Rubens

KNOKKE

Good to know!

Brasserie Rubens is open year-round 7/7. The kitchen is open continuously from 11:45am to 10pm. On Fridays, Saturdays, the nights before a public holiday and in July and August, the kitchen is open until 11pm.

Want to make a reservation? *That's only possible for tables inside the restaurant, not in the veranda or on the terrace. Want a table outside? Just drop by. Please note: you cannot exchange a reserved table inside for a table in the veranda or on the terrace. Busy time? Thank you for taking 2 seats at a table of 2, so we don't lose capacity.*

For the smooth running of the kitchen, please select a ***maximum of 5 different starters and/or main courses per order****. Food allergy? Our dishes may contain traces of certain allergens. Ask your waiter for more info. Problem with your dish? Thanks for letting us know right away. Your satisfaction and feedback is our main concern.*

Our ***prices*** *are quoted* ***in euros****.*

Salads and vegetables *are not included in the dishes. You order those separately as a side dish.* ***Want to change your potato side dish?*** *You can do so for a €2 euro supplement. We like to encourage the original composition of dishes. Any additional portion of a side dish is chargeable, except fries, mashed potatoes and sauce.* ***Ordering just one dish to share with 2?*** *That's possible at €3 supplement for bread, butter and service. You will receive one bill per table. Paying separately is not possible.*

Dogs are welcome, but on the floor.

Thank you and we wish you an enjoyable restaurant experience!

Appetizers

Flandrien aged cheese served in cubes | 9

World Cheese Awards



Ganda ham 'Grand Cru' | 9

dry-salted with sea salt

Toasts with smoked salmon (4 pieces) | 16

'Label Rouge' Scottish salmon | onion | parsley | lemon



Toasts with grey shrimps (4 pieces) | 21

±50g hand peeled grey shrimps |
mayonnaise | parsley | lemon



Oysters from Zeeland (6 or 9 pieces) | 24/35

shallot vinaigrette | lemon



Starters

Soup of the day | 9



Fish soup | 16

croutons | grated emmental cheese | rouille



Oysters from Zeeland (6 or 9 pieces) | 24/35

shallot vinaigrette | lemon



Burrata | 19

pesto | cherry tomatoes | rocket salad | toasted cashew nuts



Smoked salmon | 21

'Label Rouge' Scottish salmon | onion | parsley | toast



Beef carpaccio | 16

rocket salad | parmesan | olive oil



Tomato with shrimps | 34

±100g hand peeled grey shrimps | cabbage lettuce | egg | lemon | mayonnaise



Shrimp cocktail | 29

±70g hand peeled grey shrimps | cabbage lettuce | cherry tomatoes | egg | lemon | cocktail sauce



Scampi in garlic sauce (5 pieces) | 22

Wild 'Black Tiger' shrimps | butter | parsley



Stuffed potato with grey shrimps | 34

±70g hand peeled grey shrimps | green herbs | white wine sauce | mousseline sauce



Shrimp croquettes (2 or 3 pieces) | 22/32

deep-fried parsley | lemon



Cheese croquettes (2 or 3 pieces) | 18/26

deep-fried parsley | lemon



Fish

Pan-fried Sole | 52

garden cress | lemon | fries



Cod fillet with mousseline sauce | 32

garden cress | lemon | mashed potatoes



Cod fillet with Provençal tomato sauce | 32

garden cress | lemon | mashed potatoes



Cod fillet with two mustards and green beans | 38

white butter sauce | mashed potatoes



Salmon fillet with bearnaise sauce | 26

'Label Rouge' Scottish salmon | garden cress | lemon | mashed potatoes



Bouillabaisse | 29

pollock - ling - Scottish 'Label Rouge' salmon |
croutons | grated emmental cheese | rouille



Fish au gratin | 29

pollock - ling - Scottish 'Label Rouge' salmon | white wine sauce | emmental cheese au gratin | mashed potatoes



Deep-fried sole strips | 39

salad | lemon | tartar sauce | fries



Scampi indian-style (5 pieces) | 28

Wild 'Black Tiger' shrimps | curry sauce | rice



Beef

Steak tartare (americain) | 26

salad | fries



Flemish stew of beef tenderloin | 29

garden cress | fries



Grilled beef tenderloin | 39

±230g | sauce of your choice | garden cress | fries



Grilled sirloin steak | 39

±300g | sauce of your choice | garden cress | fries



Poultry

Fillet of Malines chicken with warm apple sauce | 26

garden cress | *fries*



Fillet of Malines chicken with tarragon sauce | 26

garden cress | *fries*



Fillet of Malines chicken with curry sauce | 26

garden cress | *rice*



Vol-au-Vent | 29

puff pastry | *garden cress* | *fries*



Roasted poussin with tarragon sauce | 29

garden cress | *fries*



Pasta

Rigatoni Provençal style | 19

roasted cashew nuts | parsil



Rigatoni alla Bolognese | 21

grated emmental cheese | cheese served separately



Rigatoni with ham and cheese | 22

cheese sauce | emmental cheese au gratin



Rigatoni with pesto and burrata | 24

cherry tomatoes | toasted cashew nuts



Salads

Salad with crispy goat cheese | 22

caramelised apple | roasted cashew nuts



Caesar salad | 22

Malines chicken | egg | parmesan | croutons



Salad with smoked salmon | 22

'Label Rouge' Scottish salmon | egg



Salad with grey shrimps | 32

±100g hand peeled grey shrimps



For the little ones

(max. 8 years old)

Deep-fried sole strips | 19

±100g | lemon | tartar sauce | fries



Half fillet of Malines chicken | 17

±100g | warm apple sauce | garden cress | fries



Rigatoni with ham and cheese | 16

cheese sauce | emmental cheese au gratin



Rigatoni bolognese | 15

grated emmental cheese | cheese served on top



Extra

Grated emmental cheese | 2

Bolognaise sauce | 4

Cheese or sauce served separately | 2

Sauces

Béarnaise | 4

Mushroom cream | 4

Green pepper cream | 4

Tarragon cream | 4

Garlic butter | 4

Provençal tomato | 4

Curry | 4

Tartar / Cocktail / Pickles | 2

Sides

Green salad | 6

Mixed salad | 8

Tomato salad | 7

Cucumber salad | 7

Chicory salad | 7

Warm applesauce | 5

Baby spinach | 6

Fries | 5

Mashed potatoes | 5

Rice | 5

Pasta (rigatoni) | 5