

DESSERTS

Ceci n'est pas une mousse au chocolat 13

Praliné foam / Passion fruit / Olive oil

Tarte au Citron 13

Sablé Breton / Rosemary Meringue / Olive Oil

Espresso Martini 15

*Something to wake & f*ck you up*

**BRAVE
WINES,
FEARLESS
FOOD.**

 [cantine_antwerp](#)



**C
A
N
T
i
N
E.**

**BRAVE
WINES,
FEARLESS
FOOD.**

 [cantine_antwerp](#)



BAR BITES

Za'atar Focaccia 7 🌿

Lebanese spices

Gordal Olives 6 🌿

From Priorat

Cold Cut Platter 14

Lomo / Ahumado

Cheese Platter 15 🌿

selected by Fré Van Tricht / Seasonal mostarda Compote

Cantine dips 15 🌿

Muhammara / Green labneh / Hummus

Canned fish (with pinsa bread):

Mini Sardines 14

Spiced olive oil

Forelle Filette 18

Lime & olive oil

Octopus Caldeirada 21

Stew with garlic oil & pimente

All of our plates are for sharing and will be served as they're finished.

Ask for our allergen card.

TO SHARE

Pan Cristal Pastrami (2pc) 14

Kalbach cheese / Coleslaw

Our famous fried artichokes 15 🌿

Pickles Mayo

Smashed Burrata 18 🌿

Pomegranate / Cranberry confit / Sunflower seeds / Smoked Beetroot

Padron peppers 11 🌿

Aioli / Smoked sea salt

Shrimp croquettes (2pc) 19

Classics for the win

Cheese croquettes (2pc) 17 🌿

Comme il faut

Smoked Vitello tonnato 21

Caperleaves / Rosemary & Timut aroma

Eggplant casserole 18 🌿

Zaalouk / Feta / Taggiasche olives

Mussels Sobrasada 18

Fennel / Riso / Lovage

Gamba Pil Pil 22

Mad Max Oil / Wild Garlic / Lemon zest

Slow-cooked short ribs 22

Saffron cauliflower / Smokey mashed potatoes

Tortelloni al Tartufo 23 🌿

Porcini sauce / Parmesan / Truffle

Pasta Calamarata 22

Ragu / Orange zest / Nduja

Steak Bavette 29

Ras el Hanout / Choron Espuma / Broccolini

SIDES

Za'atar Focaccia 7

Lebanese spices

Fries 6

Homemade mayo