SOFT DRINKS

Chaudfontaine flat 25cl or 75cl	3,80	9,20
Chaudfontaine sparkling 25cl or 75cl	3,80	9,20
Coca Cola regular		380
Coca Cola zero		3,80
Fuze Tea sparkling		3,90
Fuze Tea peach		3,90
Fuze Tea green		3,90
Fanta orange		380
Fanta cassis		3,90
Sprite Zero sugar		3,80
Royal Bliss Ginger ale		3,90
Royal Bliss Bitter lemon		3,90
Royal Bliss Tonic		3,90
Royal Bliss Pink grapefruit		3,90
Apple juice from Flikweert		4,50
Gerolsteiner apfelschörle		4,30
Fever Tree ginger beer		5,40
Fever Tree tonic		5,40
Orange juice		4,50
Chocolate milk		4,10
carafe of tap water (served with ice cubes and lemon)		4,50

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
caffe 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
English blend thee	3,50
Earl-Grey-Tea	3,50
Green Tea with Lemon	3,50
Chamomile tea	3,50
Red Berry Tea	3,50
Rooibos-Tee	3,50
Fresh Minth Thea	4,80
Fresh ginger Thea	4,80
Hot chocolate	4.50
Hot chocolate with whipped cream	5.50
Moio Choc Hot chocolate with Bailey's	9,50
Lumumba Hot chocolate with dark rum	9,50
Lillet Apple Juice Hot apple juice with Lillet	9,50
Mulled Wine	6,50

SPECIAL COFFEE

Irish coffee 9,80
(Whiskey)

Italian coffee 9,80
(Amaretto)

Spanish coffee 9,80
(Licor 43)

French coffee 9,80
(Grand Marnier)

COFFEE TREATS

Apple-pie 6,50

Apple-pie with whipped cream 7,50

Apple-pie with whipped cream and vanilla ice 8,50

Blondie speculoos 10,00
Lotus Cream and Speculoos Ice Cream

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

Pancakes with Jam 9,50

Pancake - apple cinnamon 10.50

Pancake - mikado 11,00

Pancakes with bacon and syrup 11,50

Normandy Pancake 12,50
Apple, vanilla ice cream, and Calvados

TAP BEER

Brand 5,0% 25cl or 50cl	3,80	7,40
Affligem blond 6,7% 30cl or 50cl	6,60	12,90
Texels Skuumkoppe 6% 30cl		5,70
Paix Deux 10% 25cl or 50cl	6,70	13,20

BEER ON BOTTLE

Brugse Zot blond 6%	6,60
Orval 6,2%	7,30
Westmalle dubbel 7%	6,30
Westmalle tripel 9,5%	7,40
La Chouffe blond 8%	6,60
La Chouffe Cherry 8%	7.30
La Chouffe N'ice 10%	7,30
La Trappe wit 5,5%	5,70
Duvel 8,5%	7,30
Erdinger Weißbier 5,3%	5,60
Rodenbach Fruitage 3,4%	5,80
Amstel Radler 2,0%	4,50
Tripel Jules 8% (Local beer from Rodanum Brewery)	7.30

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%	5,20

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

Limoncello Spritz 10,00
Limoncello, cava, and sparkling water

Hugo 9,50
(Elderflower syrup, cava and sparkling water)

Moscow Mule 11,50
(Vodka, ginger beer and lime)

Dark 'n Stormy 11,50
Dark rum, ginger beer, and lime

Negroni 9,00
Campari, red vermouth, Moio gin

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)

APPERATIVES & DIGISTIVES

Kir of Kir Royal (Crème de cassis, Chardonnay or cava)	7,00	9,00
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 (The flavour is characterised by rich vanilla, dried fruit and smokiness)		9,50
Oban Whiskey - single malt 14 A unique production process and 14 years of ageing give it a complex, full-bodied sweet, smoky and spicy flavour.		17,90
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 This gin combines the spiciness of rye grain with the flavours of juniper, liquorice root and aniseed.		4,70

WHITE WINES

	glas	fles
Chardonnay - inWinectus - France Partially aged in used oak barrels, giving it a wonderful balance between rich, creamy notes and fresh, mineral aromas.	6,20	28,00
Pinot Grigio - Pasqua - Italy Tones of toast, vanilla and hazelnut, which nicely complement aromas of pear, peach and tropical fruit.	6,70	30,50
Soave Sottoriva - Bixio - Italy A refined wine from Northern Italy with aromas of citrus, green apple, and almond		36,50
Albariño - Val do Sosego - Bodegas as Laxas - Spain Intense aromas on the nose, with notes of 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
Hautes-Côtes - de Beaune blanc - Maison La Cabotte - France A classic Burgundy Blanc that is, a Chardonnay aged in oak.		65,00

BUBBELS

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

CHAMPAGNE

	fles
Jean-Louis Deparis (Very fresh on the palate with a lemony start, followed by flavours of dried fruit and praline.)	66,00
Ruinart - Blancs de blancs (Ruinart Blanc de Blancs is a sophisticated Champagne with lots of fruit, deliciously dry, clean and fresh. 100% Chardonnay.)	1549,00

ROSÉ WINES

	glas	fles
Rosé - Terres Fumées - France (Light salmon pink, an enchanting scent, intensely fresh aromas of jasmine, lemon and peach.)	5,80	27,50
La Cuvee des Annibal - Coteaux Varois en Provence - France (The home of quality rosé. Fine flavours of red fruit and a fresh juicy finish.)		36,50

