

SMAAQT

FOOD & DRINKS

APPETIZERS

Coppa di parma Thinly sliced ham with toast	€8,50	Chorizo croquette (4 pieces) with samurai mayonnaise	€8,50
Mushroom croquette (4 pieces) with truffle mayonnaise	€4,95	Basket of Bread Bread with aioli, tapenade and a bowl of olives	€5,95

STARTERS

Carpaccio Thin sliced beef with truffle mayonnaise, Parmesan cheese, croutons, arugula, pine nuts and sun dried tomatoes.	€10,50	Beef tataki With a ponzu onion dressing, sweet and sour carrot, soybeans and garlic sprouts	€10,50
Tuna sashimi With roasted shallot, crispy seaweed, oriental salad and wasabi mayonnaise	€12,50	Pork belly With a lacquer from hoisin served with prawns and a cream of pumpkin and caviar	€11,50
Couscous salad Goat cheese, pomegranate, grilled bell pepper and roasted almonds	€10,50	Pumpkin soup With roasted pumpkin seeds and truffle oil	€7,50

MAIN COURSE

Grilled sirloin steak Served with chimichurri, roasted Roseval potatoes, green asparagus and roasted tomatoes	€23,50	Beef tenderloin Pepper sauce, smoked garlic mousseline, stir-fried sprouts and grilled carrots	€26,00
Linguine al nero Cockles, king prawns, bonito flakes and garlic cream sauce	€20,50	Mushroom risotto With truffle cheese and a 63degrees cooked egg yolk	€18,50
Red bass With a lemongrass sauce, bell pepper cream, glazed pak choi and peas	€21,50	SmaaQt burger Angusburger on brioche bread with bacon, cheddar cheese, tomato, pickles, salad and french fries	€16,50
SmaaQt-Vegan Burger Vegan patty, lettuce, tomato salsa, crispy onions, served with a salad and homemade fries	€17,50	Chicken thighs sate Served with satay sauce, pickles salad, prawn crackers and french fries	€18,50
Carpaccio salad Thin sliced beef with truffle mayonnaise, Parmesan cheese, croutons, arugula, pine nuts and sun dried tomatoes.	€14,50	Poke Bowl tuna Sushi rice, cucumber, spring onion, avocado, furikake spices, carrot strands, soybeans, chili flakes and a lime mayonnaise	€15,50

Portion of homemade fries €3,50

Portion of sweet potato fries €4,50

Do you have an allergy or wish that we should take into account? Ask the staff what we can do for you!

DESSERTS

Apple tart tartin

With vanilla ice cream and bastogne biscuits

€7,50**Dame Blanche**

Vanilla ice cream, warm chocolate sauce and whipped cream

€7,50**Nutella cheesecake**

With a yoghurt berry ice cream and chocolate crumble

€7,50**Cheese Board From Keff**

4 different cheeses with fig bread and apple syrup

€10,50

Tip; order a glass of red port

Sticky toffee

Pistachio ice cream and whipped cream

€8,50**Crème brûlée**

With vanilla ice cream

€7,50**Scroppino**

Prosecco, vodka and lemon sorbet

€7,50

SPECIAL COFFEES

Irish Coffee

Jameson

€7,50**Italian Coffee**

Amaretto

€7,50**Spanish Coffee**

Tia Maria of Licor 43

€7,50**French Coffee**

Grand Marnier

€7,50**SmaaQt Coffee**

Camarel syrup, milk foam, coffee and whipped cream

€3,50

COCKTAILS

Bobby's Gin

Orange & cloves

€10,00**Mojito**

Rum, mint, lime & sugar

€9,00**Moscow Mule**

Vodka, gingerbeer, lime & mint

€9,00**Limonchill**

Limoncello, Indian tonic & lemon

€9,50**Hendrick's GIN**

With cucumber

€9,50**Aperol Spritz**

Aperol, prosecco, orange & sparkling water

€7,50