



- 't wycker - CABINET BISTROT

BREAKFAST & BRUNCH (9/10AM-11:30AM)

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| DOUX ET VITE *V <i>Freshly baked bananabread with biological goji berries, jam, biological 'Mechelse' low-fat yoghurt, granola, fresh fruit and honey.</i> | 8,90 |
| CLASSIQUE <i>Wheat sourdough bread with strong Stompetoren Grand Cru matured cheese, 'Mechelse Kuusj' ham, scrambled eggs, biological 'Mechelse' low-fat yoghurt, granola, fresh fruit and honey.</i> | 13,90 |
| WYCK <i>Wheat sourdough miller bread with strong Stompetoren Grand Cru matured cheese, Egg Royale; slice of brioche, artisan smoked Norwegian salmon, poached egg, Hollandaise sauce, biological 'Mechelse' low-fat yoghurt, granola, fresh fruit and honey.</i> | 14,90 |
| CROISSANT *V <i>With jam and butter.</i> | 2,90 |
| CROISSANT HAM - CHEESE <i>With Mechelse Kuusj ham and cheese from the oven.</i> | 3,90 |
| FRESHLY BAKED BANANABREAD *V <i>With goji berries, jam and butter.</i> | 5,90 |
| BIOLOGICAL MEHELSE LOW-FAT YOGHURT *V <i>With granola, fresh fruit and honey.</i> | 7,30 |

ALL DAY BUBBLES & VITAMINS

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| FRESHLY SQUEEZED ORANGE JUICE | 3,95 |
| FRESH RASPBERRY - APPLE - BEETROOT JUICE | 4,25 |
| FRESH CARROT - APPLE - ORANGE - GINGER JUICE | 4,25 |
| MIMOSA (Prosecco - freshly squeezed orange juice) | 5,40 |
| BRUT RAAR CUVÉE | 7,90 |
| PROSECCO PIONONO DOC TREVISO | 4,95 |
| BLOODY MARY | 9,80 |

BRUNCH & LUNCHSPECIALS

See our chalk boards for the freshly made (vegetarian) brunch & lunchspecials.

Saturday, Sunday and during all national holidays we are open from 9AM.

*V = (VEGETARIAN)

ANTIPASTI

16.00 - 22.00

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| MARINATED OLIVES *V <i>Green and black Sicilian olives.</i> | 4,90 |
| CALAMARI <i>Homemade calamari with aioli.</i> | 7,35 |
| BOULETTES À LA LIÉGEOISE <i>Meatballs in a sweet beer sauce.</i> | 6,35 |
| SCAMPI À L'AIL <i>Scampi in spicy garlic oil from the oven.</i> | 9,80 |
| PANE CON POMODORO AGLIO E PROSCIUTTO <i>Garlic, tomato, prosciutto di Umbria. (5 pc.)</i> | 9,90 |
| NORMAN OYSTERS | p.st. 2,60 |
| CROSTINI - <i>Steak Tartare Préparé with tartare mayonnaise.</i> - <i>Caprese, Italian buffalo mozzarella and tomato. *V</i> - <i>Smoked Norwegian Salmon, dill, lemonmayo and zest.</i> - <i>Smoked trout, radishcream, salade, radish</i> - <i>Goat cheese, fighchutney and radish. *V</i> | 2,80 2,30 2,70 2,80 2,80 |
| BREAD - <i>Garlic butter.</i> - <i>Homemade aioli.</i> - <i>Homemade tapenade of the day.</i> - <i>Alle toppings.</i> | 5,40 5,40 5,40 6,40 |

FLAMMKUCHEN

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| Elzasser 'pizza' with crispy thin base. - <i>Brie, prosciutto di Umbria, rosemaryoil and balsamico union.</i> | 13,90 |
| - <i>Gruyère cheese, onion and bacon.</i> | 13,90 |
| - <i>Italian buffalo mozzarella, pomodori and basil. *V</i> | 13,90 |

