

MENU ODYZEE

EN

12H - 14H EN 18H - 21H (IN SEASON : 22H)

EN

STARTERS

CHEESE CROQUETTES (1/2 PCS)*	17.00/20.00
OSTEND SHRIMP CROQUETTES (1/2 PCS)*	18.00/23.00
SCAMPI WITH GARLIC OR DIABOLIQUE (8 PCS)*	20.00
SMOKED SALMON WITH CLASSIC GARNISH*	20.00
SALAD WITH GOAT CHEESE*	20.00
GOUJONETTE OF NORTH SEA FISH WITH FRESH TARTARE*	21.00
DUO OF CROQUETTES (1 SHRIMP/1 CHEESE)*	21.00
OSTEND FISH SOUP WITH ROUILLE AND TOAST	21.00
CARPACCIO OF BEEF WITH TRUFFLE MAYONNAISE*	22.00

MAIN COURSES FISH

FISH CASSEROLE**	25.00
GAMBAS À LA PLANCHA**	25.00
NATURE MUSSELS (1,2KG) (IN SEASON)	25.00
WHITE WINE MUSSELS (1,2KG) (IN SEASON)	26.00
GARLIC CREAM MUSSELS (1,2KG) (IN SEASON)	28.00
SOLETTES MEUNIÈRES (3 PCS)**	29.00
CODFISH (HOLLANDAISE SAUCE)**	29.00
BOUILLABAISSE OF NORTH SEA FISH (1P/2P) (BISQUE OF SHRIMPS/3 KINDS OF FISH/ SEAFOOD/ROUILLE/TOAST)	28.00/52.00

MAIN COURSES MEAT

HOME-MADE FLEMISH BEEF STEW**	22.00
BELGIAN CHICKEN FRICASSEE***	22.00
ANGUS BEEF BURGER**	23.00
CHICKEN BREAST***	24.00
STEAK TARTARE (RAW MEAT/NOT PREPARED)**	24.00
IRISH FILET PUR (± 220 GRAMS)***	34.00
URUGUAY RIBEYE (± 300 GRAMS)***	34.00

MAIN COURSES VEGGIE/VEGAN

HOMEMADE VEGETABLE TAJINE	22.00
VEGETABLE FRICASSEE**	22.00

MAIN COURSES PASTA

SPAGHETTI BOLOGNAISE OR VEGGIE	20.00
SPAGHETTI SCAMPI DIABOLIQUE (8 PCS)	25.00

*AS MAIN DISH WITH SALAD AND/FRIES/BREAD + 5.00

**WITH SALAD/FRIES/MASHED POTATOES/BREAD

***CHOICE OF SAUCE : GARLIC BUTTER, PEPPER,
 MUSHROOM, ROQUEFORT OR BÉARNAISE.

SELECTION MENU

2 COURSE MENU

STARTER & MAIN COURSE
 € 41.00

3 COURSE MENU

STARTER, MAIN COURSE
 & DESSERT
 € 48.00

SUPPLEMENT

CODFISH/SOLETTES: + € 5.00

BOUILLABAISSE: + € 5.00

FILET PUR / URUGUAY RIBEYE: + € 9.00

DAILY LUNCH

EXCEPT ON SUNDAYS AND PUBLIC
 HOLIDAYS, FROM 12H TO 14H

DISH OF THE DAY	16.00
SOUP & DISH OF THE DAY	19.00
SOUP, DISH OF THE DAY & PASTRY	22.00

DESSERTS

CHOCOLATE MOUSSE	8.00
PASTRY OF THE DAY	8.50
COUPE BRÉSILIEUNE	9.00
COUPE ADVOCAT	9.00
COUPE DAME BLANCHE	9.00
APPLE PIE WITH CRÈME ANGLAISE & VANILLA ICE CREAM	11.00
MOELLEUX OF BELGIAN CHOCOLATE	11.00
PASTEL DE NATA	11.00

KIDS' MENU <12Y

(CHILDREN'S ICE CREAM INCL)	
BELGIAN CHICKEN FRICASSEE WITH FRIES	13.00
CHICKEN NUGGETS (4 PCS) WITH FRIES	13.00
FRIKANDEL (2 PCS) WITH FRIES	13.00
SPAGHETTI BOLOGNAISE	13.00

Only cash or credit card payment possible. NO room booking.

