

## STARTERS

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All starters are served with bread

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### SLOW COOKED SALMON

With a sweet and sour fennel and a foam of hollandaise

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### COPPA DI PARMA

With marinated mushrooms, red onion chutney from Calabria and pecorino cheese

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### FRESH GREEN PEARL COUSCOUS SALAD

With feta, grilled bell pepper and zucchini flowers

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## MAIN COURSES

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All fish and meat dishes are served with French fries (+ mayonnaise) and garnish

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### GRILLED TUNA STEAK

With seasonal vegetables and an antiboise of tomato and mango

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### CHICKEN SUPREME

With pancetta, seasonal vegetables in its own gravy with chimichurri

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### PASTA TRUFFLE

Fresh pasta with truffle cream, oyster mushroom, arugula and Parmesan cheese

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## DESSERTS

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### CHOCODREAM

Chocolate mousse, chocolate crumble and vanilla sauce

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### RED VELVET CAKE

With berries, white chocolate crumble and raspberry coulis

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### CREMÉ BRULEE

With vanilla ice cream and whipped cream

## STARTERS

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<b>CARPACCIO OF BEEF</b>	13.00	<b>FRESH GREEN PEARL COUSCOUS SALAD</b>	12.50
With arugula, pine nuts, Parmesan cheese and truffle mayonnaise		With feta, grilled bell pepper and zucchini flowers	
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<b>OVEN-BAKED DUBLIN-BAY PRAWNS</b>	13.00	<b>TRADITIONAL PRAWN CROQUETTES</b>	13.50
Six Dublin-Bay prawns with herb butter and Parmesan		Three croquettes with remoulade and cocktail sauce	

## MAIN COURSES

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All fish and meat dishes are served with French fries (+ mayonnaise) and garnish

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<b>BEEF TENDERLOIN</b>	21.50	<b>GRILLED TUNA STEAK</b>	21.50
With fresh vegetables, and a sauce of choice		With seasonal vegetables and an antiboise of tomato and mango	
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<b>DUCK CONFIT</b>	21.50	<b>GRILLED SKEWERS OF PORK SATAY (WITH PEANUT SAUCE)</b>	18.50
With a Liège syrup sauce		With homemade acar (pickled vegetables), prawn crackers, sweet and sour cucumber, and fried onions	

## DESSERTS

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<b>PARFAIT AON'T BAT</b>	8.00	<b>CREMÉ BRULEE</b>	8.00
Vanilla parfait, with warm chocolate sauce and whipped cream		With vanilla ice cream and whipped cream	
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<b>CHOCODREAM</b>	8.50	<b>RED VELVET CAKE</b>	8.50
Chocolate mousse, chocolate crumble and vanilla sauce		With berries, white chocolate crumble and raspberry coulis	

# GROUPS AT AON'T BAT | LUNCH

STANDARD FOR 11 PERSONS OF MORE | VEGETARIANS IN CONSULTATION

## RUSTIC WHITE OR RUTIC BROWN BREAD

### ASIAN CHICKEN 12.50

With stir-fried chicken, cashew nuts, stir-fried vegetables and a slightly spicy sauce

### AON'T BAT SANDWICH 13.50

Oven roll with meatloaf, bacon, onion, cheese and homemade sambal (spicy)

### SALAD 11.00

With ham, cheese, egg-mayonnaise, tomato, salad vegetables, and coleslaw

## SLICED BROWN BREAD SANDWICHES

### TUNA SALAD 12.00

Homemade tuna salad with onion, olives, and sweet pepper

### SALMON 12.50

Smoked salmon with onion, lettuce, guacamole, and lemon mayonnaise

## SALADS

All our salads are served with baguette

### VAL DIEU SALAD 18.50

With a Val-Dieu cheese, caramelized apple, white coleslaw, nut crunch, crispy bacon and a vinaigrette of Liège syrup

### ASIAN CHICKEN SALAD 18.00

With stir-fried chicken, cashew nuts, stir-fried vegetables and a slightly spicy sauce

### FISCHERMAN'S SALAD 20.50

With tuna steak, scampis and an antiboise of tomato, mango and edam beans

## SOUPS

### CHEF'S SOUP 7.00

Ask our staff what we have cooked for you

### PROVENCAL FISH SOUP 9.50

## CHEF'S SPECIAL

### LUNCH TRIO "12 HOURES" 13.50

Brioche with sesame seeds topped with fried bacon, grilled chicken, lettuce, tomato, cheese, cocktail sauce, and egg salad

### HAMBURGER 'AON'T BAT 17.50

Medium fried 100% beef burger with bacon, naise, whiskey onions, cheddar, sweet pickle relic, fries and mayonnaise

### BEEF CARPACCIO WRAP 12.00

Homemade wrap with beef carpaccio, Parmesan cheese, rocket, pine nuts, and truffle mayonnaise

## HOT DISHES

### CHICKEN VOL-AU-VENT 14.50

Homemade ragout of chicken and mushrooms, served with French fries

### LIÈGE-STYLE MEATBALLS 14.50

Two hot Liège-style meatballs (in a sweet and sour sauce), chips and a side salad

### BEEF CROQUETTES 11.50/12.00

Two croquettes from 'Kroketterij de Bourgondier' with local mustard, served with bread or chips

## DESSERTS

### COFFEE AON'T BAT 7.00

Coffee with Licor 43 and cream

### PARFAIT AON'T BAT 8.00

Vanilla parfait, with warm chocolate sauce and whipped cream

### CHOCODREAM 8.50

Chocolate mousse, chocolate crumble and vanilla sauce