PLATEAUS

Including bread

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| ANTIPASTI FOR TWO <i>Chef's selection of hot and cold antipasti dishes.</i> | 23,70 |
| CHARCUTERIE <i>Selection of cold meats.</i> | 15,40 |
| FROMAGE *V <i>Selection of cheese varieties.</i> | 15,40 |
| POISSON <i>La Belle Iloise, calamari, scampi à l'ail, crostini artisan smoked Norwegian Salmon and crostini smoked trout.</i> | 17,40 |

BRUNCH & LUNCH

09:00 / 10:00 - 16:00

EGG DISHES

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| EGGS BENEDICT <i>Two poached free-range eggs, toasted brioche, lamb's lettuce, spinach, shiso purple, Mechelse Kuusj ham and Hollandaise sauce.</i> | 11,40 |
| EGGS ROYALE <i>Two poached free-range eggs, toasted brioche, lettuce, spinach, shiso purple, artisan smoked Norwegian salmon and Hollandaise sauce.</i> | 12,90 |
| SCRAMBLED EGGS ON TOAST *V <i>Scrambled free-range eggs, without / with bacon, toasted brioche, fresh avocado, lettuce, shiso purple, and spinach leaf.</i> | 10,40 / 11,90 |

SANDWICHES

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| CARPACCIO CIPRIANI <i>White or dark sourdough bread, Grainfed Black Angus beef carpaccio à la Harry's Bar in Venice with homemade Cipriani sauce, Parmesan cheese, pine nuts and rocket.</i> | 11,90 |
| STOMPETOREN GRAND CRU OUDE KAAS *V <i>White or dark sourdough bread, strong Stompetoren Grand Cru matured cheese from Rommedoeke, with Limburgse apple syrup.</i> | 9,20 |
| TUNASALADE <i>White or dark sourdough bread, fresh homemade tunasalade, apple, kappertjes, grilled red pepper, little gem and olive crumble.</i> | 10,40 |

BAGEL

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| PULLED CHICKEN <i>Baked Poulet Noir (French farm chicken), little gem, tomatoes, cucumber and a mildly spicy cocktail dressing.</i> | 11,60 |
| NOORSE ZALM <i>Artisan smoked Norwegian salmon, fresh mashed avocado, tomatoes, fresh spinach leaf and lemon mayonnaise.</i> | 11,60 |

FLAMMKUCHEN

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|--|-------|
| Elzasser 'pizza' with crispy thin base. - <i>Brie, prosciutto di Umbria, rosemaryoil and balsamico union.</i> | 13,90 |
| - <i>Gruyère cheese, onion and bacon.</i> | 13,90 |
| - <i>Italian buffalo mozzarella, pomodori and basil. *V</i> | 13,90 |

DINNER

17.00 - 22.00

STARTERS

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| ANTIPASTI FOR TWO <i>Chef's selection of hot and cold antipasti dishes.</i> | 23,70 |
| NORMAN OYSTERS | p.st. 2,60 |
| TUNA TARTARE & AVOCADO <i>Finely chopped fresh tuna, avocado, red onion, crème fraîche, sesame seed, fresh dill and crostini.</i> | 14,40 |

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| SALADE CAPRESE *V <i>Italian buffalo mozzarella, cherry vine tomato, basil and extra vierge olive oil.</i> | 11,90 |
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| CARPACCIO CIPRIANI <i>Grainfed Black Angus beef carpaccio, onion crème, balsamic syrup, sundried tomatoes, rocket, lettuce, Parmesan cheese and bread.</i> | 11,90 |
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| ESCARGOTS FLAMBÉES A L'ABSINTHE <i>Burgundy, biological snails from Ospel (de Peel) with garlic butter, flambéed at your table with Absinthe.</i> | 11,90 |
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| STEAK TARTARE PRÉPARÉ (110 GRAM) <i>Freshly ground raw beef (Blanc Bleu Belge free-range beef) from butchery Kusters (Margraten), served with capers, cornichons, anchovies, raw free-range egg yolk, crostini.</i> | 12,90 |
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| SHRIMPS CROQUETTES <i>White or dark sourdough bread, two artisan shrimps-croquettes, homemade remouladesauce and garnish.</i> | 14,40 |
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KIDS

