

## SOFT DRINKS

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<b>Chaudfontaine flat 25cl or 75cl</b>	3,50	8,50
<b>Chaudfontaine sparkling 25cl or 75cl</b>	3,50	8,50
<b>Coca Cola regular</b>		3,70
<b>Coca Cola zero</b>		3,70
<b>Fuze Tea sparkling</b>		3,80
<b>Fuze Tea peach</b>		3,80
<b>Fuze Tea green</b>		3,80
<b>Fanta orange</b>		3,70
<b>Fanta cassis</b>		3,80
<b>Sprite Zero sugar</b>		3,70
<b>Royal Bliss Ginger ale</b>		3,80
<b>Royal Bliss Bitter lemon</b>		3,80
<b>Royal Bliss Tonic</b>		3,80
<b>Royal Bliss Pink grapefruit</b>		4,50
<b>Apple juice from Flikweert</b>		4,50
<b>Gerolsteiner apfelschörle</b>		4,20
<b>Fever Tree ginger beer</b>		5,20
<b>Fever Tree tonic</b>		5,20
<b>Orange juice</b>		5,00
<b>Chocolate milk</b>		4,00
<b>Fristi strawberry milk drink</b>		4,00
<b>Basil-lime lemonade</b>		5,00
<b>ginger shot</b>		3,50
<b>carafe of tap water</b>		4,50
(served with ice cubes and lemon)		

## HOT DRINKS

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<b>Coffee</b>	3,70
<b>Espresso</b>	3,70
<b>Doppio</b> (dubbele espresso)	6,50
<b>Espresso Macchiato</b>	4,10
<b>Cappuccino</b>	4,50
<b>Latte Macchiato</b>	4,80
<b>Iced latte</b> (Met caramel)	5,50
<b>Extra flavor in your coffee (hazelnut or caramel)</b>	0,70
<b>Coffee variations: Decaf or oat milk</b>	0,70
<b>caffè latte</b>	4,70
<b>Coffee whipped cream</b>	4,60
<b>Chai latte</b> (chai with hot milk)	4,70
<b>Flat white</b>	6,60
<b>Hot chocolate milk</b>	4,50
<b>Hot chocolate milk with whipped cream</b>	5,50
<b>Moio choc</b> (Bailey's with hot chocolate milk and whipped cream)	9,80
<b>Lumumba</b> (Brown rum with hot chocolate and whipped cream)	9,80
<b>Thee No Nonsense</b> (Darjeeling)	3,50
<b>Thee Mr Grey</b> (Earl grey with cornflower petals)	3,50
<b>Thee Shiny Sencha</b> (Green Thea with lemongrass )	3,50
<b>Thee Dushi Kadushi</b> (Green Thea with prickly pear and mangostone)	3,50
<b>Thee Red Explosion</b> (Infusion with red fruit)	3,50
<b>Thee Bush Adventure</b> (rooibos with orange and cinnamon)	3,50
<b>Fresh Minth Thea</b>	4,80
<b>Fresh ginger Thea</b>	4,80

## SPECIAL COFFEE

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<b>Irish coffee</b> (Whiskey)	9,80
<b>Italian coffee</b> (Amaretto)	9,80
<b>Spanish coffee</b> (Licor 43)	9,80
<b>French coffee</b> (Grand Marnier)	9,80

## COFFEE TREATS

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<b>Apple-pie</b>	6,50
<b>Apple-pie with whipped cream</b>	7,50
<b>Apple-pie with whipped cream and vanilla ice</b>	8,50
<b>Cheesecake</b> Coulie and red fruits	8,50
<b>Blondie</b> Pistachio crumble, white chocolate-raspberry ice cream from De Heerenhoeve, dried raspberry and white chocolate	10,00

## PANCAKES TILL 18:00

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<b>Pancake - powdered sugar</b>	7,50
<b>Pancake - syrup</b>	7,50
<b>Pancake - brown sugar</b>	8,50
<b>Pancake -syrup and powdered sugar</b>	8,50
<b>Pancake - whipped cream</b>	8,50
<b>Pancake - vanilla ice</b>	8,50
<b>Pancake - whipped cream and vanilla ice</b>	10,00
<b>Pancake - apple cinnamon</b>	10,50
<b>Pancake - mikado</b>	11,00
<b>Pancake - with strawberry's (season)</b>	12,00

