu supplement + 4
Foie gras and the terrine of the day – walnut bread – fig preserve
22

Croquettes

Artisan cheese croquettes
Farmhouse cheese – parsley – lemon – fresh salad – 2 pieces
18

Artisan grey shrimp croquettes
Grey shrimp – parsley – lemon – fresh salad – 2 pieces
22

Cheese and grey shrimp croquette duo
Farmhouse cheese – grey shrimp – parsley – lemon – fresh salad – 2 pieces
21

Winter croquette duo
Truffle and Ganda ham – parsley – fresh salad – 2 pieces
18

Salads

Vitello salad
Veal – tuna mousse – caperberries – confit tomato – croutons
27

Goat's cheese salad
Caramelised nuts – chicory – raspberry
26

Caesar salad
Pan-fried farm chicken – anchovy – egg – Parmesan – croutons
26

MAIN COURSES

Fresh pasta

Linguine with pesto and cherry tomatoes
Fresh pesto – cherry tomatoes – Parmesan
28

Chef's penne
Tomato and pumpkin sauce – bacon – gratinated cheese
Also available vegetarian, without bacon.
29

House classics

Pork cheeks
Fresh apple sauce
28

Homemade vol-au-vent
Farm chicken – wild mushrooms – puff pastry
28

Aubergine
Stuffed aubergine – chili sin carne – sour cream – brown rice
28

Fish dishes

Salmon fillet
Béarnaise sauce (Valk signature) – gently braised leek, carrot and fennel – aniseed – pink peppercorn
35

Cod loin
Herb crust – white wine sauce – grey shrimp – gently braised leek, carrot and fennel – aniseed – pink peppercorn
36

Sole meunière
Brown butter – lemon – parsley – fresh salad with herbed lemon vinaigrette
43

MAIN COURSES

Classic meat dishes

Steak tartare
Beef – caperberries – fresh salad – parsley – onion
32

Fillet steak – Belgian Blue beef (250 g)*
KROOST menu supplement + 8 · Rossini option: foie gras and truffle + 8
39

Choice of side: mashed potatoes, fries, salad or croquettes
Choice of sauce: archiduc, béarnaise, peppercorn cream or garlic butter

Butcher’s Choice

Polish tomahawk (1.2 kg) – 2 people*
Generous bone-in beef cut, perfect for sharing
43 p.p.

Côte à l’os (1 kg) – 2 people*
Flavourful bone-in beef cut, ideal for sharing
43 p.p.

T-bone steak (500 g)*
Fillet and sirloin on the bone
43

Dry-aged ribeye (300 g)*
Matured beef with rich, intense flavour
43

Allergens may vary depending on the selected sauce and side.

Game dishes

Game ragout
Winter vegetables: escarole and Brussels sprouts
31

Venison steak
Escarole and Brussels sprouts – grand veneur sauce (rich game sauce with red wine and redcurrants)
38

KROOST MENU

KROOST MENU 62

Amuse-bouche
Chef's amuse-bouche

Starter
your choice

Main course
your choice

Dessert
your choice

Enjoy a refined dining experience, including a celebratory glass of cava and an amuse-bouche from our chef.

Create your own three-course menu from the dishes marked with the KROOST logo.

Allergens

