



Small Bites

Sesame Tuna** Lightly seared served with wasabi mayo and light soya dressing	135	Cheese Croquettes 12 month matured Dutch Gouda and Parmesan Cheese in a roux, crumbed and deep fried	85
Mini Moules Marinieres* Half a kilo of mussels served the Belgian way	115	Roasted Cauliflower & Hummus***	50
Tempura Prawns* Panko crusted deep fried prawns served with sweet chili and tartare sauce	125	Oysters (each)	35
Patagonian Baby Squid Seared with olive oil and served with chili	135	Tapas Fillet Béarnaise Lightly seared Filet cubes served on rocket with Béarnaise	125
Bitterballen A traditional favourite! Crumbed and deep fried, served with mustard	75	Tapas Pork Ribs Loin ribs in a barbeque marinade	165
Pommes Frites & Mayo	35	Os a moëlle 3 Marrow bones cooked in a light bullion served with brioche toast	65

Starters

Burrata Mozzarella An outer casing of solid mozzarella cheese encloses stracciatelle and cream	195	Tomate Mozzarella** Marinated cherry tomatoes & Mozzarella served with pesto and a balsamic glaze	160
Saumon Mariné Thinly sliced Norwegian Salmon, marinated with olive oil, onion, dill and lemon juice	155	Salade aux Lardons Fresh garden greens, with finely chopped onions, bacon and croutons, topped with a poached egg	130
Soupe de Poisson Fish soup the French way, with rouille, grated cheese and croutons	85	Caesar Salad Grilled Cos served with smoked chicken the traditional way	150
Mussels a'la Crème* Half a kilo, prepared in a light creamy sauce	130	Duck Liver Brûlée	150
Toast Cannibale Raw, fresh ground beef on toast, a delicacy for Belgians and other cannibals	110	Goats Cheese Salad** Garden greens with goats cheese, pear and honeyed walnuts	195
Carpaccio de Boeuf	115	Escargots	125

Seafood

Pepper Encrusted Tuna au Poivre Loin of Tuna encrusted in white peppercorns served on a bed of spinach with smooth potato mash and a rich pepper sauce	320	Moules Marinières* Kilo of mussels (not from Brussels but from Langebaan), prepared the Belgian way. Fresh and therefore not always available Recommended Beer - Anker/Vedett Extra Pilsener	220
Norwegian Salmon Beurre Blanc Norwegian Salmon complimented with a herb beurre blanc and smooth potato mash	315	Gambas Den Anker Pili-Pili* Medium prawns pan fried in olive oil & garlic with a touch of sea salt served with chilli & pommes frites	295
Kingklip Basilic Crumb and herb encrusted, on a bed of spinach with smooth potato mash and a tomato infused beurre blanc	290	Poisson et Frites Beer battered hake, deep fried served with pommes frites & tartare sauce	185

Meat

Steak au Poivre 'Den Anker' Delicious pan fried fillet steak covered with crushed white pepper and served with a rich pepper sauce	325	Carbonades Flamande Braised beef, stewed in beer, served with pommes frites. Recommended Beer - Maredsous Brune	210
Filet de Boeuf - Chateaubriand Chateaubriand style, served with vegetables and our original grandmother's sauce.	310	Vol au Vent Puff pastry with creamy chicken, meatballs and mushrooms served with pommes frites. Recommended Beer - Vedett Extra White	180
Filet Bearnaise Served with our home-made Béarnaise Sauce	310	Lapin À La Flamande Rabbit simmered in beer, served with potato croquettes and a poached pear - subject to availability	275
Steak Tartare Freshly ground beef served with pommes frites	210	Pork Belly Slow roasted served with Borderlaise sauce, vegetables and mash	185
Wagyu Steak tartare #LCHF	225	Wagyu Burger Add an extra Patty	160
Rib-Eye Steak Served with either Pepper or Bearnaise sauce	290	Wagyu Burger Add extra bacon/cheese	50 20 each
South African Speciality Please ask your server for details	POA		

Vegetarian / Vegan

Mushroom Risotto	165	Potato Gnocchi Served in a tomato infused sauce with Parmesan cheese	145
Vegan Burger*** Served with a vegan bun, salsa and frites	160		

Kiddies

Kiddies Burger or Fish & Chips or Chicken Nuggets Ice cream for dessert	110	Kiddies Edible Colouring in Biscuit	35
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Dessert

Tarte aux Pommes Hot apple cake, served with your choice of cream or ice cream	70	All waffles available in full or half portions	
Crème Brûlée	85	Vanille Waffle Served with Vanilla Ice Cream	35/60
Mousse au Chocolate Pure Velvet	85	Speculoos Waffle Served with Biscoff Ice Cream and Speculoos Biscuit	40/65
Artisanal Local Cheese Board	165	Chocolate Waffle Served with chocolate sauce	40/65
Crêpes Flambées	75	Waffle a'la Fraise Served with strawberries, vanilla ice cream and cream	45/75
White Chocolate Parfait**	95	Dame Blanche Homestyle vanilla ice cream with chocolate sauce	65
Gâteau à l'Orange A succulent orange blossom sponge in a crisp shell with vanilla ice cream	75		