## TAP BEER

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<b>Brand 5,0% 25cl or 50cl</b>	3,50	6,80
<b>Affligem blond 6,7% 30cl or 50cl</b>	6,20	12,40
<b>Texels Skuumkoppe 6% 30cl</b>		5,60
<b>Beer of the moment</b>		

## BEER ON BOTTLE

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<b>Brugse Zot blond 6%</b>		6,20
<b>Orval 6,2%</b>		6,90
<b>Westmalle dubbel 7%</b>		6,20
<b>Westmalle tripel 9,5%</b>		6,90
<b>La Chouffe blond 8%</b>		6,50
<b>Tripel Karmeliet 8,4%</b>		7,20
<b>La Trappe wit 5,5%</b>		5,50
<b>Duvel 8,5%</b>		6,80
<b>Erdinger Weißbier 5,3%</b>		5,50
<b>Rodenbach Fruitage 3,4%</b>		5,50
<b>Amstel Radler 2,0%</b>		4,50
<b>Tripel Jules 8%</b>		7,00
(Local beer from Rodanum Brewery)		
<b>Quadrupel Centurio 9,4%</b>		7,00
(Local beer from Rodanum Brewery)		

## ALCOHOL FREE BEER

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<b>Heineken 0,0%</b>		4,20
<b>Affligem blond 0,0%</b>		5,40
<b>Erdinger 0,5%</b>		4,60
<b>Amstel Radler 0,0%</b>		4,20

## APPERATIVES & DIGISTIVES

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<b>Kir of Kir Royal</b>	7,00	9,00
<small>(Crème de cassis, Chardonnay or cava)</small>		
<b>Martini white or red</b>		6,50
<b>Port white or red</b>		6,50
<b>Campari</b>		6,50
<b>Ricard</b>		6,50
<b>Pineau des Charentes</b>		6,50
<b>Homemade Limoncello</b>		6,50
<b>Johnnie Walker Whisky - black label</b>		9,50
<small>(The flavour is characterised by rich vanilla, dried fruit and smokiness)</small>		
<b>Oban Whiskey - single malt 14</b>		17,90
<small>A unique production process and 14 years of ageing give it a complex, full-bodied sweet, smoky and spicy flavour.</small>		
<b>Baileys</b>		6,50
<b>Licor 43</b>		5,50
<b>Grand Marnier</b>		7,50
<b>Amaretto Disaronno</b>		5,50
<b>rum white</b>		5,00
<b>Brown rum</b>		5,50
<b>Vodka</b>		5,00
<b>Cognac VSOP 40%</b>		9,90
<b>young genever or blackcurrant genever</b>		4,00
<b>Old Jenever - aged 1 year</b>		4,50
<small>This gin combines the spiciness of rye grain with the flavours of juniper, liquorice root and aniseed.</small>		

## MOIO SPECIALS

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<b>Moio duindoorn gin tonic</b>	13,00
<b>Moio blueberry gin tonic</b>	13,00
<b>Moio Limoncello tonic</b>	11,50

## COCKTAILS

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<b>Aperol Spritz</b>	10,00
(Aperol, cava and sparkling water)	
<b>Amaretto Spritz</b>	10,00
(Amaretto, cava, lime and sparkling water)	
<b>Sun-Sation</b>	10,00
(Licor 43, lime juice, and pink grapefruit)	
<b>Hugo</b>	9,50
(Elderflower syrup, cava and sparkling water)	
<b>Moscow Mule</b>	11,50
(Vodka, ginger beer and lime)	
<b>Dark &amp; Stormy</b>	11,50
(Brown rum, ginger beer and lime)	

## MOCKTAILS

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<b>Aperol Spritz 0,0%</b>	6,50
(Orange spritz 0,0% and sparkling water)	
<b>Pink Spark 0,0%</b>	6,50
(Grapefruit, elderflower, lime, and sparkling water)	
<b>Spicy Honey Mule 0,0%</b>	7,50
(Ginger beer, honey syrup and lime)	

