

SOFT DRINKS

Chaudfontaine flat 25cl or 75cl	3,70	9,00
Chaudfontaine sparkling 25cl or 75cl	3,70	9,00
Coca Cola regular		3,70
Coca Cola zero		3,70
Fuze Tea sparkling		3,80
Fuze Tea peach		3,80
Fuze Tea green		3,80
Fanta orange		3,70
Fanta cassis		3,80
Sprite Zero sugar		3,70
Royal Bliss Ginger ale		3,80
Royal Bliss Bitter lemon		3,80
Royal Bliss Tonic		3,80
Royal Bliss Pink grapefruit		4,50
Apple juice from Flikweert		4,50
Gerolsteiner apfelschörle		4,30
Fever Tree ginger beer		5,30
Fever Tree tonic		5,30
Orange juice		4,50
Chocolate milk		4,00
Fristi strawberry milk drink		4,00
Basil-lime lemonade		5,50
ginger shot		3,50
carafe of tap water		4,50
(served with ice cubes and lemon)		

HOT DRINKS

Coffee	3,70
Espresso	3,70
Doppio (dubbele espresso)	6,50
Espresso Macchiato	4,10
Cappuccino	4,50
Latte Macchiato	4,80
Iced Latte (with whipped cream and Caramel)	6,50
Coffee variations: Decaf or oat milk	0,70
Extra flavor in your coffee (hazelnut or caramel)	0,70
caffè latte	4,70
Coffee whipped cream	4,60
Chai latte (chai with hot milk)	4,70
Dirty chai latte	7,70
Flat white	6,60
Thee No Nonsense (Darjeeling)	3,50
Thee Mr Grey (Earl grey with cornflower petals)	3,50
Thee Shiny Sencha (Green Thea with lemongrass)	3,50
Thee Dushi Kadushi (Green Thea with prickly pear and mangostone)	3,50
Thee Red Explosion (Infusion with red fruit)	3,50
Thee Bush Adventure (rooibos with orange and cinnamon)	3,50
Fresh Minth Thea	4,80
Fresh ginger Thea	4,80

SPECIAL COFFEE

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

COFFEE TREATS

Apple-pie	6,50
Apple-pie with whipped cream	7,50
Apple-pie with whipped cream and vanilla ice	8,50
Lemon Meringue Tartlet	9,00
Brownie Pistachio crumble, white chocolate-raspberry ice cream from De Heerenhoeve, and white chocolate cream	10,00

PANCAKES TILL 18:00

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

TAP BEER

Brand 5,0% 25cl or 50cl	3,50	6,80
Affligem blond 6,7% 30cl or 50cl	6,20	12,40
Texels Skuumkoppe 6% 30cl		5,60
Paix Deux 10% 25cl or 50cl	6,60	12,40

BEER ON BOTTLE

Brugse Zot blond 6%		6,50
Orval 6,2%		7,20
Westmalle dubbel 7%		6,20
Westmalle tripel 9,5%		7,30
La Chouffe blond 8%		6,50
Tripel Karmeliet 8,4%		7,40
La Trappe wit 5,5%		5,70
Desperados 5,9%		6,30
Duvel 8,5%		7,20
Erdinger Weißbier 5,3%		5,50
Rodenbach Fruitage 3,4%		5,80
Amstel Radler 2,0%		4,50
Tripel Jules 8%		7,00
(Local beer from Rodanum Brewery)		

ALCOHOL FREE BEER

Heineken 0,0%		4,20
Affligem blond 0,0%		5,40
Erdinger 0,5%		4,60
Amstel Radler 0,0%		4,20
Rodenbach Fruitage 0,0%		5,00

APPERATIVES & DIGISTIVES

Kir of Kir Royal	7,00	9,00
<small>(Crème de cassis, Chardonnay or cava)</small>		
Martini white or red		6,50
Port white or red		6,50
Campari		6,50
Ricard		6,50
Pineau des Charentes		6,50
Homemade Limoncello		6,50
Johnnie Walker Whisky - black label		9,50
<small>(The flavour is characterised by rich vanilla, dried fruit and smokiness)</small>		
Oban Whiskey - single malt 14		17,90
<small>A unique production process and 14 years of ageing give it a complex, full-bodied sweet, smoky and spicy flavour.</small>		
Baileys		6,50
Licor 43		5,50
Grand Marnier		7,50
Amaretto Disaronno		5,50
rum white		5,00
Brown rum		5,50
Vodka		5,00
Cognac VSOP 40%		9,90
young genever or blackcurrant genever		4,00
Old Jenever - aged 1 year		4,70
<small>This gin combines the spiciness of rye grain with the flavours of juniper, liquorice root and aniseed.</small>		

MOIO SPECIALS

Moio duindoorn gin tonic	13,00
Moio blueberry gin tonic	13,00
Moio Limoncello tonic	11,50