For our little guests

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| VEAL CROQUET <i>Small veal croquet, served with freshly hand sliced fries, green salad, apple sauce and mayonnaise.</i> | 8,40 |
| BOULETTES À LA LIÉGEOISE <i>Meatballs in a sweet sauce, served with freshly hand sliced fries, green salad, apple sauce and mayonnaise.</i> | 8,40 |

SALADES

Breakfast, brunch, lunch & dinner

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| SALAD OF THE DAY (featured on blackboards) | prices vary |
| CAESAR SALAD <i>Baked Poulet Noir (French farm chicken), little gem, lettuce, croutons, Parmesan cheese, soft boiled egg, salted anchovies and Caesar dressing.</i> | 17,90 |

KIDS

For our little guests

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| TOAST HAM - CHEESE (hot) | 4,90 |
| VEAL CROQUET <i>Small veal croquet, served with freshly hand sliced fries, green salad, apple sauce and mayonnaise.</i> | 8,40 |
| BOULETTES À LA LIÉGEOISE <i>Meatballs in a sweet sauce, served with freshly hand sliced fries, green salad, apple sauce and mayonnaise.</i> | 8,40 |

SOUP

Breakfast, brunch, lunch & dinner

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| ONION SOUP AU GRATIN *V <i>Classic French onion soup, topped with Gruyère cheese.</i> | 7,40 |
| SOUP OF THE DAY (featured on blackboards) | prices vary |
| <i>Homemade soup.</i> | |

LUNCH DISHES

11:30 - 16:00

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| RAVIOLI *V <i>Handgemaakte ravioli gevuld met ratatouille, frisse tomatensaus, verse basilicum en Reggiano.</i> | 18,90 |
| STEAK TARTARE PRÉPARÉ (165 GRAM) <i>Freshly ground raw beef (Blanc Bleu Belge free-range beef) from butchery Kusters (Margraten), served with capers, cornichons, anchovies, raw free-range egg yolk, crostini and fresh hand sliced fries.</i> | 17,90 |
| GARNALEN CROQUETTES <i>White or dark sourdough bread, two artisan shrimps-croquettes, homemade remouladesauce and garnish.</i> | 14,40 |
| CABINET BURGER <i>Brioche, homemade Parthenaise beef burger, cheddar cheese, bacon, pickle, onion, pomodori, lettuce, ketchup-mustard sauce and fresh hand sliced fries.</i> | 17,90 |

MAIN

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| CABINET BURGER <i>Brioche, homemade Parthenaise beef burger, cheddar cheese, bacon, pickle, onion, pomodori, lettuce, ketchup-mustard sauce and freshly hand sliced fries.</i> | 17,90 |
| PETIT POUSSIN <i>Young French free-range chicken (500 grams) from the oven, seasonal vegetables, cajun butter and freshly hand sliced fries.</i> | 18,90 |

DINNERSPECIALS

See our chalk boards for the freshly made (vegetarian) dinner specials.

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| RAVIOLI *V <i>Homemade ravioli with a filling of ratatouille, a fresh tomato sauce, basil, salad pea and Reggiano.</i> | 18,90 |
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|---|-------|
| STEAK TARTARE PRÉPARÉ (165 GRAM) <i>Freshly ground raw beef (Blanc Bleu Belge free-range beef) from butchery Kusters (Margraten), served with capers, cornichons, anchovies, raw free-range egg yolk, crostini and fresh hand sliced fries.</i> | 17,90 |
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DESSERTS

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| PROFITEROLES <i>Homemade profiteroles with vanilla icecream, chocolate sauce, flaked almonds and whipped cream.</i> | 8,90 |
| CHEESECAKE <i>Freshly made cheesecake with varying flavours.</i> | 7,90 |
| MILLE-FEUILLE <i>Homemade 'tompouce' made of flaky butter pastry, cooking pear, speculaascreme and applesyrupwaffle crumble.</i> | 8,90 |
| PLATEAU FROMAGE *V <i>Selection of cheese varieties.</i> | 12,90 |

TO RESERVE

Check our website. Also for groupreservations.