# WHITE WINES

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	glas	fles
<b>Verdejo - Com Peix a l'aigua - Oliveda - Spain</b> (This Spanish white wine tastes pleasantly fresh and fruity. You can taste ripe white fruit, apples, citrus, and a hint of tropical fruit)	5,70	28,50
<b>Chardonnay - inWinectus - France</b> (Partially aged in used oak barrels, giving it a wonderful balance between rich, creamy notes and fresh, mineral aromas.)	6,20	31,00
<b>Pinot Grigio - Pasqua - Italy</b> (Tones of toast, vanilla and hazelnut, which nicely complement aromas of pear, peach and tropical fruit.)	6,70	33,50
<b>Loretello Verdicchio - Marche - Italy</b> (Full-bodied wine with lovely fruit aromas of peach and tropical fruit. Delicious with fish and/or vegetarian dishes.)		37,00
<b>Viognier - Domaine la Garelle - IGP Vaucluse - France</b> (Notes of white peach, apricot and lychee, nicely rounded with lingering aromas.)		40,00
<b>Albariño - Val do Sosego - Bodegas as Laxas - Spain</b> (Intense aromas on the nose with green apple and tropical fruit.)		46,00
<b>Pouilly Fumé – Serge Dagueneau - France</b> (Fruity aromas and a subtle smoky accent. The attack is refreshing and mineral-rich, followed by a fruity and intense finish.)		63,00
<b>Saint Véran - Bouchard Aine &amp; Fils - France</b> (Aromas of melon, pear and apple. Fruity flavours, a slight bitterness and a pleasant balance between freshness and a hint of butter.)		72,00
<b>Savigny les Beaune – Domaine de Bellene - France</b> (Tim Atkin, Master of Wine; 92/100 points. Rich wine that can handle hearty dishes.)		89,00

## BUBBELS

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	glas	fles
<b>Masia - Cava Brut - Spain</b>	8,00	40,00
<small>(This organic Cava is pure and lively. Delicate bubble due to its longer maturation. Aromas of green apple.)</small>		

## CHAMPAGNE

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		fles
<b>Jean-Louis Deparis</b>		66,00
<small>(Very fresh on the palate with a lemony start, followed by flavours of dried fruit and praline.)</small>		
<b>Veuve Cliquot Brut</b>		108,00
<small>(An exceptional Champagne since 1772, Yellow Label Brut showcases the fine art of blending; Pinot Noir, Meunier &amp; Chardonnay.)</small>		
<b>Ruinart - Blancs de blancs</b>		149,00
<small>(Ruinart Blanc de Blancs is a sophisticated Champagne with lots of fruit, deliciously dry, clean and fresh. 100% Chardonnay.)</small>		

## ROSÉ WINES

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	glas	fles
<b>Rosé - Terres Fumées - France</b>	5,70	28,00
<small>(Light salmon pink, an enchanting scent, intensely fresh aromas of jasmine, lemon and peach.)</small>		
<b>La Cuvee des Annibal - Coteaux Varois en Provence - France</b>	7,30	36,50
<small>(The home of quality rosé. Fine flavours of red fruit and a fresh juicy finish.)</small>		
<b>Rosé - 11 minutes - Pasqua - Italy</b>		45,00
<small>(Refined rosé from Veneto with delicate aromas of red summer fruit, rose petals, and a fresh, elegant finish.)</small>		


















## RED WINE

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	glas	fles
<b>Encantado - Ravasqueira - Portugal</b> (Deep red wine with juicy ripe fruit. On the nose, pure notes of forest fruit and subtle notes of nicely integrated oak).	5,70	28,50
<b>Cabernet Sauvignon - Villa des Anges - France</b> (Full-bodied Cabernet Sauvignon from Southern France with notes of black cherry, blackberry, and subtle spices, with a round and smooth finish.)	6,20	31,00
<b>Grenache-Syrah - Domaine Vigier - France</b> (Nice balance of ripe fruit and freshness with an appealing spicy smoky flavour).		33,00
<b>Saint-Emilion - Chateau Pont de Pierre - France</b> (The nose reveals spicy notes with aromas of raspberries and cinnamon. It is nicely full-bodied and has a balanced flavour palette with notes of blackberries and cherries.)		41,00
<b>Rioja Reserva - Baroja - Spain</b> (Beautiful deep red colour. A combination of soft ripe fruit, spicy aromas and subtle nuances of oak).		46,00
<b>Barbera d'Asti Superiore DOCG - Delia - Italy</b> (The aroma is dominated by wild cherries, plums and violets combined with slightly earthy notes. The wine has not been wood-aged and therefore retains its original robustness).		51,00
<b>Château de la Commanderie - Lalande de Pomerol - France</b> (85% Merlot and 15% Cabernet Sauvignon, both on the nose and taste lots of black fruit with tobacco and leather).		73,00
<b>Amarone della Valpolicella - Viviani - Italy</b> (Fragrance of cherries, wild strawberry and dark chocolate. A powerful wine with long spicy finish. Delicious with red meat).		89,50
<b>Château de Sales - Pomerol - France</b> (A fresh and precise attack gives way to a full mouthfeel. Subtle wood notes harmonise beautifully with fine, silky tannins. The finish is persistent and very elegant)		95,00

