



Horizon

RESTAURANT



Menu Horizon

March - April 2026

35€/ 3 courses

STARTERS

Green pea and cucumber gazpacho, mint, fresh goat cheese (€16)

Pâté en croûte, gherkin gel, salad with pickled carrot and red onion (€18)

Crispy pollock goujonettes, tartar sauce, tzatziki (€19)

Mains

Caramelized pork with garlic, shallots and bell peppers, sautéed baby potatoes (€24)

Sea bream fillet, pak choi, mashed potatoes with olive oil, carrot curry jus (€27)

Risotto with chorizo, calamari "à la Romana", lemon and spring vegetables (€24)

Cheesburger, tomatoes, pickled gherkins, BBQ sauce, fries (€18 - option: double meat + €5)

Beef ribeye, béarnaise sauce, salad and fries (+€7 extra)

DESSERTS

Homemade vanilla crème brûlée (8€)

Vacherin "minute" strawberry - rhubarb (9€)

Brookie, vanilla ice cream, salted butter caramel, popcorn (9€)

Drinks / Dranken

WATER & SOFT DRINKS / FRISDRANKEN

Bru still/plat or/of sparkling/bruisend	
25cl.....	2,60€
50cl.....	4,50€
100cl.....	7,50€
Coca-cola Regular /zéro 25cl.....	3,00€
Fanta 20cl / Sprite 20 cl.....	3,00€
Tonic fever tree 25cl	3,20€
Minutemaid 20cl	
Orange / apple / apple-cherry / tomato	
Orange / appel / appel-kers / tomaat.....	3,00€

BOTTLED BEERS BIEREN IN FLES

Battin – Gambrinus 33 cl (5,20°).....	3,00€
Battin fruity / fruitige 33cl (4,30°).....	3,50€
Orval 33cl (4,30°).....	5,50€
Trappiste de Rochefort 8 33cl (6,20°).....	5,50€
Duvel 33cl (8,50°).....	4,90€
Hoegaarden Rosé 25cl (4,00°).....	3,00€
Hoegaarden Rosé 25cl (0,00°).....	3,00€
Stella 25cl (0,00°).....	3,00€
Flo – huisbier 33cl (8°).....	4,00€

COCKTAILS & MOCKTAILS

Apérol Spritz	9,50€
Mijoto / Virgin Mojito (0,00°)	
<i>(with rum, mint and lime)</i> <i>(w i t t e r u m , m u n t e n l i m o e n)</i>	12,00€ / 9,00€
Lazy Red Cheeks / Virgin Lazy Red Cheeks (0,00°)	
<i>(vodka, framboos, viooltje en limoen)</i>	12,00€ / 9,00€
<i>Vodka, raspberry, violet and lime)</i>	

DIGESTIVES DIGESTIEVEN

Limoncello.....	3,00€
Amaretto.....	3,50€
Baileys.....	5,50€
Cognac.....	5,50€

Drinks / Dranken

WINES & APERITIFS WIJNEN & APERITIEVEN

Coupe Prosecco DOP/Glas Prosecco DOP.....	7,00€
Red Port / Rode Port.....	7,00€
Pineau des Charentes.....	7,00€
Ricard.....	7,00€
Picon beer / Picon bier.....	5,50€
Picon white wine / Picon witte wijn.....	7,50€
Maitrank.....	7,00€
Kir white wine / Kir witte wijn.....	6,50€
Kir Prosecco.....	7,50€
Campari.....	7,00€
Arduenna gin tonic.....	13,50€
Glass <i>white/red/rosé</i>	
Glas wit/rood/rosé.....	5,00€
Pitcher 50cl white/red/rosé	
Kan 50cl wit/rood/rosé.....	16,00€

HOT DRINKS WARME DRANKEN

Coffee / Koffie	3,00€
Espresso.....	3,00€
Latte macchiato.....	3,80€
Cappucino	
milk foam / melkschuim.....	3,30€
fresh cream / verse room.....	3,80€
Tea / Thee.....	3,50€
Irish / Italian / French coffee	
Irish / Italiaanse / Franse koffie.....	9,50€

Wine list / Wijnkaart

SPARKLING – MOUSSEREND

ITALY, PROSECCO, VENETO

*Fresh and light, notes of pear and white flowers. – Fris en licht, tonen van peer en witte bloemen.....*34,00€

WHITE WINES – WITTE WIJNEN

ESPAGNE, ONTANON, RIOJA, VIURA

*Fruity and smooth, hints of peach and honey. – Fruitig en zacht, toetsen van perzik en honing.....*27,00€

FRANCE, RHÔNE, LÉGENDES DES TOQUES

*Rich and sunny, peach and floral notes. – Rijk en zonnig, perzik en bloemige tonen.....*29,00€

ITALY, CASTELFORTE, CHARDONNAY

*Soft and elegant, apple and vanilla aromas. – Zacht en elegant, appel en vanille.....*29,00€

FRANCE, BORDEAUX, CHÂTEAU LA JALGUE

*Fresh and aromatic, lemon and herbs. – Fris en aromatisch, citroen en kruiden.....*29,00€

FRANCE, POUILLY-FUMÉ, LA CROIX GEIMAUULT

*Crisp and mineral, citrus and flint. – Fris en mineraal, citrus en vuursteen.....*43,00€

ROSÉ WINE – ROSÉWIJN

FRANCE – FUMET DE PROVENCE – COTEAUX VAROIS

*Light and fresh, strawberry and grapefruit. – Licht en fris, aardbei en pompelmoes.....*27,00€

RED WINES – RODE WIJNEN

ARGENTINE, BODEGA LA RURAL CLASSIC, MALBEC

*Bold and fruity, plum and cocoa. – Krachtig en fruitig, pruim en cacao.....*27,00€

ITALY, BOCCANTINO, PRIMITIVO ET SUSUMANIELLO

*Rich and spicy, blackberry and fig. – Rijk en kruidig, braambes en vijg.....*29,00€

FRANCE, RHÔNE LÉGENDES DES TOQUES – BIO

*Smooth and spicy, black fruits. – Soepel en kruidig, zwart fruit.....*30,00€

FRANCE, LOIRE AOC CHEVERNY, PASCAL BELLIER

*Light and fruity, cherry and pepper. – Licht en fruitig, kersen peper.....*35,00€

FRANCE, SAINT-ÉMILION GRAND CRU, CHÂTEAU CASENAVE

*Deep and classic, dark berries and spice. – Diep en klassiek, donkerfruit en kruiden.....*43,00€