BELGIAN TABLE
cuisine tradition*nelle*

DIETARY NEEDS/ INTOLERANCES
- is or can be prepared vegetarian
- is or can be prepared inconsultation
- is or can be prepared gluten-free

EXTRA BREAD + € 3.85 P.P.

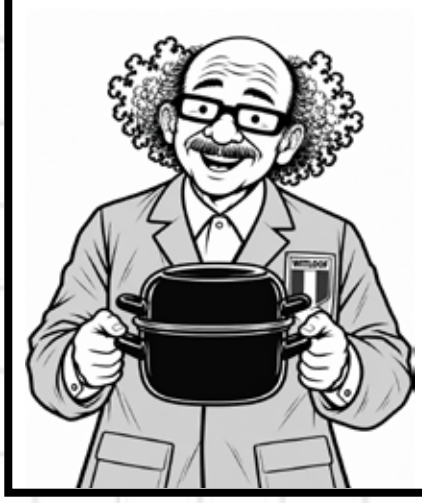
STARTERS SERVED WITH HOMEMADE SOURDOUGH BREAD & SALTED AUBEL BUTTER

Belgian **endive salad** with Antwerp goat cheese, rucola, hazelnuts & sour mustard dressing [112, 104, 118]	€ 14.95
Mushrooms "Mamalou" with tarragon, garlic, pastis, cream & old cheese [238, 187, 150]	€ 14.95
Escargots de Namur (snails) with garlic butter & fresh herbs, 6 pieces [115, 100, 4]	€ 15.95
Meatballs in sweet and sour cherry sauce (1/2 ground beef - 1/2 ground pork) [199, 207, 148]	€ 14.85
SIGNATURE DISH: **Belgian endive** topped with ham & cheese [188, 139, 111]	€ 16.95
Roeselare' **old cheese croquettes** with fried parsley, 2 pieces 75g each [127, 141, 159]	€ 15.95
Demi-Demi (1 aged cheese- & 1 shrimp croquette) with fried parsley & lemon [5, 160, 125]	€ 17.25
North Sea **shrimp croquettes** with fried parsley & tartar sauce, 2 pieces 80g each [135, 147, 166]	€ 18.50

ANY STARTER CAN BE SERVED AS A MAIN – (IF DESIRED) SIMPLY ADD A 'KOPPELKE' (COMBINATION OF TWO) FOR € 5.50: YOUR CHOICE OF POTATO SIDE DISH* + A FRESH GREEN SALAD

MAIN COURSES WITH SALAD & CHOOSE FROM FOLLOWING POTATO SIDE DISHES*: BELGIAN FRIES+MAYONNAISE / GRATIN / CROQUETTES / MASH

Antwerp **beef stew** prepared with Koninck beer [194, 190, 151]	€ 24.85
Maaseik **beef goulash** (medium-spicy) tomato, green pepper, mushrooms, chilli [189, 215, 149]	€ 24.85
Rabbit grandmother's way stewed with red wine & black plums [195, 225, 168]	€ 25.75
Queen Mathilde **vol-au-vent** / ragoût of chicken, beef, mushrooms & tiny meat balls [133, 180, 105]	€ 25.75
100% WEST FLEMISH: Rumbeke' **rump steak** de bœuf with green peppercorn sauce [208, 129, 206]	€ 27.95
FROM 2P: Bruges' **cheese fondue** with homemade sourdough bread & crudités [116, 244, 174]	p.p. € 27.95
Zeebrugge-style **waterzooi** with North Sea fish, shellfish, vegetables & potatoes [130, 145, 106]	€ 26.95



BE COOL, EAT MOULES - POT OF MUSSELS (1 KG) SERVED WITH BELGIAN FRIES, MAYONNAISE & SALAD

Classic steamed mussels with celery, leek & onion, ± garlic [99, 134, 120]	€ 28.95
Mussels steamed in **Hoegaarden** wheat beer with celery, leek & onion & cream, ± garlic [108, 124, 183]	€ 28.95
Mussels steamed in dry **white wine** with celery, leek & onion, ± garlic [102, 158, 128]	€ 28.95
Mussels in a mild **curry cream** sauce with celery, leek & onion [107, 123, 146]	€ 28.95
Red devil's mussels with tomato, basil, lemon, garlic & chilli (medium-spicy) [140, 181, 240]	€ 28.95
Mussels in a creamy Achel **Blue Cheese** sauce with dry white wine, celery & leek [171, 162, 197]	€ 29.95

SWEET & SAVOURY INDULGENCES

Heavenly **lemon mousse** with rhubarb compote [192, 68, 101]	€ 11.75
Brussels' **mousse** of Callebaut milk chocolate [229, 211, 70]	€ 11.75
Hasselt **speculaas ice cream** (traditional Belgian spiced cookies) with Bastogne Biscuit crumble [191, 217, 75]	€ 12.75
(Ma)Dame Blanche 'Kommil Foo': vanilla ice cream with warm fondant chocolate sauce [71, 219, 205]	€ 12.75
Liège **sugar waffle** with warm cherries & cream (FRESHLY PREPARED - ALLOW +10m) [69, 251, 203]	€ 11.75
The Belgian **Abbey cheese collection** [154, 212, 126]	€ 15.95
Coffee + **homemade Genever** (traditional juniper spirit) - choose from 16 varieties	v.a. € 7.50

THE NUMBERS NEXT TO OUR DISHES INDICATE OUR (H)OP-TIMAL BEER PAIRINGS FROM OUR BEER MENU. BUT OF COURSE, WE ALSO SERVE SOFT DRINKS AND A LOVELY GLASS OF WINE!