

I. STARTERS & HOMEMADE CROQUETTES

SERVED WITH BREAD & SALTED AUBEL BUTTER

- Belgian endive salad** with Antwerp goat cheese, rucola, hazelnuts & sour dressing [121, 4, 185] 🍷 🌱
- Tomato soup** with a lot of mini meatballs [119, 183, 224] 🍷 🌱 🍷
- Ghent Waterzooi** chicken stew with vegetables and potatoes [123, 165, 122] 🍷
- Mushrooms "Mamalou"** from Hetty with tarragon, garlic, pastis, cream & old cheese [222, 130, 286] 🍷 🌱
- Quiche** with stewed leek and topped with blue cheese [128, 182, 200] 🍷
- Belgian endive** topped with ham & cheese [96, 290, 110] 🍷 🌱
- Snails de Namur** with garlic & herb butter, 6 pieces [82, 74, 6] 🍷
- Meatballs** in cherry sauce [34, 118, 105] 🍷 🌱 🍷 or in tomato-celery sauce [135, 197, 180] 🍷 🌱 🍷
- Chicken-beef croquettes**, 2 pieces [75, 133, 160]
- Spinach-Bruges' cheese croquettes**, 2 pieces [116, 120, 199] 🍷
- North Sea shrimp croquettes** with sauce tartare, 2 pieces [213, 140, 153]

II-I. MAIN COURSES, part 1

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

- Liège meatballs**, sweet-sour sauce of apple syrup [146, 283, 134] 🍷 🍷
- Antwerp beef stew** braised with Koninck beer [198, 155, 238] 🍷
- Rabbit grandmother's way** stewed with red wine & black plums [234, 208, 247] 🍷 🍷
- Queen Mathilde vol-au-vent** ragout of chicken, beef, mushrooms & tiny meat balls [93, 173, 75]
- Fillet steak** of Belgian beef, sauces to choose from:
Stroganoff sauce [282, 168, 225] 🍷 or pepper-cream [225, 170, 204]
- Vegetarian meatballs** in cherry sauce [34, 118, 105] 🍷 or in tomato sauce [135, 197, 192] 🍷
- Signature dish: **Belgian endive** topped with ham & cheese [290, 141, 138] 🍷 🌱
- Bruges cheese fondue** with bread & crudités, from 2p [149, 229, 131] 🍷 🌱
- Flemish tasting menu**: 2 starters served together as main dish [00, 00, 00] 🍷 🌱 🍷
- Baked trout** with herb butter & roasted almonds [109, 171, 80] 🍷 🍷
- Zeebruges Waterzooi** North Sea fish stew with shellfish, vegetables and potatoes [127, 148, 154] 🍷

MARCH TO MAY
DANISH HANGING
MUSSEL CULTURE

MENU

3 courses for €38.75

STA: €8.5-€14, MC: €18.5-€24.75, D: €8.5-€13.5



II-II. MAIN COURSES, part 2: MUSSELS FROM BRUSSELS + €2.5

SERVED WITH BELGIAN FRIES + MAYONNAISE, 2 DIPS & LETTUCE

- Moules à la marinière** - 'nature' (with or without cream) with celery, leek, onion & garlic [100, 114, 79] 🍷 🍷
- Moules au vin blanc** (with or without cream) with white wine, celery, leek & onion [100, 112, 77] 🍷 🍷
- Moules Jacques Brel - Ste. Catherine** with blond beer, onion, celery, leek & laurel [100, 7, 73] 🍷 🍷
- Moules d'Anvers - Sainte Anne** with wine, thyme, chervil, leek & celery [100, 161, 124] 🍷 🍷
- Moules au bleu** with white wine, leek & Achel blue cheese [100, 190, 206] 🍷
- Moules à la moutarde de Gand** with wine, celery, leek, onion, cream & Ghent mustard [100, 201, 129] 🍷 🍷
- Moules Popeye** with spinach & fresh herb cheese [100, 125, 81] 🍷
- Moules à la bière blanche** with celery, leek, white beer & cream [100, 127, 101] 🍷 🍷
- Moules 'Indienne' au curry** with celery, leek, onion, curry & cream [100, 85, 132] 🍷 🍷
- Moules à la Provençale** with tomato, onion, capers, olives & basil [100, 118, 172] 🍷 🍷
- Moules à la diable** with tomato, herbs, lemon & hot pepper [100, 106, 148] 🍷 🍷

III. DESSERTS, PÂTISSERIE & CHEESE

- Dame Blanche**: vanilla ice cream with warm chocolate sauce [236, 250, 295] 🍷 🍷
- Vanilla crème brûlée** [194, 281, 240] 🍷
- Mousse of Brussels' chocolate** (milk) [249, 243, 29] 🍷
- Lemon mousse** with rhubarb compote jam [139, 48, 235] 🍷
- Liège sugar waffle** with strawberries and cream [15, 207, 76]
- Selection of Belgian cheese** [151, 245, 191] 🍷
- Coffee with Belgian Genever** [101 to choose from] 🍷 🍷
- Genever Tasting**: selection of own distilled Genevers:
flavours: 3 fruitliqueurs (24%) or 3 malted grain-based spirits (38%) + €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].