COCKTAILS

Aperol Spritz	10,00
(Aperol, cava and sparkling water)	
Amaretto Spritz	10,00
(Amaretto, cava, lime and sparkling water)	
Hugo	9,50
(Elderflower syrup, cava and sparkling water)	
Sun-Sation	11,00
(Licor 43, lime juice, and pink grapefruit)	
Moscow Mule	11,50
(Vodka, ginger beer and lime)	
Sangria	10,50
(red wine, Sprite, Cointreau, fresh fruit)	

MOCKTAILS

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

WHITE WINES

	glas	fles
Verdejo - Com Peix a l'aigua - Oliveda - Spain (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
Chardonnay - inWinectus - France (Partially aged in used oak barrels, giving it a wonderful balance between rich, creamy notes and fresh, mineral aromas.)	6,20	31,00
Pinot Grigio - Pasqua - Italy (Tones of toast, vanilla and hazelnut, which nicely complement aromas of pear, peach and tropical fruit.)	6,70	33,50
Loretello Verdicchio - Marche - Italy (Full-bodied wine with lovely fruit aromas of peach and tropical fruit. Delicious with fish and/or vegetarian dishes.)		37,00
Albariño - Val do Sosego - Bodegas as Laxas - Spain (Intense aromas on the nose with green apple and tropical fruit.)		46,00
Pouilly Fumé – Serge Dagueneau - France (Fruity aromas and a subtle smoky accent. The attack is refreshing and mineral-rich, followed by a fruity and intense finish.)		65,00
Saint Véran - Bouchard Aine & Fils - France (Aromas of melon, pear and apple. Fruity flavours, a slight bitterness and a pleasant balance between freshness and a hint of butter.)		72,00

BUBBELS

	glas	fles
Masia - Cava Brut - Spain	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

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

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

RED WINE

	glas	fles
Encantado - Ravasqueira - Portugal	5,70	28,50
<p>(Deep red wine with juicy ripe fruit. On the nose, pure notes of forest fruit and subtle notes of nicely integrated oak).</p>		
Grenache-Syrah - Domaine Vigier - France		34,00
<p>(Nice balance of ripe fruit and freshness with an appealing spicy smoky flavour).</p>		
Saint-Emilion - Chateau Pont de Pierre - France		41,00
<p>(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.)</p>		
Rioja Reserva - Baroja - Spain		46,00
<p>(Beautiful deep red colour. A combination of soft ripe fruit, spicy aromas and subtle nuances of oak).</p>		
Barbera d'Asti Superiore DOCG - Delia - Italy		51,00
<p>(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).</p>		
Château de la Commanderie - Lalande de Pomerol - France		73,00
<p>(85% Merlot and 15% Cabernet Sauvignon, both on the nose and taste lots of black fruit with tobacco and leather).</p>		
Amarone della Valpolicella - Viviani - Italy		89,50
<p>(Fragrance of cherries, wild strawberry and dark chocolate. A powerful wine with long spicy finish. Delicious with red meat).</p>		
Château de Sales - Pomerol - France		95,00
<p>(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)</p>		

BITES

Pinsa Romana with muhammara. 	13,00
Pomegranate seeds, roasted walnuts, and arugula.	
Pinsa Romana with spreads. 	14,00
Bread with olive oil, garlic dip, muhammara, and green pesto.	
Oysters (4 pieces)  	21,00
Shallot-raspberry vinaigrette and lemon.	
small seafood platter  	37,50
Oysters, shrimp, crab claws, razor clams, shellfish, rouille, and lemon.	
Truffle fries 	11,50
Truffle mayonnaise, truffle cheese and parsley	
Loaded nachos  	14,50
Cheddar, tomato, onion, jalapeño, tomato salsa, cream cheese, avocado	
Escargots 10 pieces 	17,50
Beurre maître d'hôtel and green herbs	
Charcuterie Platter	22,00
Assortment of various types of charcuterie, coarse-grained mustard, pickles, and brioche bread	
Can of sardines 	15,00
With pinsa romana bread	
Bitterballen 6 pieces	9,00
Mustard	
Truffle croquettes (6 pieces) 	11,00
From Cas & Kas, with balsamic vinegar	
Crispy chicken 	11,50
With sweet-and-sour sauce	
Vietnamese spring rolls (3 pieces)	14,00
Pork with sweet and sour sauce	