WATERS €

CHAUDFONTAINE STILL OR SPARKLING	
25 CL	3.30
50 CL	5.40
1 LT	8.50

SOFT DRINKS

COCA COLA / COCA COLA ZERO	3.30
SPRITE / FANTA ORANGE	3.30
TONISSTEINER LEMON	3.30
CHOCOLATE MILK (COLD)	3.30
FUZE TEA CITROEN	3.70
FUZE TEA PERZIK & HIBISCUS	3.70
ROYAL TONIC	3.70

VRUCHTENSAP

ORANGE/ APPLE/ TOMATO	3.30
ACE MULTIFRUIT	3.30

BEERS ON TAP

MAES PILS 5.2 %	
25 CL	3.30
33 CL	4.20
50 CL	6.00
MORT SUBITE CHERRY 4.5%	4.00
FILOU 8.5%	5.00
GRIMBERGEN BLOND 6.7 %	5.00
GRIMBERGEN DARK 6.5%	5.00

BIEREN OP FLES

BRUGS TARWEBIER 4.8%	3.30
RODENBACH 5.2%	4.00
VEDETT EXTRA BLOND 5.2%	4.50
OMER 8.0%	5.10
TRAPPIST ORVAL 6.2%	5.10
KEYTE TRIPLE 7.7%	5.10
WESTMALLE TRIPLE 9.5%	5.10
WESTMALLE DOUBLE 7.0%	5.10
DUVEL 8.5%	5.10
ORVAL 6.2%	6.00
ZEEVONK 7.4%	6.00
KASTEEL ROUGE 8.0%	6.00
KASTEEL FRAMBOISE 7.0%	6.00
KASTEEL TRIPLE 11.0%	6.00
KASTEEL CUVÉE CHÂTEAU 11.0%	6.00

ALCOHOLFREE

MAES NA 0.0%	3.30
CARLSBERG 0.0%	3.30
ZEEVONK 0.0%	5.30
AMARETTO MIZZ	10.00
ODYZEE MOCKTAIL	10.00
VIRGIN MOJITO	10.00
VIRGIN GIN TONIC PINK	10.00
VRIGIN APEROL SPRITZ	10.00

HOT DRINKS

KOFFIE RISTRETTO OR ESPRESSO	4.20
KOFFIE LATTE OR WHITE	4.20
CAPPUCCINO	4.20
HOT CHOCOLATE MILK	3.30
TEA (BREAKFAST, EARL GREY, CAMOMILLE, ROSESHIP, MINT, LEMON, GREEN TEA)	3.30
IRISH COFFEE (WHISKEY)	11.00
FRENCH COFFEE (COGNAC)	11.00
ITALIAN COFFEE (AMARETTO)	11.00

APERITIFS €

PORTO RED- WHITE	6.00
SHERRY DRY	6.00
MARTINI RED - WHITE	6.00
KIR (WHITE WINE)	6.00
PINEAU DE CHARENTES	6.00
CAMPARI PURE	7.50
RICARD	8.50
APERITIF OF THE HOUSE	10.50
PICON OF THE HOUSE	10.50
CAMPARI ORANGE	10.50
PASSOA ORANGE	10.50
APEROL SPRITZ	10.50
SANGRIA RED (IN SEASON)	10.50
MOJITO	10.50
AMARETTO FIZZ	10.50
ODYZEE COCKTAIL	10.50
GORDON'S DRY GIN	10.50
BULLDOG GIN	11.00
HENDRICK'S GIN	11.50
WITH FEVER TREE TONIC	+ 4.00

WINES

CAVA "MASIA DE LA LUZ"	
PER GLASS	7.00
PER BOTTLE	35.00
PROSECCO - CORVEZZO VALDOBBIADENE BIO	
PER BOTTLE	39.00
CHAMPAGNE "A BERGÈRE"	
PER BOTTLE	55.00
HOUSEWINE "SPRINGBOK" (SA) (RED, ROSÉ, WHITE)	
PER GLASS	4.50
PER CARAFE 25 - 50 - 100 CL	8.00 - 15.00 - 27.00
SWEET WHITE WINE "DOMAINE LAGUILLE" (FR)	
CÔTES DE GASCOGNE	
PER GLASS	6.50
PER CARAFE 25 - 50	11.00 - 21.00
PER BOTTLE	33.00
WHITE WINE	
CHARDONNAY PUGLIA PASQUA (IT)	25.00
PINOT GRIGIO CORVEZZO (IT) BIO	29.00
CHARDONNAY MACON-VILLAGES (FR)	33.00
TEMPRANILLO BLANCO RIOJA VEGA (SP)	38.00
CHABLIS DOMAINE DES HATES (FR)	49.00
RED WINE	
MONTEPULCIANO D'ABRUZZO PASQUA (IT)	25.00
FINCA LABARCA CRIANZA RIOJA (SP)	28.00
CHÂTEAU DE SEGUIN BORDEAUX SUPÉRIEUR (FR)	28.00
CORVEZZO CABERNET SAUVIGNON (IT) BIO	29.00
CHÂTEAU LA GORCE MÉDOC CRU BOURGEOIS (FR)	33.00
ROSÉ WINE	
"MOYMENT DE PLAISIR" PAYS D'OC (FR)	25.00
"CORVEZZO ROSÉ" (IT) BIO	29.00

SPIRITS

BACARDI WHITE RUM	8.50
HAVANA DARK RUM	8.50
VODKA	8.50
J&B	8.50
JOHNNIE WALKER RED LABEL	9.50
COGNAC	9.50
CALVADOS	9.50
GRAND MARNIER	9.50
COINTREAU	9.50
AMARETTO	9.50
LIMONCELO	9.50