

# Menu



SUMMER | GULLIVERS RESTAURANT

## STARTERS

Seasonal Vegetable Soup and Bread Croutons 10



Shrimp Croquettes, Cucumber, Dill and Marie Rose Sauce 18

Beef Carpaccio, Soya, Sesame, Wasabi, Avocado and Yuzu Pearls 14

Duck Foie Gras Terrine, Blackcurrant Gel, Onion Jam and Brioche Bread 19

Fried Prawns with Fresh Garlic, Mild Garlic Cream, Candied Tomatoes, Chives and Lemon and Black Pepper Pearls 16

Salmon Gravlax, Beetroot, Pickled Onion, Mascarpone and Bread Crisps 15



## SALADS

Gullivers' Caesar Salad

Chicken, Baby Gem Lettuce, Croutons, Ganda Ham Crisps, Parmesan and Anchovy 19

Mixed Salad

Snap Beans, Grated Carrot, Corn, Cherry Tomatoes, Cucumber and Balsamic Maple Syrup Vinaigrette 14



Seasonal Salad

Fennel, Grilled Watermelon, Green Asparagus, Feta Cheese and Oregano Lemon Vinaigrette 16



## MAINS

Waterzooi of Poached Halibut, Pernod, Clams, Spring  
Vegetables and Lumpfish Caviar 26

Flemish Beef Cheek Stew, Dark Leffe Beer, Red Cabbage,  
Gingerbread and Fries 24

Roasted Duck Breast, Mashed Potatoes, Broccolini  
and Cherry Beer Gravy 24

Roasted Chicken Fillet, Chorizo Stuffing,  
Bulgur Harissa Couscous, Spinach,  
Sauce with Cumin and Dried Apricots 22

Layered Courgettes and Potatoes, Aubergine Caviar  
and Roasted Tomato Sauce 18

Ricotta and Asparagus Ravioli, Gorgonzola, Lukewarm  
Tomato Vinaigrette and Herb Salad 18



## GRILL

Holstein Beef Fillet 200g  
32

Irish Rib-Eye Steak 300g  
32

## PLANCHA

Salmon Fillet Red Label  
28

Red Tuna Fillet  
28

Sole Meunière  
35

All these dishes are served with 1 sauce and 1 side dish of your choice.  
Extra side dish: 4



## SAUCES

Green Pepper, Mushroom, Béarnaise, Choron,  
Maître d'Hôtel Butter or Capers Butter Sauce

## SIDES

Seasonal Vegetables, Green Salad, Fries,  
Sweet Potato Fries or Mashed Ratte Potatoes

## COMFORT FOOD

Classic Angus Beef Burger  
Lettuce, Red Onion, Pickles, Tomatoes, Bacon and Cheese 21  
Supplement Egg Sunny Side Up 1

Gullivers' Angus Beef Burger  
Truffle Mayonnaise, Brie Cheese, Arugula and Candied Tomatoes 23

Club Sandwich and Pesto Mayonnaise 19

Veggie Burger  
Bulgur Quinoa Vegetable Steak and Spicy Mayonnaise 18



Fish and Chips  
Haddock Filet, Cabbage Salad and Tartare Sauce 22

Italian Style Americain Préparé (Raw Beef)  
Fries, Arugula, Parmesan and Truffle Oil 21

Choice of Fries, Sweet Potato Fries or Green Salad to come with your comfort food.



## SHARING FOOD

Chicken Wings with BBQ Sauce 14

Fries Basket and Sauces 10

Fried Onions Rings with Spicy Sauce 10

Mini Shrimp and Cheese Croquettes 16



## PIZZA

Pizza Margarita

Tomato Sauce, Mozzarella, Oregano and Tomatoes 18



Pizza Hawaii

Tomato Sauce, Chicken, Mushrooms, Pineapple and Mozzarella 18

Pizza Pepperoni

Tomato Sauce, Chorizo and Mozzarella 18

Pizza 4 Cheeses

Tomato Sauce, Gouda, Blue Cheese, Maredsous and Mozzarella 18



Veggie Pizza

Tomato Sauce, Mozzarella, Mushrooms, Peppers and Olives 18



Pizza Prociutto

Tomato Sauce, Italian Ham, Pesto and Goat Cheese 18

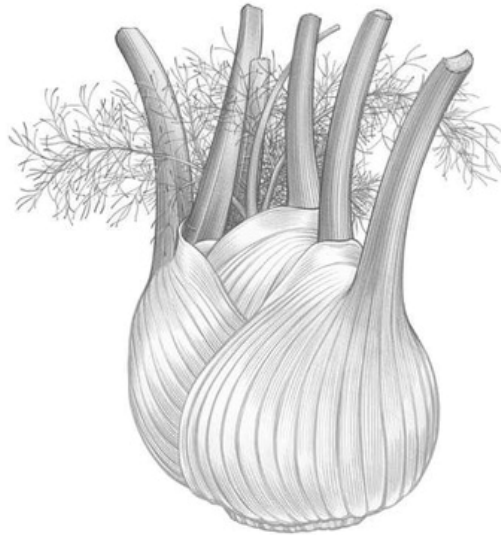
## PASTA

Spaghetti Bolognese 16

Tagliatelle with Prawns, Artichokes and Pesto 18

Lasagne Bolognese 18

Please ask your waiter to inform you on our gluten-free pasta dishes.



Executive Chef **Peter Deltenre** created a brand new menu that follows the seasons. A journey through a gourmet and authentic cuisine. "**Homemade**" but with passion!



Vegan



Vegetarian

Before placing your order, please inform your waiter if a person in your party has a food allergy.  
The make-up of our dishes and their ingredients are likely to be changed.  
All prices are in Euro and include VAT and service charge.