

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

- Belgian endive salad** with Antwerp goat cheese, rucola, hazelnuts & sour dressing [224, 4, 162] 🍷 🍷
- Vitamin soup** of fresh vegetables & sour cream [120, 89, 186] 🍷 🍷 🍷
- Mushrooms "Mamalou" from Hetty** with tarragon, garlic, pastis, cream & old cheese [135, 247, 248] 🍷 🍷
- Ghent waterzooï** of chicken, vegetables & potatoes [131, 96, 146] 🍷
- Tartelette** with goat cheese, spinach & salmon [84, 142, 149] 🍷
- Belgian endive** topped with ham & cheese [131, 96, 146] 🍷 🍷
- Meatballs of my grandmother** in tomato-celery sauce [211, 230, 145] 🍷 🍷
- Snails de Namur** with garlic & herb butter [82, 108, 154] 🍷
- Chicken-beef croquettes** [85, 141, 143]
- Spinach-Bruges' cheese croquettes** [218, 227, 127] 🍷
- Croquettes of **Ghent blue cheese & stewed leek** [237, 164, 47] 🍷
- Croquettes of **Belgian endive** with cheese & ham [94, 155, 109]
- North Sea **shrimp** croquettes with sauce tartare +€2.5 [238, 163, 201]

II-I. MAIN COURSES, part 1

SERVED WITH BELGIAN FRIES, MAYONAISE, KETCHUP & LETTUCE

- Antwerp beef stew** prepared with Koninck [225, 262, 151] 🍷
- Maaseik beef goulash** recipe of the Fligl [245, 197, 182] 🍷 🍷
- West-Flemish stew** of pork cheeks [253, 231, 226] 🍷
- Rabbit** prepared with red wine & prunes [244, 235, 44] 🍷 🍷
- Boulettes à la liégeoise** with sweet-sour sauce & raisins [117, 257, 263] 🍷 🍷
- Queen Mathilde vol-au-vent**
ragout of chicken, beef, mushrooms & tiny meat balls [150, 86, 153]
- Beef steak** with Stroganoff [249, 200] 🍷 🍷, Pepper sauce [341, 181] 🍷
- Blue Trappist cheese [220, 139] 🍷 or Béarnaise sauce [330, 254] 🍷 🍷
- Plat préféré: Belgian endive** topped with ham & cheese [175, 198, 165] 🍷 🍷
- Bruges' cheese fondue** with bread & crudités, from 2p [147, 334, 173] 🍷 🍷
- Flemish tasting menu** (of 2 starters served together) [00, 00, 00] 🍷 🍷 🍷
- Trout** baked with herb butter & almonds [130, 184, 89] 🍷 🍷
- 'Scampi diabolique'** in spicy tomato-curry sauce [133, 169, 172] 🍷 🍷

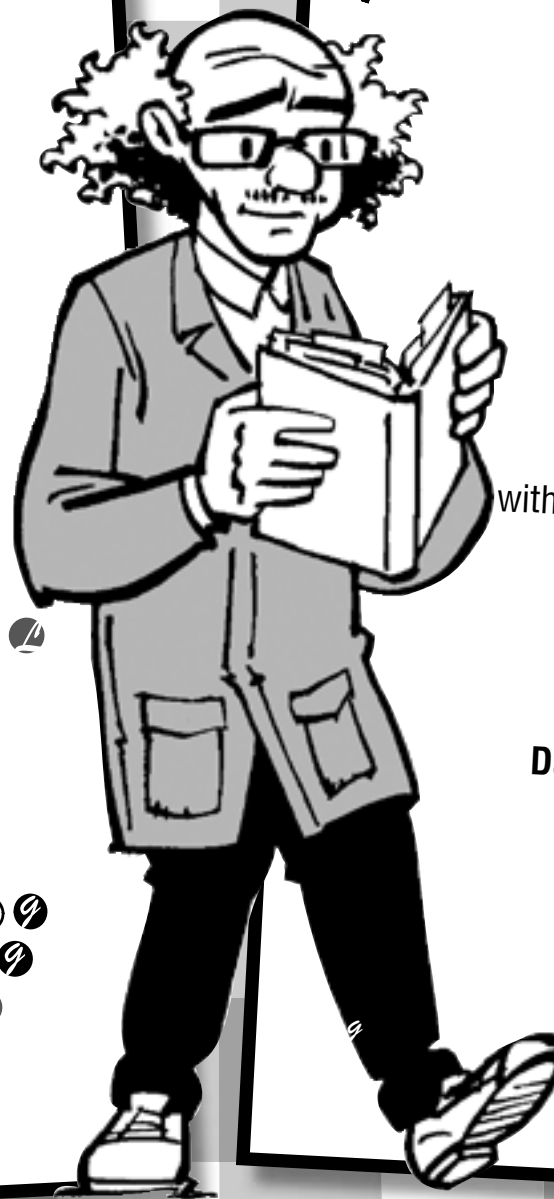
ADD WITH YOUR
MAIN COURSE(S)
**POT OF FRESH
APPLE SAUCE**
FOR €2,00

13 YEARS WITLOOF
13
11-11-2005 • 11-11-2018

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: 10 x MUSSELS FROM BRUSSELS + €3.0

- Moules à la marinière** - 'nature' (with or without cream)
with celery, onion & garlic [116, 177, 137] 🍷 🍷
- Moules au vin blanc** (with or without cream)
with white wine, celery & onion [118, 123, 136] 🍷 🍷
- Moules d'Anvers - Sainte Anne**
with wine, thyme, chervil, celery & onion [132, 122, 178] 🍷
- Moules au bleue**
with white wine & Achel blue cheese [333, 3334, 190] 🍷
- Moules à la moutarde de Gand**
with white wine, celery, onion, cream,
& Ghent mustard [124, 179, 145] 🍷
- Moules Popeye**
with spinach & fresh herb cheese [85, 152, 156] 🍷
- Moules à la bière blanche**
with celery, white beer & cream [129, 126, 125] 🍷
- Moules 'Indienne' au curry**
with celery, onion, curry & cream [91, 188, 255] 🍷
- Moules à la Provençale**
with tomato, onion, capers, olives & basil [135, 170, 158] 🍷 🍷
- Moules à la diable**
with tomato, onion, herbs, lemon & hot pepper [128, 167, 142] 🍷 🍷

III. PÂTISSERIE & CHEESE

- Crème brûlée** of vanille [111, 273, 340] 🍷
- Mousse** of Brussels' chocolate (milk) [283, 250, 115] 🍷
- Dame Blanche** of ice cream & chocolate sauce [264, 344, 285] 🍷
- Liège **sugar waffle** with ice cream & warm cherries [33, 81, 161]
- Coupe ice cream of **Hasselt 'speculoos'** [345, 246, 282]
- Vanilla éclair** with chocolate [253, 284, 212]
- Selection of **Belgian cheese** +€2.5 [274, 277, 278]
- 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]