RED WINE

	glas	fles
Pinot Noir - Belle Mayance - France smooth on the palate with intense aromas of ripe, juicy cherries and round, ripe tannins	5,70	26,00
La Muchacha Tinto - Bodegas Enguera - Spain Tempranillo from Valencia; oak aging gives it a silky-smooth finish	6,50	29,50
Sangiovese - La Carraia - Italy one of the most beautiful powerhouses from the Tuscan countryside		39.00
Saint-Emilion - Chateau Pont de Pierre - France (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
Rioja Colección de Parcelas - Bodegas Altún - Spain Elegance and finesse—this Tempranillo has soft tannins with aromas of ripe fruit and spices		49,00
Château de la Commanderie - Lalande de Pomerol - France (85% Merlot and 15% Cabernet Sauvignon, both on the nose and taste lots of black fruit with tobacco and leather).		65,00
Savigny-lès-Beaune - Domaine Forey Père & Fils - France Red Burgundy from the highly regarded Domaine Forey Père & Fils		70,00

BITES

Sharing Bread with Dips 14,00
Garlic dip, olive oil, sour cream with lime and sun-dried tomato mayonnaise.

Hummus Platter 13,00
Naan bread, carrot, cucumber, red chicory and rocket

Aged Cheese and Dry Sausage 16,00
Oysters, shrimp, crab claws, razor clams, shellfish, rouille, and lemon.

Oven-Baked Camembert 18,50
Sharing bread, honey, thyme, walnuts and fig

Truffle fries 11,50
Truffle mayonnaise, truffle cheese and fresh herbs

Oysters (6 pieces) 26,00
Plain, or with shallot, tarragon and cornichons (+2.00)

Loaded nachos 14,50
Cheddar, tomato, onion, jalapeño, tomato salsa, cream cheese and avocado (add pulled pork +5.00)

Duck 16,50
Hoisin, cucumber and an Asian-style wrap

Ibérico Pork Rib Fingers 18,50
Ketjap, cucumber and barbecue sauce

Bitterballen 6 pieces 9,50
Mustard

Korean Crispy Chicken - Mildly Spicy 13,50
Sticky Korean sauce, sesame seeds and spring onion

Crispy Fried Mussels 11,50
Lemon mayonnaise and parsley

Rendang Croquettes - 6 Pieces 10,00
With hoisin sauce

Vegetarian Vegan Gluten-free Lactose-free

SOUPS

SERVED WITH BREAD

Dutch Split Pea Soup 15,00
Dark bread and bacon

Fish soup 17,50
Selection of fish and prawns, rouille and Parmesan cheese

CROQUETTES

SERVED WITH BREAD

Shrimp croquettes 2 pieces 23,00
Tartar sauce, fried parsley, lemon, and salad

The Indecisive Choice (shrimp croquette & cheese croquette) 21,50
Fried parsley, salad, lemon, tartar sauce, and mustard mayonnaise

Cheese croquettes 2 pieces 19,00
Mustard mayonnaise, truffle cheese, and salad

LUNCH TILL 18:00

Naan Bread with Hummus 16,00
Rocket, red chicory and seasonal vegetables

Roast Beef Bagnat 16,50
Gherkin, Amsterdam-style pickled onions, coarse sea salt, rocket, cress and piccalilli mayonnaise

Pulled Pork Bagnat 16,50
Rocket, onion compote and truffle mayonnaise

Brioche with North Sea Prawns and Crab 19,50
Little gem lettuce, boiled egg, cucumber and lemon mayonnaise

Eggs Benedict with salmon 19,50
Brioche toast, poached egg, hollandaise sauce, smoked salmon, crayfish, and spinach

SALADS

Served with bread and butter

Caprese salad 25,00
Chicken thigh, locally grown potatoes, anchovy dressing, bacon, Parmesan, boiled egg and croutons

Fish Salad 25,00
Smoked fish, North Sea prawns, boiled egg, avocado and lemon mayonnaise

Beetroot Salad 22,00
Feta, balsamic, rocket, pistachios and walnuts

Lactose-free Vegetarian Vegan

MAIN COURSE

Tagliata di Manzo 31,50
Flat iron steak, locally grown potatoes, rocket, Parmesan, pine nuts, sun-dried tomato and balsamic

Catch of the Day MARKET PRICE
Spinach, lemon sauce, mashed potatoes and fennel salad

Boeuf Bourguignon 27,00
Mushrooms, pearl onions, bacon, winter carrots and locally grown potatoes

Seafood Casserole 29,50
Selection of fish, bisque, fennel, leek and mashed potatoes

Homemade spare ribs 29,50
Garlic sauce, salad, and fries

Moio burger 24,00
Brioche bun, bacon, gherkin, little gem lettuce, aged cheese, crispy onions and sun-dried tomato mayonnaise

Cauliflower Curry 25,00
Garam masala, naan bread, vegan sour cream, cashew nuts and coriander

Truffle Risotto 25,00
Mushrooms, truffle cheese and rocket

CHILDREN'S MEALS

served till 12 years old

Ham & Cheese Toastie 8,50
Ketchup, cucumber and tomato

Fries with apple sauce 800
Served with mayonnaise, ketchup.

Crispy chicken with fries 11,50
Served with mayonnaise, ketchup and apple sauce.

Cheeseburger with Fries 14,00
Served with mayonnaise, ketchup and apple sauce

Sparerib mit Pommes frites 14,00
Served with mayonnaise, ketchup and apple sauce.

Gluten-free Lactose-free Vegan Vegetarian

DESSERTS

Apple-pie with whipped cream and vanilla ice 8,50

Speculoos Blondie 10,00
Lotus cream and speculoos ice cream

Dame blanche 9,50
Vanilla ice cream from de Heerenhoeve, Callebaut chocolade en slagroom

Chocolate Mousse 10,00
Callebaut chocolate

Poached Pear 12,50
Stroopwafel, caramel and poached pear sorbet

Crème Brûlée 9,50

Children's ice cream 7,50
Kinder Bueno ice cream, whipped cream and a lollipop