





## Aperitifs



House champagne Gonet blanc de blancs	16.00
Cava brut Pere Ventura	9.00
Prosecco Fidora	9.00
Pornstar Martini	13.00
Mojito	14.00
Cosmopolitan	13.00
Bloody mary	14.00
Negroni	14.00
Virgin pornstar martini	12.00
Virgin mojito	12.00
Nona june - fever tree	12.00
Kolonne null rosé sparkling bottle (37 cl )	22.00
Picon vin blanc	9.00
Ricard	8.50
Campari orange	13.50
Aperol spritz	12.50
Kir/kir royal	9.00/16.50
Copperhead gin - Fever tree	14.00
Sherry	8.00
Porto white or red	8.00



## To share

Selection of cold meat & cheese	20.00
Cured salmon with gin 'n tonic jelly & pickled cucumber	17.00
Hummus selection of vegetables and focaccia 	10.00
Cherry tomato bruschetta, ricotta, basil, arugula 	18.00

## Starter

Salmon ceviche with fennel, radish & cucumber	24.00
Roasted zucchini with pistache cream, dukkah crumb & buttermilk 	20.00
Tagliata di manzo with sundried tomato, balsamic & parmesan cheese	22.00
Chicken cannelloni with mushroom & ricotta	22.00
Artisan shrimp croquettes with handpeeled shrimps	23.00
Artisan cheese croquettes with Oud Brugge cheese 	19.00
Tomato carpaccio, grey shrimp, pickled onion, pistachio vinaigrette & capers	24.00



## Fish dishes

Baked monkfish with mussels, leek, garlic potatoes & black bean sauce	34.00
Red mullet with squid, caponata sauce & orecchiette	30.00
Sole with beurre noisette, side salad & French Fries	48.00
Pan fried cod with potato puree, spinach & white wine sauce	36.00
Mussels French Fries	29.00
Mussels white wine French Fries	32.00
Tomato and hand-peeled grey shrimp with salad & French Fries	33.00

## Vegetarian pasta salad

Creamy tomato risotto with mix of tomatoes, aubergine, parmesan & basil	24.00
Bang bang cauliflower, sweet 'n sour, sesame & rice	19.00
Ceasar salad with Mechelse koekoek	22.00
Lentil salad with sweet potato, carrot, red onion, tahini & pumpkin seeds	19.00
Spaghetti Bolognaise	18.00



## Meat dishes

Filet pur Pepper/mushroom sauce or garlic butter	38.00
Irish rib-eye Pepper/mushroom sauce or garlic butter	44.00
Damier burger with lettuce, tomato, fried egg, bacon and cheddar	25.00
Homemade steak tartare	28.00

All of the above dishes are served with French Fries and salad

Roasted chicken supreme with tomatoes, chili, capers & black olives	28.00
Homemade chicken stew with mousseline Veal sweetbreads supplement + 10.00	30.00

Homemade focaccia with olive oil Portion French Fries Potato puree	3.00
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## Desserts

Apple crumble, with fruit sorbet & blueberry espuma	12.00
Banana fritter with banana ice cream, coffee & caramel sauce	12.00
Churros with spiced chocolate sauce	12.00
Dame blanche with vanilla ice cream & hot chocolate sauce	12.00
Cheese variety with Chili strawberry jam	20.00

## Children's menu

Artisan shrimp croquette with handpeeled shrimps	14.00
Artisan cheese croquette with Oud Brugge cheese	12.00
Beef burger	14.00
Filet pur	17.00
Chicken stew	15.00

All children's menu items come with French Fries and salad

Spaghetti Bolognese	14.00
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For group requests, funeral meals or Damier menu, please email [info@hoteldamier.be](mailto:info@hoteldamier.be) or contact the hotel reception.

Telephone +32 56 22 15 47

**Kitchen open:** 12h00 - 14h00/ 18h00 - 21h00

Sunday and Monday noon closed

**Questions about allergies or allergens?** Please contact the staff.

**Prices are in euro**, service and VAT are included.

**1 bill per table.**

**Wi-fi:** Damier Free Wi-Fi

**Free parking** during lunch, entrance in the Jan Persijnstraat.

