



SUGGESTIONS

Asparagus velouté, refined garnish smoked asparagus sauce	15,50
Beef carpaccio, ciabatta garlic toast, mini parmesan croquette, white balsamic vinaigrette, capers	24,00
Asparagus Flemish style	20,00 / 29,00
Scallops, sautéed asparagus, sea lavender, salted algae butter	39,00
Pluma de lomo, lettuce heart, grilled zucchini, sage butter, puffed new potatoes, salsa verde	32,00
Cep ravioli, fried forest mushrooms, poached egg, parmesan cream, garlic croûtons	28,00
Coconut pana cotta, pineapple tartare, mint	14,00

FINGERFOOD

Flatbread, tuna sashimi, amarillo aioli	19,90
Crispy baby calamari, tartare sauce	15,90
Falafel, piquillos hummus, labneh, homemade pita	17,90

STARTERS

Salmon ceviche, mango chutney, strained yogurt with lemon grass, taboulé, coriander, curry chips	24,50
Piemonte beef tartare	24,50
Burrata, coloured tomatoes, balsamic vinaigrette, salted almond	24,00
Crispy baked veal sweetbreads, preserved tomato, broad beans, smoked tomato crisps, choron espuma, tarragon cream	29,00
Homemade parmesan and truffle croquettes, rocket salad	22,00

SALADS

RAS salad: Gamba à la plancha, seared scallop, salmon ceviche, crispy fried sole fillet, guacamole, tartare	34,50
Lobster salad, Granny Smith, fennel, dressing with apple cider	1/2 39,50 - 1/1 79,00
Goat cheese au gratin, mesclun salad, apple, dried cranberries, crispy bacon, walnuts, raspberry vinaigrette	23,80 <i>(vegetarian without bacon)</i>
Oriental marinated chicken shreds, crispy vegetables, edamame, sesame, coriander, yuzu vinaigrette, curry/coconut dip	24,90 <i>(vegetarian with tofu instead of chicken)</i>
Spanish salad with Serranoham, Manchego, brava wedges, yogurt dressing	29,50



MAIN COURSES

Sole 4/1, watercress, tartare, mashed potatoes or French fries 38,00

Fresh linguine pasta, pan fried lobster pieces, grilled bell pepper, preserved garlic, spicy tomato sauce 1/2 39,50 - 1/1 79,00

Seabass baked on the skin, Mediterranean vegetables with capers, anchovies and olive, rosemary potatoes, sauce vierge 32,50

Tuna tataki, stir-fried crispy vegetables, wakamé, sesame 34,00

Linguine pasta, broccolini & basil pesto, pecorino 29,00

Lamb fillet encrusted with pistachio, green beans, puffed vine tomato, peas & mint cream, pommes fondantes, honey/thyme sauce 40,00

Beef tenderloin, broken black pepper cream sauce or béarnaise, seasonal vegetables or salad* 45,00

Piemonte beef tartare, fresh salad* 34,50

Refined 'vol-au-vent' of Malines cuckoo, mushrooms and veal sweetbread* 35,90

* Choice of french fries, croquettes or oven roasted potatoes

DESSERT

Sabayon with Limoncello, scoop of vanilla ice cream 16,00

Classic vanilla crème brûlée 14,00

Pavlova: meringue, vanilla cream, red fruit, coulis 16,00

(Mini) Dame Blanche 10,50 / 14,00

Dessert RAS: mini crème brûlée, pavlova, chocolate mousse 14,50



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Allergens list available on request - the composition of the dishes can change