

STARTERS

BRIOCHE FEUILLETÉE Bordier butter	8
GHENT-STYLE PÂTÉ Pâté from St. Pierre Butcher, pickled vegetable salad, Tierenteyn mustard, sourdough bread	18
DOUBLE CARPACCIO Beetroot salmon gravad lax, smoked mackerel cream, marinated beetroot	25
BEEF CARPACCIO Beef carpaccio, parmesan, rucola, pine nuts, truffle mayo	22
CAESAR SALADE Chicken breast, egg, croutons, parmesan, lettuce, ansjovis	18
QUINOA SALAD (vg) Sweet corn, balsamic reduction, cherry tomatoes, pickled beets, greens	18

MAIN COURSES

GRILLED COD FISH Cauliflower textures, lemon Hollandaise sauce	32
JOSPER-GRILLED CORN-FED CHICKEN SUPREME Potato gratin, mixed seasonal veggies, champignon sauce	30
HOLSTEIN FILET PUR Belgian fries, mixed green salad	41
DRY-AGED BERUGI RIBEYE Belgian fries, mixed green salad	55
JOSPER-GRILLED BERUGI TOMAHAWK FOR TWO Belgian fries, mixed green salad	140
GNOCCHI WITH TRUFFLE AND WHITE MUSHROOMS (v)	25

SIDES

Organic baked potatoes	8
Grilled seasonal vegetables	8
Mashed potatoes	8
Belgian fries	5
Mixed green salad	5
Mushroom / Peppercorn / Bearnaise sauce	3

DESSERTS

MOELLEUX AU CHOCOLAT Vanilla ice cream, sour cherry sauce	13
CHOCOLATE TEXTURES Mousse, tablet, sorbet	13
SELECTION OF CHEESES Chef's handpicked selection from our local supplier	18
WAFFLE Baked in-house, homemade whipped cream, vanilla ice cream	13
DAME BLANCHE Vanilla ice cream, homemade whipped cream, chocolate sauce	12

MARRIOTT GHENT SIGNATURE RESTAURANT

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