## BITES

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<b>Pinsa Romana with muhammara.</b> 	13,00
Pomegranate seeds, roasted walnuts, and arugula.	
<b>Pinsa Romana with spreads.</b> 	15,00
Bread with olive oil, garlic dip, muhammara, and green pesto.	
<b>Oysters (4 pieces)</b>  	1800
Shallot-raspberry vinaigrette and lemon.	
<b>small seafood platter</b>  	3750
Oysters, shrimp, crab claws, razor clams, shellfish, rouille, and lemon.	
<b>Cheese board by Erik Murre</b> 	23,00
Assortment of 5 cheeses, student mix, apple syrup, apricot, and nut bread	
<b>Truffle fries</b> 	11,50
Truffle mayonnaise, truffle cheese and parsley	
<b>“French fries with stewed meat”</b> 	11,50
Braised Holstein beef, mustard caviar, garden cress, pickled onions, and truffle mayonnaise	
<b>Loaded nachos</b>  	11,00
Cheddar, tomato, onion, jalapeño, tomato salsa, cream cheese, avocado	
<b>Escargots 10 pieces</b> 	1750
Beurre maître d'hôtel and green herbs	
<b>Pata Negra (100 gram)</b>	19,00
Iberico ham with brioche	
<b>Can of sardines</b> 	15,00
With pinsa romana bread	
<b>Padron peppers</b>  	10,00
Coarse sea salt	
<b>Bitterballen 6 pieces</b>	9,00
Mustard	
<b>Truffle croquettes (6 pieces)</b> 	11,00
From Cas & Kas, with balsamic vinegar	
<b>Crispy chicken</b> 	11,50
With sweet-and-sour sauce	
<b>Vietnamese spring rolls (3 pieces)</b>	14,00
Pork with sweet and sour sauce	

## LUNCH TILL 18:00

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<b>Soup of the Day</b>	8,50
<b>Fish soup small</b> Fish, crayfish, shellfish, shrimp, rouille, Parmesan, and samphire	16,00
<b>Fish soup large</b> Fish, crayfish, shellfish, shrimp, rouille, Parmesan, and samphire	19,00
<b>Shrimp croquettes 2 pieces</b> Tartar sauce, fried parsley, lemon, and salad	23,00
<b>Cheese croquettes 2 pieces</b> 🌿 Mustard mayonnaise, truffle cheese, and salad	19,00
<b>Assorted (shrimp croquette &amp; cheese croquette)</b> Fried parsley, salad, lemon, tartar sauce, and mustard mayonnaise	21,50
<b>Pinsa Romana with grilled vegetables</b> 🌿 Muhammara, pomegranate seeds, arugula, and walnuts	15,50
<b>Pinsa Romana with roast beef</b> Pickles, coarse sea salt, Amsterdam onions, arugula, garden cress, and piccalilli mayonnaise	16,50
<b>Carpaccio sandwich</b> Artisan bread, basil, sun-dried tomatoes, Parmesan cheese, pine nuts, arugula, and truffle mayonnaise	18,00
<b>Tuna melt</b> Brioche bun, tuna, cheddar, jalapeño, red onion, and smoked cocktail sauce	18,00
<b>Lobster roll</b> Brioche bun, little gem lettuce, crayfish, smoked salmon, shallot, chives, and yuzu	19,50
<b>Eggs Benedict with salmon</b> Brioche toast, poached egg, hollandaise sauce, smoked salmon, crayfish, and spinach	18,50
<b>Eggs Benedict with Pata Negra</b> Brioche toast, poached egg, hollandaise sauce, Pata Negra, mizuna, and chili flakes	18,50

## SALADS

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Served with bread and butter

<b>Hoisin salmon</b> 🍷 Asian dressing, noodles, grilled pineapple, Moio crunch, cucumber, lime, and China Rose	24,00
<b>Caprese salad</b> 🌿 Burrata, arugula, marinated tomatoes, green pesto, and pine nuts (with Pata Negra + €7.50)	22,00
<b>Goat Cheese Salad</b> 🌿 Mayflower goat cheese, mulberries, trail mix, granola, honey-thyme, and blueberries	23,00
<b>Caesar salad</b> Chicken thigh, baby potatoes, green beans, anchovy dressing, bacon, Parmesan cheese, poached egg, and croutons	24,00

