

STARTERS

SERVED WITH BREAD & SALTED AUBEL BUTTER

- Belgian endive salad** with Antwerp goat cheese, 🍷🍷
rucola, hazelnuts & sour dressing [85, 4, 173] € 12.95
- Mushrooms "Mamalou"** 🍷🍷🍷
with tarragon, garlic, pastis, cream & old cheese [202, 116, 257] € 12.95
- Snails de Namur** (escargots) 🍷
Petits-Gris de Namur® with garlic butter & fresh herbs, 6 pieces [68, 6, 83] € 13.95
- Meatballs in sweet and sour cherry sauce** 🍷🍷🍷
(1/2 ground beef - 1/2 ground pork) [120, 201, 30] € 12.95
- Tartelette au saumon** € 12.95
Quiche with salmon, goat cheese & spinach [71, 98, 96]
- Crispy chicken croquettes** € 13.45
chicken-beef fricassee, 2 pieces [73, 93, 138]
- Rumbeke' old cheese croquettes** 🍷 € 13.95
2 pieces [112, 205, 156]
- Demi-Demi** (1 old cheese- & 1 shrimp croquette)
with fried parsley & lemon [94, 177, 105] +€1.5 € 15.45
- North Sea shrimp croquettes** € 16.95
with fried parsley & sauce tartare, 2 pieces [192, 106, 125] +€3

EXTRA
BREAD
+€3.= P.P.

MENU 3-COURSES € 45.=



MAIN DISHES

WITH OLD-FASHIONED SALAD & CHOOSE A SIDE DISH:
BELGIAN FRIES+MAYONNAISE / GRATIN / CROQUETTES / MASHED POTATOES

- Flemish beef stew** 🍷 € 22.95
prepared with Bellegems dark beer [183, 171, 208]
- Rabbit grandmother's way** 🍷🍷 € 23.95
stewed with red wine & black plums [29, 182, 207]
- Pork tenderloin** 🍷 € 23.95
creamy Gent' mustard | honey | mushrooms [267, 204, 115]
- Filet de bœuf / steak tips** € 24.95
(Belgian beef) in green pepper sauce [201, 156, 132]
- Queen Mathilde vol-au-vent** € 23.95
ragoût of chicken, beef, mushrooms & tiny meat balls [107, 161, 69]
- SIGNATURE DISH: 🍷🍷 € 24.95
Belgian endive topped with ham & cheese [123, 81, 261]
- FROM 2P: **Bruges' cheese fondue** 🍷🍷 p.p. € 23.95
with home-baked bread & crudités [86, 118, 208]
- Zeebruges' waterzooi** 🍷 € 23.95
North Sea fish stew with shellfish, vegetables and potatoes [254, 140, 75]


WITLOOF
SINCE 2005

The numbers behind the dishes
are beer suggestions and correspond
with the numbers on our beer list of 301.

DESSERTS & CHEESE

- Crème brûlée** 🍷 € 8.95
of vanilla [117, 139, 256]
- Brussels' mousse** 🍷 € 9.95
of Callebaut milk chocolate [268, 229, 187]
- (Ma) Dame Blanche** kommil foo: 🍷🍷 € 9.95
vanilla ice cream with warm fondant chocolate sauce [214, 203, 269]
- Fresh Lemon mousse** 🍷 € 9.95
with rhubarb compote [179, 79, 70]
- Hasselt made Pistachio ice cream** 🍷 € 9.95
with fresh strawberries [172, 43, 186]
- Selection of Belgian Abbey cheese** 🍷 € 13.95
[163, 226, 121] +€3

“Cooking is easy, but serving something
delicious is another matter.

When you cook, whether rich or poor,
don't skimp when it comes to ingredients.

Better to buy fewer pairs of pantyhose, or
stop wearing them altogether, if you can
get half a pound of real butter instead.”

(Louis Paul Boon, Aalst, 15 maart 1912 – Erembodegem, 10 mei 1979)

MAIN DISHES: MOULES-FRITES +€3

POT MOSSELS (1 KG) - UNE DÉLICIEUSE HISTOIRE BELGE - choose your favorite preparation:

- Moules à la marinière - 'nature'** 🍷🍷 € 25.95
with celery, leek & onion, +/- garlic [72, 251, 103]
- Moules au vin blanc** 🍷🍷 € 26.95
with dry white wine, celery, leek & onion, +/- garlic [72, 251, 103]
- Moules à la crème et à l'ail** 🍷 € 26.95
with celery, leek, onion, garlic & cream [113, 251, 103]
- Moules de Popeye** 🍷 € 27.95
with fresh herb cheese & spinach [67, 84, 108]
- Moules à la diable** 🍷🍷 € 27.95
with tomato, basil, lemon, garlic & chili pepper [146, 251, 111]
- Moules au fromage bleu** 🍷 € 28.95
with white wine, leek & Achel' blue cheese [80, 144, 45]

MARCH TO MAY
DANISH HANGING
MUSSEL CULTURE

Coffee with Belgian Genever

[101 sorts to choose from]


NATIONAAL
JENEVERMUSEUM
HASSELT



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