Othello



Aperitifs

Aperitif Maison (London dry gin, orange juice, pineapple juice, kiwi syrup)	11.00
Disaronno Sour Punch (Disaronno (amaretto), lemon juice , orange juice)	12.00
Mandarine Gember (cocktail based on Mandarine Napoleon, lime juice, ginger beer)	12.00
White Russian (cocktail based on koffielikeur Kahlua , vanilla wodka Absolut, cream)	12.00
Paloma (cocktail based on Tequila, lime juice, grapefruit juice, soda water)	12.50
Daiquiri (cocktail based on Bacardi rum, lime juice, and sugar syrup)	12.50
Manhattan (cocktail based on Whiskey Jack Daniel's, red vermouth Martini)	13.50
Moscow mule (cocktail based on wodka Absolut, lime juice, ginger beer)	13.50
London mule (cocktail based on London dry gin, lime juice, ginger beer)	13.50
Sidecar (cocktail on based on cognac, Cointreau, lemon juice)	13.50
Negroni (cocktail based on Campari, gin Bombay, rode vermouth (Martini)	14.00
Mandarine Negroni (cocktail based on Campari, gin Bombay, rode vermouth (Martini), Mandarine Napoleon Liqueur)	14.00
Pina Colada (cocktail op basis van Malibu Coconut Liqueur, pineapple juice, coconut milk)	12.00
Mojito	12.00
Aperol Spritz	12.00
Limoncello Spritz	12.00
Martini Spritz	12.00

Ricard (5 cl)	9.00
Porto wit/ blanc/ white	9.00
Porto rood/ rouge/ red	9.00
Gancia	9.00
Martini wit/ blanc/ white	9.00
Martini rood/ rouge/ red	9.00
Sherry dry, Pineau de Charentes	8.50
Pisang Orange	10.00
Malibu Pineapple	10.00
Kir	8.50
Kir royale (champagne + cassis)	13.50
Coupe cava (brut nature)	9.00
Coupe Champagne	12.50
Cuba Libre	12.00
Bacardi cola	11.50
Campari soda	11.50
Campari orange	11.50
Picon vin blanc	11.50
Whiskey J & B cola	12.50
Gin Bombay sapphire + tonic	13.50
Gin Hendrick's + tonic	14.00

Non-alcoholic aperitifs (mocktails)

Crodino rood	8.00
Aperol spitz	9.00
Mojito	9.00
Ginger beer Mojito	9.50
Pizang orange	9.00
Martini floare tonic	9.00
Homemade Grapefruit Soda (mocktail based on red grapefruit juice, sugar syrup, soda water)	9.50
Ginger lemonade (mocktail based on lemon juice, sugar syrup , ginger beer, soda water)	9.50
Nada Colada (mocktail based on ananas juice , ananas syrup, coconut milk)	10.00
Flower spritz (mocktail based on martini floreale, violet syrup, grapefruit juice, tonic)	10.50

Starters

Vitello tonnato	22.00
Smoked salmon with its garnish	22.00
Carpaccio scallops/ green pesto/ candied cherry tomatoes	23.00
Beef Carpaccio / arugula / pesto from basilico parmesan	21.00
Ostend fish soup/ rouille/ croutons/ grated cheese	20.50
Shrimp-soup bisque / cognac / double cream/ rouille/ croutons/ grated cheese	20.00
Homemade cheese croquettes with fine garnish	20.00
Homemade shrimp croquettes with Ostend shrimps	23.50
Duo of cheese croquette and shrimp croquette with garnish	22.00
Beef tataki "Japanese style" arugula/parmesan cream/cherry-tomatoes	20.50
Gravad lax/beetroot cream/cream Isigny/lemon gelly	20.50
6 Ostend oysters (Fresh oysters from the omarium)	24.00
Salad with smoked salmon, pan-fried scampi and house vinaigrette	25.00
Seared duck liver/mandarin/apple slowly cooked in sugar syrup/honey brioche/delicate port jelly	26.00
Baked scallops/candied chicory with ginger	26.00

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Main courses

Fish casserole/Nord Sea fish/mussels/shrimps	29.50
Scampis Diablo/ sweet red peper/mushrooms/ gr pepper/ cream	29.50
Danish cod filet/tomatoe-mousseline/seasonal vegetables	36.00
Pasta Vongole	32.00
Stir-fried clams with garlic, parsley and chili	32.00
Anglersfish/ lightly fried seasonal vegetables/ mached potatoes/ mango chutney	34.50
Marinated gambas/ chili/ orange	36.00
Baked Dover sole (400 +/- gr gross) baked in "Diksmude" butter	43.00
Poached Dover sole fillets/ mussels/ mushrooms/ cream/ shrimps	48.50

All our dishes are served with french fries, croquettes or mashed potatoes.

Supplément: rice or pasta - +€ 4.00
Gratin Dauphinois - +€ 5.50

Extra supplement for french fries, mashed potatoes, croquettes - +€ 4.00

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Meat dishes



Steak nature	27.00
Tenderloin steak	36.00
Irish ribeye with warm vegetables	38.00
Pepper-, mushroom cream or béarnaise sauce	+4.00
Beef fillet Rossini served with a delicate Bordelaise sauce	45.00
Osso buco "Milanaise"	33.00

All our dishes are served with french fries, croquettes or mashed potatoes.
Supplément: rice or pasta - +€ 4.00
Gratin Dauphinois - +€ 5.50
Extra supplement for french fries, mashed potatoes, croquettes - +€ 4.00

Jumbo Mussels (seasonal)

Mussels nature	29.50
Mussels white wine	31.00
Mussels with garlic and cream	31.00
Mussels with curry and cream	31.00
Mussels with delicate lobster cream sauce	33.00

All our mussels are served with french fries and mussel sauce.

