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## STARTERS

SERVED WITH BREAD &amp; SALTED AUBEL BUTTER

- Belgian endive salad** with Antwerp goat cheese, rucola, hazelnuts & sour dressing [92, 137, 112] € 13.95
- Ghent Waterzooi** creamy chicken stew with vegetables & potatoes [91, 123, 173] € 13.95
- Mushrooms "Mamalou"** with tarragon, garlic, pastis, cream & old cheese [227, 122, 174] € 13.95
- BELGIAN CULINARY HERITAGE: **Liège salad** with bacon, beans, egg, croutons & sour dressing [124, 127, 216] € 13.95
- Filet d'Anvers** (Antwerp fillet/smoked beef) with creamy herb sauce & crumbled aged Roeselare cheese [205, 138, 105] € 14.95
- Escargots de Namur** (snails) Petits-Gris de Namur® with garlic butter & fresh herbs, 6 pieces [87, 4, 284] € 14.95
- Rumbeke' old cheese croquettes** with fried parsley, 2 pieces [145, 226, 133] € 14.95
- Demi-Demi** (1 old cheese- & 1 shrimp croquette) with fried parsley & lemon [146, 209, 164] +€1 € 15.95
- North Sea **shrimp croquettes** with fried parsley & sauce tartare, 2 pieces [218, 135, 279] +€2 € 16.95

EXTRA BREAD  
+€3.75 P.P.

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## MAIN DISHES: MOULES-FRITES +€3.5

POT MOSSELS (1 KG) - A DELICIOUS BELGIAN STORY - choose your favorite preparation:

- Moules à la marinière - 'nature'** with celery, leek & onion, +/- garlic [131, 93, 172] € 26.95
- Moules au vin Blanc à la crème** with white wine, celery, leek, onion & cream, +/- garlic [131, 93, 172] € 27.95
- Moules à la bière blanche** with celery, leek, Hoegaarden white beer & cream, +/- garlic [121, 181, 110] € 27.95
- Moules à la crème et à l'ail** with celery, leek, onion, garlic & cream [140, 181, 93] € 27.95
- Moules à l'Indienne** with white wine, celery, leek, onion, curry & cream [86, 109, 158] € 27.95
- Moules à la moutarde de Tierenteyn** with white wine, celery, leek, onion, cream & Ghent mustard [90, 294, 212] € 27.95
- Moules de Popeye** with fresh herb cheese & spinach [96, 278, 177] € 28.95
- Moules à la diable** with tomato, basil, lemon, garlic & chili pepper [149, 163, 280] € 28.95
- Moules au fromage bleu** with white wine, leek & Achel' blue cheese [208, 108, 225] € 28.95

## MENU 3-COURSES



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## MAIN DISHES

WITH OLD-FASHIONED SALAD & CHOOSE YOUR SIDE DISH:  
BELGIAN FRIES+MAYONNAISE / GRATIN / CROQUETTES / MASHED POTATOES

- Meatballs in tomato sauce** with celery (1/2 ground beef - 1/2 ground pork)\* [206, 183, 242] € 22.95
- Les boulets de Liège / Liège meatballs\*** in sweet-sour sauce of red wine, apple syrup & raisins [188, 233, 143] € 22.95
- Antwerp beef stew** prepared with Koninck beer [156, 213, 229] € 22.95
- Maseik beef goulash**, recipe of the Fligl Restaurant (medium-spicy) tomato, green pepper, mushrooms, chilli [136, 185, 230] € 22.95
- Rabbit grandmother's way** stewed with red wine & black plums [212, 182, 234] € 23.95
- Filet de bœuf / steak tips** (Belgian beef) in green peppercorn sauce [193, 237, 288] € 24.95
- Queen Mathilde vol-au-vent** ragoût of chicken, beef, mushrooms & tiny meat balls [130, 88, 198] € 24.95
- SIGNATURE DISH: **Belgian endive** topped with ham & cheese [152, 196, 157] € 25.95
- FROM 2P: **Bruges' cheese fondue** with home-baked bread & crudités [147, 224, 113] p.p. € 25.95
- Zeebruges' waterzooi** North Sea fish stew with shellfish, vegetables and potatoes [144, 190, 94] € 25.95

**WITLOOF**  
SINCE 2005

The numbers behind the dishes  
are beer suggestions and correspond  
with the numbers on our beer list of 300.

## DIETARY NEEDS/ INTOLERANCES

① is or can be prepared vegetarian    ② is or can be prepared gluten-free    ③ is or can be prepared in consultation

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## DESSERTS &amp; CHEESE

- Crème brûlée** of vanilla [211, 214, 176] € 9.95
- RICH AND CREAMY **Sabayon 'Aldeneck'** with red fruit & crumbled Bastogne caramelized biscuits [39, 283, 3] € 11.5
- Brussels' **mousse** of Callebaut milk chocolate [295, 220, 241] € 11.5
- Apple cake** with Apricot jam almonds, cinnamon ice cream & caramel sauce [67, 134, 223] € 11.5
- (Ma) Dame Blanche 'Kommil Foo'** vanilla ice cream with warm fondant chocolate sauce [240, 228, 255] € 11.5
- Liège sugar waffle** with fresh strawberries & cream [54, 89, 191] € 11.5
- Selection of **Belgian Abbey cheese** [129, 202, 235] +€3.5 € 14.95

“Cooking is easy, but serving  
something delicious is another matter.

When you cook, whether rich or poor, don't skimp  
when it comes to ingredients.

Better to buy fewer pairs of pantyhose, or stop  
wearing them altogether, if you can get  
half a pound of real butter instead.”

(Louis Paul Boon, Aalst, 15 March 1912 – Erembodegem, 10 May 1979)

plastic packaging for take-away €0.75 each

## coffee with Belgian Genever

16 homemade sorts to choose from



†  
ZJĚNEEVĚRSTOEĚKĚRI-J  
Sloun V-S-O-P

V-S-O-P.BE

wifi: ikbendegezelligstevandetafel