

## I. STARTERS & HOMEMADE CROQUETTES

SERVED WITH BREAD & SALTED AUBEL BUTTER

- Belgian endive salad** with Antwerp goat cheese, rucola, hazelnuts & sour dressing [82, 4, 101] (V) (GF) (IN)  
**Aalst Onion Soup Gratinée** with Brussels cheese [129, 224, 176] (V) (GF) (IN)  
**Ghent Waterzooi** chicken stew with vegetables and potatoes [110, 171, 78] (V) (GF) (IN)  
**Mushrooms "Mamalou"** from Hetty with tarragon, garlic, pastis, cream & old cheese [223, 167, 132] (V) (GF) (IN)  
**Quiche** with stewed leek and topped with blue cheese [203, 194, 91] (V) (GF) (IN)  
**Belgian endive** topped with ham & cheese [113, 291, 140] (V) (GF) (IN)  
**Snails de Namur** with garlic & herb butter, 6 pieces [77, 7, 96] (V) (GF) (IN)  
**Meatballs** in cherry sauce [36, 107, 227] (V) (GF) (IN) or in tomato-celery sauce [136, 187, 201] (V) (GF) (IN)  
**Chicken-beef croquettes**, 2 pieces [112, 124, 83]  
**Spinach-Bruges' cheese croquettes**, 2 pieces [116, 120, 108] (V) (GF) (IN)  
**North Sea shrimp croquettes** with sauce tartare + €2.5, 2 pieces [211, 143, 122]

## II-I. MAIN COURSES, part 1

WITH BELGIAN FRIES/MAYONNAISE, GRATIN DAUPHINOIS OR MASHED POTATOES  
WITH LETTUCE OUR SOUR CUCUMBER SALAD WITH ONIONS

- Liège meatballs**, sweet-sour sauce of apple syrup [127, 229, 170] (V) (GF) (IN)  
**Antwerp beef stew** braised with Koninck beer [225, 202, 161] (V) (GF) (IN)  
**Rabbit grandmother's way** stewed with red wine & black plums [283, 35, 212] (V) (GF) (IN)  
**Queen Mathilde vol-au-vent** ragout of chicken, beef, mushrooms & tiny meat balls [123, 181, 93]  
**Fillet steak** of Belgian beef, sauces to choose from:  
Shallot gravy [221, 121, 167] or pepper-cream [220, 182, 151]  
**Signature dish: Belgian endive** topped with ham & cheese [113, 291, 140] (V) (GF) (IN)  
**Vegetarian meatballs** in cherry sauce [36, 107, 227] (V) (GF) (IN) or in tomato sauce [136, 187, 201] (V) (GF) (IN)  
**Bruges cheese fondue** with bread & crudités, from 2p [134, 197, 150] (V) (GF) (IN)  
**Flemish tasting menu**: 2 starters served together as main dish [00, 00, 00] (V) (GF) (IN)  
**Baked trout** with herb butter & roasted almonds [111, 178, 140] (V) (GF) (IN)  
**Zeebruges Waterzooi** North Sea fish stew with shellfish, vegetables and potatoes [131, 152, 160] (V) (GF) (IN)

17 YEARS WITLOOF  
17  
11-11-2005 • 11-11-2022

## MENU

2-courses €31.0, 3 courses €39.95

STA: €8.5-€14, MC: €18.5-€25.75, D: €8.5-€13.5



## II-II. MAIN COURSES, part 2: MUSSELS FROM BRUSSELS +€3

SERVED WITH BELGIAN FRIES + MAYONNAISE, DIP & LETTUCE

- Moules à la marinière** - 'nature' (with or without cream) with celery, leek, onion & garlic [80, 118, 100] (V) (GF) (IN)  
**Moules au vin blanc** (with or without cream) with white wine, celery, leek & onion [100, 118, 80] (V) (GF) (IN)  
**Moules Jacques Brel - Ste. Catherine** with blond beer, onion, celery, leek & laurel [8, 118, 104] (V) (GF) (IN)  
**Moules d'Anvers - Sainte Anne** with wine, thyme, chervil, leek & celery [126, 76, 118] (V) (GF) (IN)  
**Moules au bleu** with white wine, leek & Achel blue cheese [93, 196, 297] (V) (GF) (IN)  
**Moules à la moutarde de Gand** with wine, celery, leek, onion, cream & Ghent mustard [146, 131, 204] (V) (GF) (IN)  
**Moules Popeye** with spinach & fresh herb cheese [76, 93, 106] (V) (GF) (IN)  
**Moules à la bière blanche** with celery, leek, white beer & cream [93, 115, 86] (V) (GF) (IN)  
**Moules 'Indienne' au curry** with celery, leek, onion, curry & cream [89, 83, 247] (V) (GF) (IN)  
**Moules à la Provençale** with tomato, onion, capers, olives & basil [104, 167, 174] (V) (GF) (IN)  
**Moules à la diable** with tomato, herbs, lemon & hot pepper [82, 167, 247] (V) (GF) (IN)

## III. DESSERTS, PÂTISSERIE & CHEESE

- Dame Blanche**: vanilla ice cream with warm chocolate sauce [236, 298, 243] (V) (GF) (IN)  
**Vanilla crème brûlée** [90, 198, 300] (V) (GF) (IN)  
**Mousse of Brussels' chocolate** (milk) [217, 54, 297] (V) (GF) (IN)  
**Crêpe Suzette** flambé with orange Genever [285, 93, 133] (V) (GF) (IN)  
**Liège sugar waffle** with warm cherries and cream [139, 206, 210]  
Selection of Belgian cheese [249, 154, 186] (V) (GF) (IN)  
**Coffee with Belgian Genever** [101 to choose from] (V) (GF) (IN)  
**Genever Tasting**: selection of own distilled Genevers:  
flavours: 3 fruitlikeurs, 3 herbal Genevers or 3 malted grain-based spirits + €2.5 (V) (GF) (IN)

DIETARY NEEDS/ INTOLERANCES (V) is or can be prepared vegetarian (GF) is or can be prepared gluten-free (IN) is or can be prepared in consultation  
[The numbers behind the dishes are beer suggestions and correspond with the numbers on our beerlist of 350].