Lobster

(Fresh from the omarium)

Lobster «en belle vue»	12.50 / 100 gr
Lobster «with garlic butter»	12.50 / 100 gr
Lobster «à l'Armoricaine» (Armorican-style lobster)	12.50 / 100 gr

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Chef's specialty

(min 2 pers)
Order 1 day in advance required

Warm seafood dish with garlic butter with ½ lobster

Scallops	*Amandes*
Langoustines	*Mussels*
Whelks	*King prawns*
Crab	*Scampis*
Clams	*Gambas*

100.00 P/P

**As an aperitif, a free glass of champagne from the chef*



Chef's specialty

(min 2 pers)
Order 1 day in advance required

Cold seafood dish with ½ lobster

Oyster	*Whelks*
King prawns	*Clams*
Moussels	*Langoustines*
Small clams	*Crab*
Gr. Shrimp	

100.00 P/P

**As an aperitif, a free glass of champagne from the chef*



Othello

Bouillabaisse "Ostend style"
(min 2 pers)



With seafood and various fish from our North Sea: cod, salmon, red bar, mussels, and langoustines.

Served with rouille, cheese, and croutons.



The Bouillabaisse is served at the table by the Chef.

45.00 P/P



Lobster menu

½ lobster "Belle vue"

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Creamy lobster soup

****

½ lobster "Armoricaine" with Pillaw rice

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Café glacé



97.00 P/P

Desserts

Crème brûlée	*11.00*
Trio of sorbets	*12.00*
Café glace	*13.00*
Dame blanche/ vanilla ice cream/ hot chocolate	*12.50*
Coupe brésilienne/ vanilla ice cream/ nuts/ caramel sauce	*12.50*
Strawberry coupe/vanilla ice cream/coulis (seasonal)	*14.50*
Coupe kolonel/lemon sorbet/vodka	*13.50*
Fondant chocolate mousse	*12.50*
Moelleux with warm chocolate sauce, served with a creamy scoop of vanilla ice cream and fresh seasonal berries	*14.50*
Tarte Tatin, an elegant combination of caramel and speculoos, with silky-smooth mocha ice cream	*14.50*
Sabayon with ice cream and Grand Marnier (min. 2 pers.)	*P/P 15.50*

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Hot drinks

Thee/ thé (kan / cannette)	5.00 -
earl grey (zwarte thee);	
- cocktail maison (vruchten thee: hibiscus, rozenbottel, stukjes appel, sinaasappelschil);	
- rosehip (kruiden thee);	
-chamomile (kruiden thee) ;	
- green sencha (groene thee);	
- mint (kruiden thee)	
Espresso	4.00
Ristretto (half espresso)	4.00
Dubbel espresso	5.00
Koffie (Lungo) / Deca koffie/ Décafeiné	4.00
Americano	4.50
Koffie verkeerd /Cafe Latte/ Lait Russe	4.50
Cappuccino	4.50
Latte macchiato	5.00
Latte macchiato met ijs en karamel siroop	5.50
Irish coffee (Whiskey)	13.50
French coffee (Grand-Marnier)	13.50
Italian coffee (Amaretto)	13.50
Parisien coffee(Cognac)	13.50

Digestives

Cointreau	10.00
Grand-Marnier	10.00
Mandarine Napoleon	10.00
Cognac Bisquit / Courvoisier	10.00
Calvados	10.00
Poire Williams / Grappa / Limoncello	10.00
Baileys	10.00
Amaretto	10.00
Whiskey J & B	10.00
Whiskey Jack Daniel"s Old № 7	10.50
Whiskey Glenkinchie	13.00

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Beers

Jupiler	3.50
Hoegaarden	4.00
Duvel	5.00
Leffe bruin	5.00
Leffe blond	5.00
Corsendonk Agnus tripel	5.00

Non-alcoholic beer

Cornet blond	5.00

Fresh drinks and water

Latte macchiato with ice and caramel syrup	5.50
Coca – Cola	3.50
Coca – Cola zero	3.50
Fanta	3.50
Orange juice	3.50
Apple juice	3.50
Pineapple juice	3.50
Ice tea	3.50
¼ l sparkling/still water	3.50
½ l sparkling/still water	6.50
¾l sparkling/still water	9.50

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Kids Menu



Shrimp croquettes (2 pieces)	**23.50**
Mussels nature	**29.50**
Kids Steak natuur	**18.50**
Pepper-, mushroom cream or béarnaise sauce	**+4.00**
Fricadelles (2 pieces)	**12.00**
Fish stick (2 pieces)	**13.50**

All our dishes include french fries,croquettes or mashed potatoes.

Supplément: rice or pasta -	***+€ 4.00***
Gratin Dauphinois -	***+€ 5.50***

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Vegetarian

Creamy vegetarian pasta, enriched with Italian pesto, sun-dried tomatoes, Parmesan, and fresh arugula. **25.00**

Vegetarian burger with briefly fried seasonal vegetables, pumpkin cream and vegetable hollandaise sauce **26.00**

Ricota and spinach ravioli/tomato coulis **27.50**

Creamy vegetarian risotto with wild mushrooms, arugula, Parmesan, and Italian pesto **28.00**

