

I. STARTERS & HOMEMADE CROQUETTES (SERVED WITH BREAD & AUBEL BUTTER)

- Belgian endive salad** with Antwerp goat cheese, rucola, hazelnuts & sour dressing [204, 4, 152] 🍷🍴
- Vitamin soup** of fresh vegetables & sour cream [112, 84, 173] 🍷🍴
- Mushrooms "Mamalou" from Hetty** with tarragon, garlic, pastis, cream & old cheese [127, 225, 207] 🍷🍴
- Ghent waterzooï** of chicken, vegetables & potatoes [132, 148, 131] 🍷
- Tartelette** with goat cheese, spinach & salmon [83, 143, 115] 🍷
- Belgian endive** topped with ham & cheese [123, 94, 146] 🍷🍴
- Meatballs of my grandmother** in tomato-celery sauce [194, 210, 136] 🍷🍴
- Snails de Namur** with garlic & herb butter [81, 93, 145] 🍷
- Chicken-beef croquettes** [80, 132, 134]
- Spinach-Bruges' cheese croquettes** [199, 233, 117] 🍷
- Croquettes of **Ghent blue cheese & stewed leek** [216, 154, 45] 🍷
- Croquettes of **Belgian endive** with cheese & ham [91, 101, 103]
- North Sea **shrimp** croquettes with sauce tartare +€2.5 [217, 153, 292]

II-I. MAIN COURSES, part 1 SERVED WITH BELGIAN FRIES, MAYONAISE, KETCHUP & LETTUCE

- Antwerp beef stew** prepared with Koninck [205, 229, 142] 🍷🍴
- Maaseik beef goulash** recipe of the Fligl [223, 182, 294] 🍷🍴
- West-Flemish stew** of pork cheeks [235, 206, 211] 🍷
- Rabbit grandmother's way** prepared with red wine & prunes [239, 43, 295] 🍷🍴
- Boulettes à la liégeoise** with sweet-sour sauce & raisins [110, 234, 239] 🍷🍴
- Queen Mathilde vol-au-vent** ragout of chicken, beef, mushrooms & tiny meat balls [141, 85, 144]
- Beef steak** with Mushroom sauce [303, 226] 🍷🍴 or Béarnaise [293, 185] 🍷🍴
- Plat préféré: Belgian endive** topped with ham & cheese [164, 157, 155] 🍷🍴
- Bruges' cheese fondue** with bread & crudités, from 2p [139, 160, 162] 🍷🍴
- Flemish tasting menu** (of 2 starters served together) [00, 00, 00] 🍷🍴
- Trout** baked with herb butter & almonds [122, 171, 88] 🍷🍴
- 'Scampi diabolique'** in spicy tomato-curry sauce [119, 159, 161] 🍷🍴
- 3 **North Sea shrimp** croquettes with sauce tartare [217, 153, 292]