# APPETIZERS

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Served with bread

<b>Soup of the Day</b>	8,50
<b>Fish soup small</b> Fish, crayfish, shellfish, shrimp, rouille, Parmesan, and samphire	16,00
<b>Shrimp croquettes 2 pieces</b> Tartar sauce, fried parsley, lemon, and salad	23,00
<b>Cheese croquettes 2 pieces</b> 🌿 Mustard mayonnaise, truffle cheese, and salad	19,00
<b>Assorted (shrimp croquette &amp; cheese croquette)</b> Fried parsley, salad, lemon, tartar sauce, and mustard mayonnaise	21,50
<b>Beef carpaccio</b> Truffle mayonnaise, sun-dried tomatoes, Parmesan cheese, arugula, and pine nuts	19,50
<b>Burrata</b> 🌿 🌾 Grilled green asparagus, marinated tomato, pistachios, and balsamic cream (with Pata Negra +€7.50)	18,50
<b>Gamba's a la plancha</b> 🌾 5 pieces, maître d'hôtel butter, samphire, and lemon	19,50

# MAIN COURSE

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<b>"Steak frites" Bavette (200g) or Fillet steak (200g)</b>	29,50	39,50
Sweet potato purée, grilled green asparagus, French green beans, maître d'hôtel butter, and fries		
<b>Surf &amp; Turf</b>		36,00
Sweet potato purée, grilled green asparagus, prawns, filet pur, chimichurri, and potato waffle		
<b>Homemade spare ribs</b> 🍷		29,50
Garlic sauce, salad, and fries		
<b>Pappardelle</b>		29,50
Vers gemaakte pasta door Piacere Puro, truffelsaus, bavette, gegrilde groene asperges en spinazie		
<b>Hoisin salmon</b> 🍷		28,50
Wild rice, mini bok choy, bimi, lime, and China Rose		
<b>Cod</b>		32,00
Potato mousseline, leeks, spinach, shellfish and shrimp sauce		
<b>Crab and whitefish ravioli</b>		35,00
Handmade by Piacere Puro, a sauce made with shellfish, crayfish, fennel, watercress, and herb oil		
<b>Ray wing</b>		34,00
Roasted capers, hollandaise sauce, seafood, shrimp, and fries		
<b>Ramen noodles</b> 🌿		26,00
Miso, mini bok choy, bimi, shiitake mushrooms, and bamboo shoots		

## BURGERS

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<b>Moio burger</b>	24,00
Brioche roll, beef, little gem lettuce, tomato, mature cheese, bacon and onion jam, and harissa mayonnaise	
<b>Fish burger</b>	23,00
Brioche roll, breaded, little gem lettuce, red onion, cucumber, Moio crunch and tzatziki	
<b>Falafel burger</b> 🌱	23,00
Brioche roll, rocket, roasted bell pepper, red onion, Moio crunch and parsley mayonnaise	

## KID MEALS

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served till 12 years old

<b>Fries with apple sauce</b> ✓ 🍷	8,00
Served with mayonnaise, ketchup.	
<b>Crispy chicken with fries</b> 🍷	11,50
Served with mayonnaise, ketchup and apple sauce.	
<b>Sparerib mit Pommes frites</b> 🍷	14,00
Served with mayonnaise, ketchup and apple sauce.	
<b>Pappardelle Bolognese with Cheese</b>	12,50
<b>Pan-fried cod with mashed potatoes and applesauce</b> 🌿	13,50

## DESSERTS

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<b>Apple-pie with whipped cream and vanilla ice</b>	8,50
<b>Cheesecake</b>	8,50
Warm cherries, chocolate and Atsina cress	
<b>Blondie</b>	10,00
Pistachio crumble, white chocolate-raspberry ice cream from De Heerenhoeve, raspberry and white chocolate	
<b>Dame blanche</b>	9,50
Vanilla ice cream from de Heerenhoeve, Callebaut chocolade en slagroom	
<b>Coupe Mont Blanc</b>	11,00
Straciatella ice cream from De Heerenhoeve, Callebaut chocolate, clotted cream, and whipped cream	
<b>Coupe sorbet</b> ✓	10,00
Sorbet from De Heerenhoeve, red berries, and Sprite	
<b>Tiramisu</b>	10,00
Boudoirs, mascarpone, espresso, Amaretto, and cocoa	
<b>Cheese Platter by Erik Murre</b> 🌱	23,00
Assortment of 5 cheeses, student mix, apple syrup, apricot, and nut bread	
<b>Children's ice cream</b>	6,50