



# wine

## white

**le commandeur fumé sauvignon blanc** 4  
*light-bodied, crisp & lean*

**victoria 'favorite selection' chardonnay** 5  
*intense, full-bodied & complex*

**rêve du monde viognier** 5  
*intense, full-bodied & complex*

## red

**massimo firelli susumaniello prestige** 7  
*complex, bold & rich*

**la pauline 'classique' merlot-caberne** 7  
*intense, full-bodied & complex*

**château le mayne puisseguin saint-émilion** 7  
*firm, smooth & creamy*

## alcohol-free

**french bloom, le blanc** 8  
*fruity, fbral & crisp*

# cocktails

**the bebop breeze** 12

*gin, elderflower liqueur, lime juice, soda water*

**blue note mule** 12

*vodka, blue curacao, ginger beer, lime juice*

**crescendo cooler** 12

*vodka, cranberry juice, lime juice, ginger ale*

**funky fizz** 12

*champagne, aperol, orange juice*

**smooth operator** 12

*rum, lime juice, honey syrup, ginger beer*

**the sax & tonic** 12

*gin, elderflower liqueur, lemon juice, tonic water*

# mocktails

**virgin crescendo cooler** 10

*cranberry juice, lime juice, ginger ale*

**virgin bebop breeze** 10

*elderflower syrup, lime juice, soda water*

**virgin smooth operator** 10

*lime juice, honey syrup, ginger ale*

# beer

stella artois	3
vedett extra blond	4
la chouffe	5
silly saison	4
rochefort 8	6
la chouffe rouge	5
liefmans fruitesse	4

# softdrinks

still water 50cl	4
sparkling water 50 cl	4
coca cola	3
canada dry	3
homemade lemonade	5
homemade ice tea	5

# juice

fresh orange juice	4
apple-mango juice	3
apple-strawberry juice	3

# apetizers

<b>Bruschetta with tomato &amp; basil</b>	<b>4</b>
<b>Focaccia with hummus</b>	<b>4</b>
<b>Shrimp cocktail</b>	<b>7</b>
<b>Fried calamari</b>	<b>7</b>
<b>Cheese board</b>	<b>10</b>
<b>Charcuterie board</b>	<b>10</b>
<b>Cheese &amp; charcuterie board mix</b>	<b>12</b>

SINCOPE



# starters

## **grilled shrimp & mango salad**

18

*succulent grilled shrimp served on a bed of mixed greens with juicy mango slices, avocado, and a light citrus vinaigrette.*

## **deviled eggs with smoked salmon**

14

*classic deviled eggs topped with smoked salmon, a touch of dill, and a lemon zest garnish.*

## **crab cakes**

16

*a delicate blend of fresh crab, seasoned to perfection, with a subtle zing of citrus and herbs, served with a creamy aioli.*

## **seared scallops**

18

*seared scallops served over a light, lemony cauliflower puree with a dash of crispy pancetta.*

## **vegetarian**

### **roasted butternut squash soup**

12

*creamy roasted butternut squash soup with a hint of sage, finished with a swirl of crème fraîche and toasted pumpkin seeds.*

### **beet tartare**

12

*a refreshing, vibrant beet tartare with goat cheese, pickled onions, and microgreens.*

### **savory tart**

14

*a small, savory tart filled with caramelized onions, goat cheese, and a touch of thyme.*

# main courses

**roast chicken with garlic & rosemary** 24

*a juicy, herb-marinated roast chicken served with roasted root vegetables, creamy mashed potatoes, and a rich pan gravy.*

**grilled filet mignon** 38

*a tender, grilled flet mignon topped with a red wine reduction sauce, served with truffle mashed potatoes and grilled asparagus.*

**lobster tail with garlic butter** 42

*butter-poached lobster tail served with garlic butter sauce, wild rice pilaf, and sautéed green beans.*

**grilled vegetable & polenta stack** 18

*grilled seasonal vegetables stacked between layers of creamy polenta, drizzled with a balsamic glaze and topped with goat cheese.*

**seafood paella** 28

*a flavorful Spanish paella with shrimp, mussels, clams, and calamari, served with saffron rice, peas, and bell peppers.*

## vegetarian

**mushroom wellington** 22

*a rich mushroom mixture wrapped in puff pastry, served with a side of roasted vegetables and a vegan gravy.*

**eggplant parmesan** 20

*breaded and baked eggplant slices, layered with marinara sauce, mozzarella, and parmesan*

# dessert

## **chocolate lava cake**

10

*warm, molten chocolate cake with a gooey center, served with vanilla bean ice cream and a drizzle of raspberry coulis.*

## **crème brûlée**

12

*creamy vanilla bean custard topped with a perfectly caramelized sugar crust, served with fresh berries.*

## **churros with chocolate dipping sauce**

10

*warm, crispy churros dusted with cinnamon sugar, served with a rich chocolate dipping sauce.*

## **tiramisu**

9

*a traditional Italian dessert with layers of coffee-soaked ladyfingers, mascarpone cheese, and cocoa powder, finished with a dusting of dark chocolate.*

## **apple tart tatin**

12

*a classic French upside-down tart made with caramelized apples and a buttery, flaky pastry, served warm with a scoop of vanilla ice cream.*

## **lemon meringue pie**

10

*a tangy lemon curd filling encased in a buttery crust, topped with a light and fluffy meringue that is perfectly browned.*

SINCOPE