LUNCH TILL 18:00

Fish soup	17,50
Fish, crayfish, shellfish, shrimp, rouille, Parmesan, and samphire	
Shrimp croquettes 2 pieces	23,00
Tartar sauce, fried parsley, lemon, and salad	
Cheese croquettes 2 pieces 🌿	19,00
Mustard mayonnaise, truffle cheese, and salad	
Assorted (shrimp croquette & cheese croquette)	21,50
Fried parsley, salad, lemon, tartar sauce, and mustard mayonnaise	
Pinsa Romana with grilled vegetables ✓	15,50
Muhammara, pomegranate seeds, arugula, and walnuts	
Pinsa Romana with roast beef	16,50
Pickles, coarse sea salt, Amsterdam onions, arugula, garden cress, and piccalilli mayonnaise	
Carpaccio sandwich	18,00
Artisan bread, basil, sun-dried tomatoes, Parmesan cheese, pine nuts, arugula, and truffle mayonnaise	
Tuna melt	19,00
Brioche bun, tuna, cheddar, jalapeño, red onion, and smoked cocktail sauce	
Eggs Benedict with salmon	19,50
Brioche toast, poached egg, hollandaise sauce, smoked salmon, crayfish, and spinach	
Eggs Benedict with Pata Negra	19,50
Brioche toast, poached egg, hollandaise sauce, Pata Negra, mizuna, and chili flakes	

SALADS

Served with bread and butter

Smoked Salmon & Crayfish	25,00
Smoked salmon, crayfish, green asparagus, hard-boiled egg, samphire, cucumber, and lemon	
Caprese salad 🌿	22,00
Burrata, arugula, marinated tomatoes, green pesto, and pine nuts (with Pata Negra + €7.50)	
Goat Cheese Salad 🌿	23,00
Mayflower goat cheese, mulberries, trail mix, granola, honey-thyme, and blueberries	
Caesar salad	25,00
Chicken thigh, baby potatoes, green beans, anchovy dressing, bacon, Parmesan cheese, poached egg, and croutons	
Watermelon & Feta 🌿	22,00
Puffed quinoa, mixed greens, red onion, cucumber, and balsamic vinegar	

APPETIZERS

Served with bread

Fish soup	17,50
Fish, crayfish, shellfish, shrimp, rouille, Parmesan, and samphire	
Shrimp croquettes 2 pieces	23,00
Tartar sauce, fried parsley, lemon, and salad	
Cheese croquettes 2 pieces 🌱	19,00
Mustard mayonnaise, truffle cheese, and salad	
Assorted (shrimp croquette & cheese croquette)	21,50
Fried parsley, salad, lemon, tartar sauce, and mustard mayonnaise	
Beef carpaccio	19,50
Truffle mayonnaise, sun-dried tomatoes, Parmesan cheese, arugula, and pine nuts	
Burrata 🌱 🌾	18,50
Grilled green asparagus, marinated tomato, pistachios, and balsamic cream (with Pata Negra +€7.50)	
Gamba's a la plancha 🌾	19,50
5 pieces, maître d'hôtel butter, samphire, and lemon	

MAIN COURSE

Fillet steak (200g)	39,50
Sweet potato purée, grilled green asparagus, French green beans, maître d'hôtel butter, and fries	
Surf & Turf	36,00
Sweet potato purée, grilled green asparagus, prawns, filet pur, chimichurri, and potato waffle	
Homemade spare ribs 🥛	29,50
Garlic sauce, salad, and fries	
Linguine with Diamond Tenderloin	29,50
Truffle sauce, mushrooms, green asparagus, and spinach	
Hoisin salmon 🥛	28,50
Wild rice, mini bok choy, bimi, lime, and China Rose	
Ray wing	34,00
Roasted capers, hollandaise sauce, seafood, shrimp, and fries	
Paella (2 people)	75,00
Potato mousseline, leeks, spinach, shellfish and shrimp sauce	
Thai Massaman Curry	25,00
Sweet potato, zucchini, carrot, snow peas, baby corn, cashews, and rice	
Mussels, plain or with Pernod sauce (in season)	DAILY RATE
French fries and mussel sauce	

BURGERS

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

KID MEALS

served till 12 years old

Fries with apple sauce 🌱 🥛	8,00
Served with mayonnaise, ketchup.	
Crispy chicken with fries 🥛	11,50
Served with mayonnaise, ketchup and apple sauce.	
Sparerib mit Pommes frites 🥛	14,00
Served with mayonnaise, ketchup and apple sauce.	
Linguine Bolognese with Cheese	12,50
Pan-fried salmon fillet with mashed potatoes and applesauce 🌱	13,50

DESSERTS

Apple-pie with whipped cream and vanilla ice	8,50
Brownie	10,00
Pistachio crumble, white chocolate-raspberry ice cream from De Heerenhoeve, and white chocolate cream	
Lemon Meringue Tartlet	9,00
Dame blanche	9,50
Vanilla ice cream from de Heerenhoeve, Callebaut chocolade en slagroom	
Coupe sorbet 🌱	10,00
Sorbet from De Heerenhoeve, red berries, and Sprite	
Strawberry cup (in season)	10,00
Vanilla ice cream from Heerenhoeve, strawberries, coulis with whipped cream	
Children's ice cream	6,50
Vanilla ice cream, disco sprinkles, and a lollipop (with chocolate sauce +€1.00)	