

TASTE
& EN-
JOY

MENU ENGLISH

STARS *of* FLANDERS

TAPAS

Smoked Salmon	13.50
Varied fine meat tapas	14.50
Assortiment of mini croquettes	13.50
Fried fish tapas	13.50

SIDE DISH

Mixed salad	8.00
Supplement hot vegetables	12.00

FIRST COURSES

Soup of the day	8.00
Croquettes	
Parmesan cheese	15.50
North Sea shrimps	17.00
Smoked Salmon	18.00
Classic toast	
Simmental beef	18.00
Carpaccio rucola pine nuts Parmesan cheese	
Tomato shrimp	1 piece 22.00
Mangalica ham with melon	17.50
Goose liver terrine	22.00

SALADS

Goat cheese salad	18.50 23.00
Mesclun lettuce cramique warm goat cheese bread crusts and bacon	
Caesar salad	18.50 23.00
Grilled chicken Parmesan cheese bread crusts anchovy Roman salad	
Gourmande salad	23.00 27.00
Variety of delicacies by market demand	
Tomato shrimp French fries	2 pieces 30.00
Salad with scampi and pineapple	21.00 25.00

VEGETARIAN | PASTA

Vegetarian pasta of the season	19.00
Vegetarian burger "Falafel" French fries	22.00

To guarantee the fluency of service we kindly ask you to limit yourself to four dishes per course if you are with more than 8 people

MAIN COURSES

FISH

Dover Soles (3pieces) baked lettuce French fries	28.00
Green eel in green herb sauce	28.00
Cod preparation according to the season	28.00

MEAT

Rib-eye (300 gr.) Irish grilled salad French fries sauce of choice	29.00
Tenderloin (250 gr.) Irish lettuce French fries sauce of choice	31.00
Beef Tartare Classic recipe lettuce French fries prepared at the table	26.00
Chicken ragout French fries	24.00
Renardeau Burger Bagnat bread fresh Black Angus burger salad vegetables French fries	22.00

DAYMENU

Except school holidays

Lunch on weekdays
soup - main course - coffee

Price: 23.00

Only main course

Price: 18.00

KIDS' CORNER

Make your choice

chicken filet with compote

or

frikandel

or

spaghetti

or

Kidssteak

+

French fries

+

small ice-cream

or

Mini chocolate mousse

Price: 18.00

DESSERTS

Pastry of the day	7.00
Pastry of the day with coffee	10.00
Dame Blanche (with Belgian chocolate sauce)	11.00
Coupe Brésilienne (with nuts)	11.00
Coupe vanilla	11.00
Crème brûlée	11.00
Chocolate mousse	11.00
Cheese assortment	12.00
Moelleux with Callebaut chocolate	12.50

HOTEL
SERWIR
★ ★ ★ ★
SINT-NIKLAAS

STARS *of* **FLANDERS**

Auberge du Pêcheur - Sint-Martens-Latem | Charl's - Knokke | Diner Privé Catering | Hotel Gosset - Groot-Bijgaarden | Hotel Serwir - Sint-Niklaas

HOTEL SERWIR - BRASSERIE RENARDEAU
Koningin Astridlaan 57 | 9100 Sint-Niklaas
T 03 778 05 11 | F 03 778 13 73
info@serwir.be - www.serwir.be

OPENING HOURS

BAR
7.00 - 24.00

BRASSERIE
Lunch: 12.00 - 14.30
Diner: 18.00 - 22.00

For information about allergen, please turn to
the staff