

– 't wycker –
CABINET

DINER GROEPSMENU

VOORGERECHTEN

PETIT STEAK TARTARE PRÉPARÉ (110 GR.)
Versgemalen rauwe biefstuk | kappertjes | ansjovis | cornichons |
rauwe eierdooier | crostini. 15.5

ESCARGOTS FLAMBÉES A L'ABSINTHE
Wijngaardslakken | kruidenboter | Absinthe | toast. 13.5

CROQUETTES CREVETTES ARTISANALE
Ambachtelijke garnalenkroketten | toast | citroenmayonaise |
gefrituurde peterselie | sla melange. 17.9

GEGRATINEERDE UIENSOEP 🌿
Klassieke Franse uiensoep | Gruyère kaas | toast. 9.9

PLATEAU APÉRO (2 P.)
Diverse hapjes om mee te beginnen. 23.8

HOOFDGERECHTEN

VISSPECIAL
Wisselende visspecial, bekijk onze krijtborden. dagprijs

VLEESSPECIAL
Wisselende vleesspecial, bekijk onze krijtborden. dagprijs

RAVIOLI DE SAISON 🌿
Wisselende vegetarische ravioli. Vraag ons bedienend personeel. dagprijs

CABINET BURGER (+/- 200 GR.)
Cabinet bol | Black Angus runderburger | little gem | cheddar kaas |
bacon | augurk | pomodori | Dijon mayonaise | handgesneden patatten. 22.9

CAESAR SALAD
Krokant gebakken scharrelkip | gekookt ei | romaine sla |
croutons | Parmezaanse kaas | ansjovis | Caesar dressing | toast. 20.9

CÔTE À L'OS - 2P. (+/- 850 GR.)
voor 2 personen | Limousin rund | bearnaise saus |
kruidenboter | groene salade | handgesneden patatten. 76

DESSERTS

APPEL-HAZELNOOT VACHERIN
Meringues | hazelnoot crumble | gekarameliseerde appel |
maple syrup. 9.5

CRÈME BRÛLÉE (FLAMBÉ)
Vanille custard crème | gekarameliseerde suiker |
met/zonder Grand Marnier 8.8 | 9.8

PETITE ASSIETTE DE FROMAGE
Selectie van kwaliteitskazen | vijgen-notenbrood | appelstroop. 14



- 't wycker -
CABINET

DINNER GROUP MENU

STARTERS

PETIT STEAK TARTARE PRÉPARÉ (110 GR.)
Freshly ground raw beef | capers | salted anchovies |
cornichons | raw egg yolk | crostini. 15.5

ESCARGOTS FLAMBÉES A L'ABSINTHE
Burgundy snails with garlic butter
flambéed at the table with Absinthe | toast. 13.5

CROQUETTES CREVETTES ARTISANALE
Artisanale crevettes croquettes | toast | lemon
mayonnaise | fried pasley | mixed salad. 17.9

FRENCH ONION SOUP 🍄
Classic French Onion Soup | Gruyère cheese | toast. 9.9

PLATEAU APÉRO (2 P.)
Various snacks to start with. 23.9

MAIN COURSE

FISH SPECIAL
Varying fish special, see our chalk boards. daily rate

MEAT SPECIAL
Varying meat special, see our chalk boards. daily rate

RAVIOLI DE SAISON 🍄
Varying vegetarian ravioli. Ask our waiting staff. daily rate

CABINET BURGER (+/- 200 GR.)
Cabinet bun | Black Angus beef burger | little gem | cheddar cheese |
bacon | pickles | pomodori | Dijon mayonnaise | handsliced french fries. 22.9

CAESAR SALAD
Crispy free-range chicken | egg | romaine salad | croutons |
Parmesan cheese | anchovies | Caesar dressing | toast. 20.9

CÔTE À L'OS - 2P. (+/- 850 GR.)
for 2 persons | Limousin beef | béarnaise sauce |
herb butter | green salad | handsliced French fries. 76

DESSERTS

APPLE - HAZELNUT VACHERIN
Meringues | hazelnut crumble | caramelized apple | maple syrup. 9.5

CRÈME BRÛLÉE (FLAMBÉ)
Vanilla custard cream | caramelized sugar |
with/without Grand Marnier 8.8 | 9.8

PETITE ASSIETTE DE FROMAGE
Selection of cheese varieties | fig-nut bread | apple syrup. 14

