

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

- Belgian endive salad**
with Antwerp goat cheese, rucola, hazelnuts & sour dressing [207, 4, 155] 🍷🍷
- Vitamin soup** of fresh vegetables & sour cream [114, 288, 175] 🍷🍷🍷
- Mushrooms "Mamalou" from Hetty**
with tarragon, garlic, pastis, cream & old cheese [141, 230, 235] 🍷🍷
- Tartelette** with goat cheese, spinach & salmon [85, 129, 116]
- Belgian endive** topped with ham & cheese [132, 149, 99] 🍷🍷
- Snails de Namur** with garlic & herb butter, 6 pieces [83, 96, 6] 🍷
- Meatballs of my grandmother** in tomato-celery sauce [145, 196, 233] 🍷🍷
- Chicken-beef croquettes**, 2 pieces [82, 135, 169]
- Spinach-Bruges' cheese croquettes**, 2 pieces [210, 202, 128] 🍷
- Croquettes of Ghent blue cheese & stewed leek**, 2 pieces [291, 157, 45] 🍷
- Croquettes of Belgian endive** with cheese & ham, 2 pieces [95, 139, 103]
- North Sea shrimp croquettes** with sauce tartare, 2 pieces +€2.5 [221, 170, 121]

II-I. MAIN COURSES, part 1

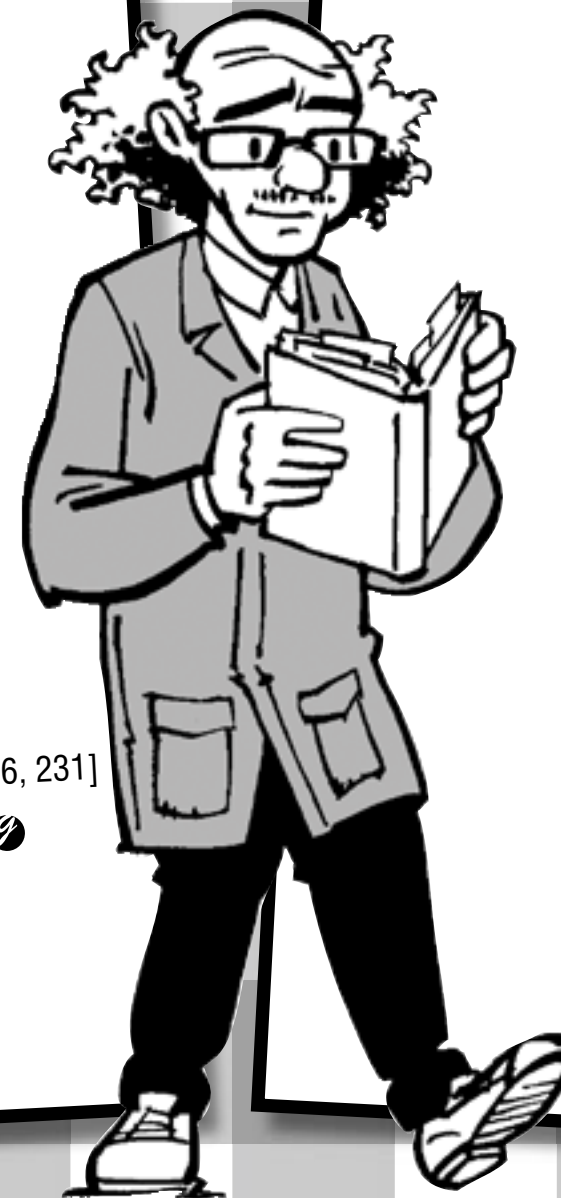
SERVED WITH BELGIAN FRIES, MAYONAISE, KETCHUP & LETTUCE

- Liège meatballs**, sweet-sour sauce of apple syrup [144, 239, 162] 🍷🍷
- Antwerp beef stew** braised with Koninck beer [171, 208, 234] 🍷
- Maaseik beef goulash**, recipe of the Fligl [297, 227, 184] 🍷🍷
- Rabbit grandmother's way**
stewed with red wine & black plums [216, 222, 298] 🍷🍷
- Queen Mathilde vol-au-vent**
ragout of chicken, beef, mushrooms & tiny meat balls [134, 91, 124]
- Rump steak of Belgian beef**, 3 sauces to choose from:
herb butter [127, 131] 🍷, mushroom-cream [296, 188] 🍷 or pepper-cream [306, 231]
- Signature dish: Belgian endive** topped with ham & cheese [156, 159, 143] 🍷🍷
- Bruges' cheese fondue** with bread & crudités, from 2p [165, 142, 234] 🍷🍷
- Flemish tasting menu**: 2 starters served together as main dish [00] 🍷🍷🍷
- Baked trout** with herb butter & roasted almonds [123, 173, 92] 🍷🍷
- North Sea shrimp croquettes** with sauce tartare, 3 pieces [221, 295, 164]

15 YEARS WITLOOF
11-11-2005 • 11-11-2020

MENU 3 courses for €34.95

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



II-II. MAIN COURSES, part 2: 11 x MUSSELS FROM BRUSSELS + €3.0

- Moules à la marinière** - 'nature' (with or without cream)
with celery, onion & garlic [87, 112, 7] 🍷🍷
- Moules au vin blanc** (with or without cream)
with white wine, celery & onion [6, 112, 119] 🍷🍷
- Moules Jacques Brel - Ste. Catherine**
with blond beer, onion, celery & laurel [8, 112, 136] 🍷🍷
- Moules d'Anvers - Sainte Anne**
with wine, thyme, chervil & celery [196, 112, 115] 🍷🍷
- Moules au bleue**
with white wine & Achel blue cheese [203, 241, 53] 🍷
- Moules à la moutarde de Gand**
with wine, celery, onion, cream & Ghent mustard [140, 112, 137] 🍷
- Moules Popeye**
with spinach & fresh herb cheese [87, 105, 148] 🍷
- Moules à la bière blanche**
with celery, white beer & cream [128, 112, 289] 🍷🍷
- Moules 'Indienne' au curry**
with celery, onion, curry & cream [82, 177, 133] 🍷
- Moules à la Provençale**
with tomato, onion, capers, olives & basil [112, 120, 147] 🍷🍷
- Moules à la diable**
with tomato, herbs, lemon & hot pepper [189, 112, 152] 🍷🍷

III. DESSERTS, PÂTISSERIE & CHEESE

- Crème brûlée** of vanilla [205, 181, 292] 🍷
- Mousse** of Brussels' chocolate (milk) [310, 254, 41] 🍷
- Dame Blanche**, ice cream & chocolate sauce [245, 251, 309] 🍷🍷
- Pistachio** ice cream with fresh strawberries [47, 44, 102] 🍷🍷
- Liège sugar waffle** with ice cream & cherries [249, 15, 81]
- Selection of **Belgian cheese** +€2.5 [255, 167, 293]
- 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].