

## Dessert

<b>Tarte aux Pommes</b>	70	All waffles available in full or half portions
Hot apple cake, served with your choice of cream or ice cream		
<b>Crème Brûlée</b>	85	<b>Vanille Waffle</b> 35/60
<b>Mousse au Chocolate</b>	65	<b>Speculoos Waffle</b> 40/65
Pure Velvet		<b>Chocolate Waffle</b> 40/65
<b>White Chocolate Mousse</b>	95	<b>Waffle a'la Fraise</b> 45/75
Made with Callebaut chocolate, served with strawberries		<b>Dame Blanche</b> 55
<b>Cheese Platter</b>	165	Homestyle vanilla ice cream with chocolate sauce
<b>Crêpes Flambées</b>	65	<b>Gâteau à l'Orange</b> 65
<b>Mocca Panna Cotta</b>	65	A succulent orange blossom sponge in a crisp shell with vanilla ice cream

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## Café

<b>Coffee</b>		<b>Tea</b>	30
Cappuccino	35	Rooibos/Ceylon/Mint/Ginger	
Coffee	30	<b>Hot Chocolate</b>	
Espresso	28	<b>Dom Pedro - single</b>	50
Double Espresso	30	<b>Special Coffee - single</b>	50
Café Latte	35	<b>Café Glacé</b>	45
		Iced Coffee	

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## Small Bites

<b>Sesame Tuna**</b>	<b>135</b>
<b>Mini Moules Marinieres*</b>	<b>100</b>
<b>Tempura Prawns*</b>	<b>105</b>
<b>Patagonian Baby Squid</b>	<b>135</b>

<b>Bitterballen</b>	<b>75</b>
<b>Os a moëlle</b>	<b>65</b>
<b>Tapas Fillet Béarnaise</b>	<b>125</b>

<b>Cheese Croquettes</b>	<b>75</b>
<b>Pommes Frites &amp; Mayo</b>	<b>35</b>
<b>Roasted Cauliflower &amp; Hummus</b>	<b>50</b>
<b>Oysters (each)</b>	<b>28</b>

## Starters

<b>Burrata Mozzarella</b>	<b>145</b>
<i>An outer casing of solid mozzarella cheese encloses stracciatelle and cream</i>	
<b>Saumon Mariné</b>	<b>155</b>
<i>Thinly sliced Norwegian Salmon, marinated with olive oil, onion, dill and lemon juice</i>	
<b>Soupe de Poisson</b>	<b>85</b>
<i>Fish soup the French way, with rouille, grated cheese and croutons</i>	

<b>Mussels a'la Crème*</b>	<b>105</b>
<i>Half a kilo, prepared in a light creamy sauce</i>	
<b>Toast Cannibale</b>	<b>110</b>
<i>Raw, fresh ground beef on toast, a delicacy for Belgians and other cannibals</i>	
<b>Goats Cheese Salad</b>	<b>160</b>
<i>Garden greens with goats cheese, pear and honeyed walnuts</i>	
<b>Escargots</b>	<b>120</b>

<b>Tomate Mozzarella</b>	<b>125</b>
<b>Salade aux Lardons</b>	<b>110</b>
<i>Fresh garden greens, with finely chopped onions, bacon and croutons, topped with a poached egg</i>	
<b>Caeser Salad</b>	<b>110</b>
<b>Duck Rilette</b>	<b>150</b>
<i>Country style pate made from duck and pork</i>	
<b>Carpaccio de Boeuf</b>	<b>115</b>

## Seafood

<b>Pepper Encrusted Tuna au Poivre</b>	<b>320</b>
<i>Loin of Tuna encrusted in white peppercorns served on a bed of spinach with smooth potato mash and a rich pepper sauce</i>	
<b>Norwegian Salmon Beurre Blanc</b>	<b>315</b>
<i>Norwegian Salmon complimented with a herb beurre blanc and smooth potato mash</i>	
<b>Kingklip Basilic</b>	<b>290</b>
<i>Crumb and herb encrusted, on a bed of spinach with smooth potato mash and a tomato infused beurre blanc</i>	

<b>Moules Marinières*</b>	<b>210</b>
<i>Kilo of mussels (not from Brussels but from Langebaan), prepared the Belgian way. Fresh and therefore not always available</i>	
<i>Recommended Beer - Anker/Vedett Extra Pilsener</i>	
<b>Gambas Den Anker Pili-Pili*</b>	<b>295</b>
<i>Medium prawns pan fried in olive oil &amp; garlic with a touch of sea salt served with chilli &amp; pommes frites</i>	
<b>Poisson et Frites</b>	<b>185</b>
<i>Beer battered hake, deep fried served with pommes frites &amp; tartare sauce</i>	

# Meat

<b>Steak au Poivre 'Den Anker'</b>	<b>310</b>
<i>Delicious pan fried fillet steak covered with crushed white pepper and served with a rich pepper sauce</i>	
<b>Filet de Boeuf - Chateaubriand</b>	<b>310</b>
<i>Chateaubriand style, served with vegetables and our original grandmother's sauce.</i>	
<b>Filet Bearnaise</b>	<b>310</b>
<i>Served with our home-made Béarnaise Sauce</i>	
<b>Steak Tartare</b>	<b>195</b>
<i>Freshly ground beef served with pommes frites</i>	
<b>Wagyu Steak tartare #LCHF</b>	<b>205</b>
<b>Rib-Eye Steak</b>	<b>255</b>
<b>South African Speciality</b>	<b>POA</b>

<b>Carbonades Flamande</b>	<b>185</b>
<i>À la bière Trappiste, braised beef, stewed in Trappist beer, served with pommes frites.</i>	
<i>Recommended Beer - Maredsous Brune</i>	
<b>Vol au Vent</b>	<b>165</b>
<i>Puff pastry with creamy chicken, meatballs and mushrooms served with pommes frites.</i>	
<i>Recommended Beer - Vedett Extra White</i>	
<b>Lapin À La Flamande</b>	<b>255</b>
<i>Rabbit simmered in Belgian beer, served with potato croquettes and a poached pear - subject to availability</i>	
<b>Pork Belly</b>	<b>185</b>
<i>Slow roasted served with Borderlaise sauce, vegetables and mash</i>	
<b>Wagyu Burger</b>	<b>160</b>
<i>Add an extra Patty</i>	<b>50</b>
<i>Add extra bacon/cheese</i>	<b>20 each</b>

# Vegetarian / Vegan

<b>Mushroom Risotto</b>	<b>165</b>
<b>Vegan Burger ♠</b>	<b>145</b>
<i>Served with a vegan bun, salsa and frites</i>	

<b>Potato Gnocchi</b>	<b>145</b>
<i>Served with Parmesan cheese</i>	

# Kiddies

<b>Kiddies Burger or Fish &amp; Chips</b>	<b>85</b>
<i>Ice cream for dessert</i>	

<b>Kiddies Chicken Nuggets</b>	<b>65</b>
<i>Ice cream for dessert</i>	

**Kiddies Edible Colouring in Biscuit 25**