

I. STARTERS & HOMEMADE CROQUETTES

SERVED WITH BREAD & SALTED AUBEL BUTTER

- Belgian endive salad** with Antwerp goat cheese, rucola, hazelnuts & sour dressing [82, 4, 101] 🍷 🍴
- Healthy vitamin soup** of many vegetables with sour cream [85, 129, 123] 🍷 🍴 🍴
- Ghent Waterzooi** chicken stew with vegetables and potatoes [110, 171, 78] 🍷 🍴
- Mushrooms "Mamalou"** from Hetty with tarragon, garlic, pastis, cream & old cheese [223, 167, 132] 🍷 🍴
- Quiche** with stewed leek and topped with blue cheese [203, 194, 91] 🍷
- Belgian endive** topped with ham & cheese [113, 291, 140] 🍷 🍴
- Snails de Namur** with garlic & herb butter, 6 pieces [77, 7, 96] 🍴
- Meatballs** in cherry sauce [36, 107, 227] 🍷 🍴 🍴 or in tomato-celery sauce [136, 187, 201] 🍷 🍴 🍴
- Chicken-beef croquettes**, 2 pieces [112, 124, 83]
- Spinach-Bruges' cheese croquettes**, 2 pieces [115, 120, 108] 🍷
- 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

- Antwerp beef stew** braised with Koninck beer [225, 202, 161] 🍴
- Rabbit grandmother's way** stewed with red wine & black plums [283, 35, 212] 🍷 🍴
- Queen Mathilde **vol-au-vent** ragout of chicken, beef, mushrooms & tiny meat balls [123, 181, 93]
- Fillet steak** or **pepper steak** of Belgian beef, sauces to choose from:
Béarnaise sauce [221, 121, 152] 🍷 or pepper-cream [220, 182, 151]
- Signature dish: **Belgian endive** topped with ham & cheese [113, 291, 140] 🍷 🍴
- Bruges cheese fondue** with bread & crudités, from 2p [134, 197, 150] 🍷 🍴
- Flemish tasting menu**: 2 vegetarian starters served together as main dish [00, 00, 00] 🍷 🍴 🍴
- Ghent Waterzooi** chicken stew with vegetables and potatoes [110, 171, 78] 🍷 🍴
- Zeebruges Waterzooi** North Sea fish stew with shellfish, vegetables and potatoes [131, 152, 160] 🍴

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] 🍷 🍴
- Moules au vin blanc** (with or without cream) with white wine, celery, leek & onion [100, 118, 80] 🍷 🍴
- Moules d'Anvers - Sainte Anne** with wine, thyme, chervil, leek & celery [126, 76, 118] 🍷 🍴
- Moules à l'estragon** with Pastis, tarragon, parley, leek, celery & cream [128, 223, 118] 🍷
- Moules au bleu** with white wine, leek & Achel blue cheese [93, 196, 297] 🍷
- Moules à la moutarde de Gand** with wine, celery, leek, onion, cream & Ghent mustard [146, 131, 204] 🍷 🍴
- Moules Popeye** with spinach & fresh herb cheese [76, 93, 106] 🍷
- Moules à la bière blanche** with celery, leek, white beer & cream [93, 115, 86] 🍷 🍴
- Moules 'Indienne' au curry** with celery, leek, onion, curry & cream [89, 83, 247] 🍷 🍴
- Moules à la Provençale** with tomato, onion, capers, olives & basil [104, 167, 174] 🍷 🍴
- Moules à la diable** with tomato, herbs, lemon & hot pepper [82, 167, 247] 🍷 🍴

III. DESSERTS, PÂTISSERIE & CHEESE

- Vanilla crème brûlée** [90, 159, 300] 🍷
- Dame Blanche**: vanilla ice cream with warm chocolate sauce [236, 298, 243] 🍷 🍴
- Mousse of Brussels' chocolate** (milk) [217, 54, 297] 🍷
- Lemon mousse** with rhubarb compote [79, 198, 133] 🍷
- Liège sugar waffle** with warm cherries and cream [139, 206, 210]
- Selection of Belgian cheese [249, 154, 186] 🍷
- Coffee with Belgian Genever** [101 to choose from] 🍷 🍴
- Genever Tasting**: selection of own distilled Genevers:
flavours: 3 fruitlikeurs, 3 herbal Genevers or 3 malted grain-based spirits + €2.5 🍷 🍴

DIETARY NEEDS/ INTOLERANCES 🍷 is or can be prepared vegetarian 🍴 is or can be prepared gluten-free 🍴 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].