Current

ROOFTOP RESTAURANT & BAR

LUNCH MENU

BITES

Sourdough Bread from Vlaamsch Broodhuys 8
Truffle butter or lardo butter ✓

Olive Selection *Kalamata, nocellara, orange, caramelized fennel* ✓ 10

Regional Oysters "Zeeland" *Lemon & 2 toppings included: mignonette, spicy cucumber, bloody mary* 4,5

Prosciutto "Culatello" *Pane carasau* 16

Iberico Chorizo Bellota *Acorn-fed Ibérico pork, smoked paprika spice* 14

Crispy Calamari *Aioli, salsa verde, chili oil* 14

SALADS, STARTER & BOWLS

Tom Kha Kai *Chicken, coconut cream, spring onion* 14

House Made Hummus *Whipped tahini, pickled radish, chimichurri, soft boiled egg, pita* ✓ 16

Beef Tartare *Crispy poached egg, fermented shallot, smoked herring caviar, toasted brioche* 19 28

Potato Waffles (2pc) *Tuna, sweet & sour veggies, crème fraîche* 19

Quinoa Salad *Black raisin, corn, peas, mango, grilled bell pepper* ✓ 16

Caesar Salad "Schnitzel Style" *Parmesan, breaded corn fed chicken, capers* 22 28

Carpaccio Salad *Lime aioli, bacon crumble, Parmesan* 20

CURRENT CLASSICS

Black Tiger Shrimp Skewer *Pepper & tomato salsa, lemon aioli* 24

The Current Burger *Brioche bun, black angus beef, cheddar, red onion, house sauce, pickles, fries, trufflenaise* 26

Make It Veggie! *Swap the beef with a chickpea burger patty* ✓ 23

Black Halibut *Garlic beurre blanc, purple sweet potato cream, Pata Negra chips* 27

Pad Thai *Free-range egg, bean sprouts, spring onion, peanuts* ✓ 24

Grainfed Bavette *250g Australia, fries, trufflenaise* 32

SANDWICHES INCLUDED A SMALL SIDE SALAD

Smoked Salmon Bun *Avocado, hollandaise sauce, poached egg* 19

Carpaccio Bun *Lime aioli bacon crumble, Parmesan cheese* 18

Quinoa Curry Bun *Black raisins, corn, peas, mango, grilled bell pepper* ✓ 17

Chicken Club Sandwich *Lettuce, tomato, little gem, chili mayonnaise, fries* 20

No meat day? Replace chicken with smoked salmon! ✓ 23

SWEET

Calamansi Swirl *Namelaka, calamansi coulis, salty caramel* 12

Tropical Pistachio Moon *Vanilla ganache, mango, raspberry crumble* 12

Espresso Affogato *Toffee ice cream, espresso single shot* 9

SPARKLING

Cava brut *Spain, Vina Xalbador Organic | Cruz del Castillo Cava Brut*	9	45

ROSÉ WINE

Guillaume *France, Pays d'Oc | Grenache*	7	32
Mirabeau Pure Rosé *France, Provence | Grenache, Syrah, Cinsault*		45

WHITE WINE

Guillaume *France, Pays d'Oc | Chardonnay*	7	32
Arbos Organic *Italy, Sicily | Pinot Grigio*	7	32
Hermanos Lurton, Organic *Spain, Rueda | Verdejo*	9	42

RED WINE

Guillaume *France, Pays d'Oc | Merlot*	7	32
Mister Wisdom *USA, California | Cabernet Sauvignon*	8	38
Astrid & Thérèse *Italy, Puglia | Primitivo*	9	42

DRAFT BEERS

Heineken 30cl	5
Heineken 50cl	9
Affligem blond 30cl	6
Seasonal Beer	7

BOTTLED BEERS

Kolleke Opa Jan Triple 33cl	7
Kolleke Jheronimus Blond 33cl	7
Kolleke Pipa 33cl	7
Affligem Blond 0.0% 30cl	6
Heineken 0.0% 30cl	6

SOFT DRINKS

Chaudfontaine Water *Still / Sparkling*	4
Coca-Cola / Coca-Cola Zero	4
Fanta - *Orange / Cassis*	4
Sprite	4
Royal Bliss - *Ginger Ale / Ginger Beer / Bitter Lemon*	4

COFFEES

Coffee	4
Cappuccino	4
Espresso	4
Double Espresso	5
Latte Macchiato	5
Flat White	5
Oat milk or syrup	+1

TEAS

Ronnefeldt Tea *Earl grey / Green Dragon / Camomile Blossoms / Rooibos Orange / Lemon Fresh*	4
Fresh Mint Tea	5
Fresh Ginger Tea	5

Have an allergy or intolerance?
Please ask us for allergen information.