

FRANKY'S GRILL

Charcoal grill • Seasonal • Sharing

FOOD

By François Geurds

FRANKY'S GRILL

Chef's all in menu

Voor €150,- p.p. het Chef's menu.

Inclusief: 1 glas champagne, Chef's tasting menu,
halve fles wijn per persoon, water en koffie of thee
met huisgemaakte friandises.

FRANKY'S GRILL

Snacks

Olives

7.5

Homemade sourdough bread with Bordier butter

9.9

Pan con tomate

9.9

Pimientos de Padrón

2 persons

12.5

Cecina Jamon

19.9

FRANKY'S GRILL

Starters & salads

Spanish tomato salad

2 persons

17.5

Bara with tomato chutney

Vega

17.5

Gazpacho with cucumber and tomato toast

17.5

Beetroot salad

2 persons

19.5

Artichokes & feta salad

2 persons

19.5

Grilled watermelon salad

2 persons

21.5

Bluefin tuna ceviche with grilled pineapple

25.5

FRANKY'S GRILL

Chicken main courses

Chicken satay with Japanese BBQ marinade

Halal

29.5

Jerk chicken BBQ

Halal

32.5

Merguez sausages

Halal

32.5

French poussin from the BBQ

35

Pork main courses

Livar pork belly

35

Spareribs

35

FRANKY'S GRILL

Fish main courses

Charcoal grilled razor clams
43

Grilled prawn skewers (2x2)
grilled over charcoal
45

A whole lobster
55

Langoustines from the BBQ
57

Sea bass in banana leaf / salt crust
for 2 persons to order
29.5 p.p

Vegetarian main courses

Grilled vegetables from the tajine
35

FRANKY'S GRILL

Lamb main courses

Lamb chops with vegetables

35

Homemade lamb kebabs with sweet and sour yogurt

37.5

Beef main courses

Beefstew (stoba) with vegetables

35.5

Wagyu shortrib

180 gr.

62.5

Japanese Wagyu entrecote

120 gr.

90

Japanese Wagyu ribeye

120 gr.

95

Japanese Wagyu tenderloin

120 gr.

99

FRANKY'S GRILL

Sidedishes

Roasted potatoes cooked in chicken fat
9.9

Baked potato / crème fraîche
12.5

Mashed potatoes
12.5

Crispy corn / glaze
12.5

Grilled pineapple from the BBQ
12.5

Fried rice Franky's style
2 persons
25

Vegetarian pasta
2 persons
25

FRANKY'S GRILL

Sweet desserts

Homemade chocolates / friandises

2.5

Homemade ice cream

Ask staff for the options

5

Dessert chilling in the air

please see display at the bar

12.5

Savoury desserts

Cheese platter

17.5

Epoisse from the BBQ with homemade sourdough
bread

22.5

Add truffle to Epoisses

45.9

FRANKY'S GRILL

Charcoal grill • Seasonal • Sharing

By François Geurds