

# La Pipe D'Anvers

## A SMALL CRAVING

(AVAILABLE ONLY BETWEEN 12 PM & 2 PM)

**CROQUE MONSIEUR WITH GARNISH**  
(ROYAL CROQUE ON RUSTIC BREAD)

**CROQUE MADAME WITH GARNISH**  
(ROYAL CROQUE WITH A FRIED EGG)

**FARMER'S OMELETTE**  
(OMELETTE WITH BACON, VEGETABLES  
AND A FRESH SALAD)

## APPETIZER

**BURGUNDIAN BITTERBALLEN**  
(8 PIECES)

**TAPAS PLATTER**  
(SALAMI STICKS, SPANISH SERRANO,  
MANCHEGO, RUSTIC BREAD, AND  
TAPENADE)

## STARTERS

**SOUP OF THE WEEK**  
(WITH MULTIGRAIN BREAD)

**ARTISANAL CHEESE CROQUETTES**

**ARTISANAL SHRIMP CROQUETTES**

**DUO OF CHEESE AND SHRIMP  
CROQUETTES**

**TOAST WITH MUSHROOMS AND GARLIC**

**SHRIMP ELIXIR D'ANVERS**  
(4 PEELED SHRIMP WITH RED ONION,  
BELL PEPPERS, MUSHROOMS, AND A  
CREAMY ELIXIR D'ANVERS SAUCE)

**CARPACCIO FILET D'ANVERS**

**RED BEET CARPACCIO**

## MAIN COURSES

### MEAT

(SERVED WITH FRESH FRIES AND SALAD)

**HOMEMADE BEEFSTEW**

**STEAK WITBLAUW**  
(+MUSHROOM SAUCE/PEPPER  
SAUCE/GRAVY 3 +BÉARNAISE 4)

**STEAK TARTARE**  
(PREPARED BY THE CHEF)

**HOMEMADE VOL-AU-VENT**  
(CHICKEN STEW)

**SPARERIBS**  
(WITH HOMEMADE GLAZE, PINEAPPLE &  
BARBECUE SAUCE)

**HAMBURGER 'LA PIPE'**  
(BLACK ANGUS BURGER, BACON,  
A FRIED EGG, AND CHEF'S SAUCE)

## PASTA

**CHEF'S PASTA BOLOGNESE**  
(WITH LINGUINE)

**PASTA PESTO**  
(WITH HOMEMADE RED PESTO, LINGUINE)

## SALADS

**GOAT CHEESE SALAD  
WITHOUT/WITH BACON**  
(WARM GOAT CHEESE, NUTS, APPLE &  
RAISIN TOAST)

**CEASAR SALADE**  
(ROMAINE LETTUCE, CHICKEN,  
CROUTONS, PARMESAN, YOGURT  
DRESSING)

## VEGETARIAN

(SERVED WITH FRIES)

**RED BEET BURGER**  
(WITH FRESH FRIES AND A SALAD)  
**STEW 'JACK'**  
(RICH TOMATO SAUCE WITH  
VEGETABLES & JACKFRUIT)

## FISH

**SHRIMP ELIXIR D'ANVERS**  
(7 PEELED SHRIMP IN A CREAMY ELIXIR  
D'ANVERS SAUCE WITH RED ONION, BELL  
PEPPERS, AND MUSHROOMS)

**FISH CASSEROLE**  
(WITH A CREAMY SAUCE, VEGETABLES,  
AND CROQUETTES)

## MENU LA PIPE D'ANVERS

### MEAT MENU

**CARPACCIO FILET D'ANVERS  
BEEFSTEW**  
(WITH A FRESH SALAD & FRIES)

**RICE PUDDING WITH BROWN SUGAR**

### FISH MENU

**ARTISANAL SHRIMP CROQUETTES  
SHRIMP ELIXIR D'ANVERS**  
(6 PEELED SHRIMP WITH FINELY  
CHOPPED ONION, BELL PEPPERS,  
MUSHROOMS, AND A CREAMY ELIXIR  
D'ANVERS SAUCE)

**RICE PUDDING WITH BROWN SUGAR**

### VEGGIE MENU

**RED BEET CARPACCIO  
JACKFRUIT STEW**  
(RICH TOMATO SAUCE WITH VEGETABLES  
& JACKFRUIT, SERVED WITH FRIES)

**RICE PUDDING WITH BROWN SUGAR**

## STILL HAVE ROOM?

**DAME BLANCHE**  
(3 SCOOPS OF ARTISANAL VANILLA ICE  
CREAM, WARM CHOCOLATE SAUCE &  
WHIPPED CREAM)

**COUPE BRESILIENNE**  
(3 SCOOPS OF ARTISANAL MOCHA ICE  
CREAM, CARAMEL SAUCE, NUTS &  
WHIPPED CREAM)

**CRÈME BRÛLÉE**

**RICE PUDDING WITH BROWN SUGAR**

**CAFÉ GLACÉ**

**CHOCOLATE MOUSSE**

MONDAY - FRIDAY 11 AM - 11 PM

LUNCH 12 PM - 2:30 PM

DINNER 5 PM - 9:30 PM