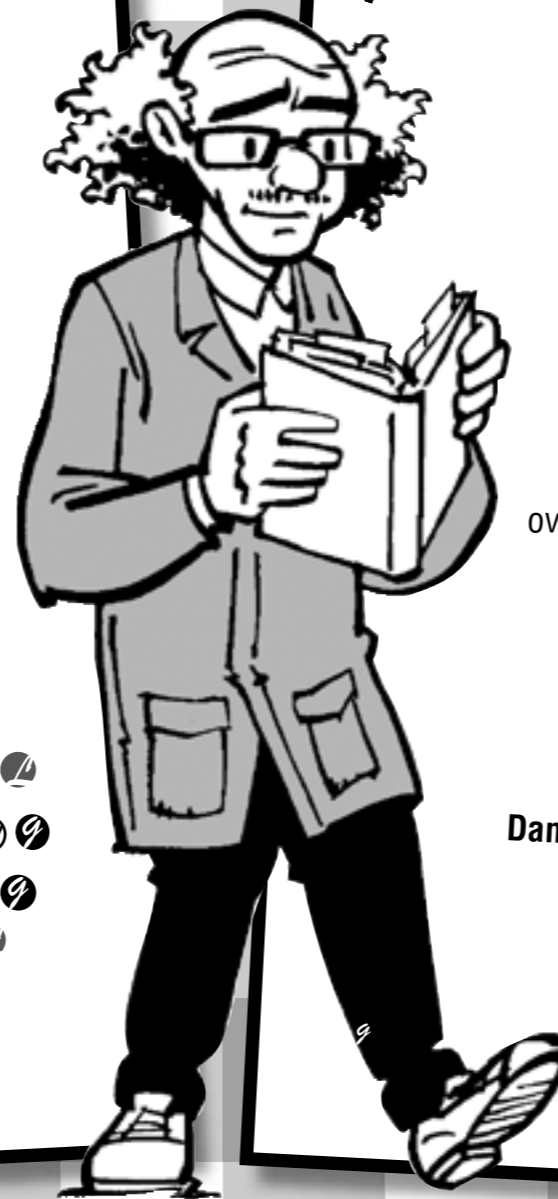
ADD WITH YOUR
MAIN COURSE(S)
**POT OF FRESH
APPLE SAUCE**
FOR €2,50

13,5 YEARS WITLOOF.
13,5
11-11-2005 • 11-05-2019

MENU

3 courses for €33.95

STA: €7.5-€12, MC: €17.5-€22.5, D: €7.5-€11



II-II. MAIN COURSES, part 2: 12 x MUSSELS FROM BRUSSELS + €3.0

- Moules à la marinière** - 'nature' (with or without cream) with celery, onion & garlic [109, 169, 134] 🍷🍴
- Moules au vin blanc** (with or without cream) with white wine, celery & onion [130, 116, 128] 🍷🍴
- Moules Jacques Brel - Ste. Catherine** with blond beer, onion, celery & laurel [7, 136, 188] 🍷🍴
- Moules d'Anvers - Sainte Anne** with wine, thyme, chervil, celery & onion [124, 114, 166] 🍷🍴
- Moules au bleue** with white wine & Achel blue cheese [201, 294, 295] 🍷
- Moules à la moutarde de Gand** with wine, celery, onion, cream & Ghent mustard [137, 167, 232] 🍷
- Moules Popeye** with spinach & fresh herb cheese [85, 143, 142] 🍷
- Moules à la bière blanche** with celery, white beer & cream [118, 121, 286] 🍷🍴
- Moules 'Indienne' au curry** with celery, onion, curry & cream [89, 175, 233] 🍷
- Moules à la Provençale** with tomato, onion, capers, olives & basil [120, 159, 158] 🍷🍴
- Moules à la diable** with tomato, onion, herbs, lemon & hot pepper [109, 153, 149] 🍷🍴
- Moules farcies gratinées** oven baked with garlic, herbs, parmesan & bread crumbs [130, 186, 192]

III. PÂTISSERIE & CHEESE

- Crème brûlée** of vanille [179, 248, 244] 🍷
- Mousse** of Brussels' chocolate (milk) [224, 257, 280] 🍷
- Coffee cream** with Café Noir biscuits [227, 307, 258] 🍷
- Dame Blanche** of vanilla ice cream & chocolate sauce [240, 306, 259] 🍷
- Coupe pistachio** ice cream with fresh strawberries [213, 46, 38] 🍷
- Liège sugar waffle** with ice cream & warm cherries [33, 81, 161]
- Selection of **Belgian cheese** +€2.5 [308, 252, 247]
- Coffee with **Belgian Genever** [101 to choose from] 🍷🍴
- 'Tour Van Sloun'**, experience, smell, choose, slurp & taste: choose of 3 of the 25 own distilled Genevers +€3.5 🍷🍴

DIETARY NEEDS/ INTOLERANCES 🍷 is or can be prepared vegetarian 🍷 is or can be prepared gluten-free 🍷 is or can be prepared in consultation

For all allergens information, please refer to our Special menu including ingredients.

[the numbers behind the dishes are beer suggestions and correspond with the numbers on our beerlist of 401]