

A La Carte
Restaurant De Borgh

Soup

<i>Soup of the week</i>	<i>Small</i>	4
<i>Ask our employees</i>	<i>Normal</i>	6,5
<i>Tomato soup</i>	<i>Small</i>	4
<i>Vermicelli / meatballs</i>	<i>Normal</i>	6,5
<i>Vegetable soup</i>	<i>Small</i>	4
<i>Well stocked /meatballs</i>	<i>Normal</i>	6,5

Starters

<i>Tasting</i>		10
<i>Soup / pate / goat cheese / Iberico ham / toast / salami / olives</i>		
<i>tip; Sauvignon blanc, Amaral</i>		
<i>Beef carpaccio</i>		12
<i>Pine nuts /rocket lettuce /Parmesan /tomato</i>	<i>With foie gras</i>	16
<i>tip; Scarilius, La Pierotta (Italië, Toscane)</i>		
<i>Fish trio</i>		11
<i>Torpedo shrimp / tuna tartare / fried scallops</i>		
<i>tip; Sancerre, Hubert Brochard</i>		
<i>Oysters</i>	<i>6 oysters</i>	13
<i>Raw or au gratin</i>	<i>12 oysters</i>	26
<i>tip; Chablis, Domaine Gueguen 2015</i>		
<i>Mussels gratin</i>		9
<i>old cheese / look</i>		
<i>tip; Degras, Chardonnay</i>		
<i>Toast the Borgh</i>		12
<i>Salmon / eel / shrimps</i>		
<i>tip; Sancerre, Hubert Brochard</i>		
<i>Lobster Salad</i>		17
<i>Half a lobster / boiled egg / Belgian mayonnaise</i>		
<i>tip; Chablis, Domaine Gueguen 2015</i>		

= (To be ordered) Vegetarian

If you have an allergy, please inform our employees.

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Salads

<i>Salad goat cheese</i>		8
<i>Fried / bacon / apple / honey / croutons</i>		
<i>tip; Sauvignon blanc, Amaral</i>		
<i>Salad Carpaccio</i>		13
<i>Pine nuts / arugula / Parmesan cheese / tomato</i>	<i>With foie gras</i>	17
<i>tip; Pinot noir, Bourgogne</i>		
<i>Salad Fish</i>		10
<i>Salmon / eel / Dutch shrimps</i>		
<i>tip; Degras Chardonnay</i>		
<i>Caesar salad</i>		
<i>Romaine lettuce / chicken / croutons / Parmesan / egg</i>		8
<i>tip; Viognier, Domaine Mas Bahourat, 2015</i>		

Recommended!

<i>Sole 2 pieces</i>	<i>400 gr.</i>	31
<i>Whole fish / baked in butter / remoulade / salad / fries</i>		
<i>tip; Sancerre, Hubert Brochard</i>		
<i>Mixed grill</i>		17
<i>Pork tenderloin / steak / spare rib / chicken / two cold sauces / fries</i>		
<i>tip; Scarilius, La Pierotta (Italië, Toscane)</i>		
<i>Dry Aged Rib-eye</i>	<i>250 gr.</i>	27
<i>14 months matured / sauce of your choice * / vegetables / fried potatoes or fries</i>		
<i>tip; Tomassi Arele, Italië</i>		

Would you prefer to be surprised?

Food & Wine tasting € 38,95

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Seafood - main

Fish stew

*Red bream / salmon / mussels / vegetables /
lobster sauce / cheese / fried potatoes or French fries*
tip; Viognier, Domaine Mas Bahourat, 2015

Codfish

In mustard dill sauce / salad / fries
tip; Sauvignon blanc, Amaral

Surf & Turf shrimps

*Two shrimps / beef / garlic sauce /
vegetables / fried potatoes or French fries*
tip; Cabernet Sauvignon, Degras

Surf & Turf lobster

*Half a lobster / beef / garlic sauce /
vegetables / fried potatoes or French fries*
tip; Chardonnay, Degras

Lobster

French fries / salad
tip; Chablis, Domaine Gueguen 2015

*Cooked
Grilled
Au gratin*

Sole

*Whole fish / fried in butter / remoulade /
salad / French fries*
tip; Sancerre, Hubert brochard

Black Tiger prawns

Garlic oil / piri piri spices / salad / fries
tip; Sauvignon blanc, Amaral

Salmon fillet

Creamy butter sauce / vegetables / fried potatoes or fries
tip; Sancerre, hubert Borichard

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Big Green Egg's Meat

Black angus Burger

Bun / piccalilli / cheese / bacon / tomato / BBQ sauce / French fries

tip; Pinot noir, Bourgogne

Pork tenderloin

Sauce of choice* / vegetables / fried potatoes or French fries

tip; Cabernet Sauvignon, Degras

Bistro filet

Sauce of onion / French fries / salad

tip; Rioja, Quinto Arrio, Crianza

Tournedo

200 gr.

Sauce of choice* / vegetables / fried potatoes or French fries

tip ;Scarilius, La Pierotta (Italië, Toscane)

Chateau briand

For 2 / vegetables / fried potatoes or French fries

tip; Scarilius, La Pierotta (Italië, Toscane)

Dutch style *

Italian style

Oriental style

Spare Ribs

Sweet, spicy or smokey / salad / French fries

tip; Cabernet Sauvignon, Degras

Chicken satay skewer

Fried onion / salad / French fries

tip; Zinfandell, Rose, Degras

Mixed grill

Recommended

Pork tenderloin / steak / spare rib / chicken / two cold sauces / fries

tip; Scarilius, La Pierotta (Italië, Toscane)

Dry Aged Rib-eye

Recommended

250 gr.

14 months matured / sauce of your choice * / vegetables / fried potatoes or fries

tip; Tomassi Arele, Italië

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* Sauces are: pepper / stroganoff / Roquefort / mushroom / bearnaise or garlic butter

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18

16

23

24

39

39

39

21

23

15

€ 14,95

€ 17,95

€ 16,50

€ 25,95

€ 52,95

€ 52,95

€ 52,95

€ 17,50

€ 15,95

17

27
