

STARTERS

SERVED WITH BREAD & SALTED AUBEL BUTTER

- Belgian endive salad** with Antwerp goat cheese, 🍷🍷
rucola, hazelnuts & sour dressing [74, 98, 173] € 12.95
- healthy **vitamin soup** 🍷🍷🍷
lots of fresh vegetables | sour cream | soup balls [274, 73, 109] € 11.95
- Mushrooms "Mamalou"** 🍷🍷
with tarragon, garlic, pastis, cream & old cheese [202, 116, 257] € 12.95
- Snails de Namur** (escargots) 🍷
Petits-Gris de Namur® with garlic butter & fresh herbs, 6 pieces [68, 6, 83] € 13.95
- Ghent Waterzooi** 🍷
creamy chicken stew with vegetables & potatoes [69, 96, 139] € 13.45
- Pasta Carbonara** Walloon style 🍷🍷
with chicory, ham & aromatic Herve cheese from Battice [203, 145, 178] € 13.95
- Rumbeke' old cheese croquettes** 🍷
with fried parsley, 2 pieces [85, 115, 177] € 13.95
- Demi-Demi** (1 old cheese- & 1 shrimp croquette)
with fried parsley & lemon [107, 94, 156] +€1.5 € 15.45
- North Sea shrimp croquettes**
with fried parsley & sauce tartare, 2 pieces [192, 106, 125] +€3 € 16.95

EXTRA
BREAD
+€3.5 P.P.

MENU 3-COURSES € 45.-



WITLOOF
DEPUIS 2005

MAIN DISHES

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

- Meatballs in tomato sauce** with celery 🍷🍷🍷 € 22.95
(1/2 ground beef - 1/2 ground pork) [172, 120, 182]
- Antwerp beef stew** 🍷
prepared with Koninck beer [183, 171, 149] € 22.95
- Rabbit grandmother's way** 🍷🍷 € 23.95
stewed with red wine & black plums [29, 193, 207]
- Pork tenderloin** in Tierenteyn 🍷 € 23.95
creamy Gent' mustard | honey | mushrooms [267, 201, 185]
- Filet de bœuf / steak tips** € 24.95
(Belgian beef) in green pepper sauce [204, 113, 166]
- Queen Mathilde vol-au-vent** € 24.95
ragoût of chicken, beef, mushrooms & tiny meat balls [67, 122, 161]
- SIGNATURE DISH: 🍷🍷 € 25.95
Belgian endive topped with ham & cheese [112, 99, 261]
- FROM 2P: **Bruges' cheese fondue** 🍷🍷 p.p. € 25.95
with home-baked bread & crudités [176, 118, 134]
- Zeebruges' waterzooi** 🍷 € 25.95
North Sea fish stew with shellfish, vegetables and potatoes [275, 105, 140]

MAIN DISHES: MOULES-FRITES +€3

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

- Moules à la marinière - 'nature'** 🍷🍷 € 25.95
with celery, leek & onion, +/- garlic [274, 72, 103]
- Moules à la bière blanche** € 26.95
with celery, leek, Hoegaarden white beer & cream, +/- garlic [274, 72, 103]
- Moules à la crème et à l'ail** 🍷 € 26.95
with celery, leek, onion, garlic & cream [274, 72, 103]
- Moules de Popeye** 🍷 € 27.95
with fresh herb cheese & spinach [108, 75, 132]
- Moules à la diable** 🍷🍷 € 27.95
with tomato, basil, lemon, garlic & chili pepper [274, 82, 153]
- Moules au fromage bleu** 🍷 € 28.95
with white wine, leek & Achel' blue cheese [80, 141, 229]



The numbers behind the dishes
are beer suggestions and correspond
with the numbers on our beer list of 301.

DESSERTS & CHEESE

- Crème brûlée** 🍷
of vanilla [78, 42, 155] € 8.95
- Brussels' mousseke** 🍷
of Callebaut milk chocolate [268, 194, 215] € 9.95
- (Ma) Dame Blanche 'Kommil Foo'**: 🍷🍷 € 10.5
vanilla ice cream with warm fondant chocolate sauce [214, 198, 227]
- Lemon mousse** 🍷 € 9.95
with lightly sweetened rhubarb [179, 71, 274]
- Liège sugar waffle** 🍷 € 10.5
with fresh strawberries [190, 43, 124]
- Selection of Belgian Abbey cheese** 🍷 € 13.95
[123, 126, 199] +€3.5

“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
panty hose, or stop wearing them alto-
gether, 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

[101 sorts to choose from]

NATIONAAL
JENEVERMUSEUM
HASSELT



DIETARY NEEDS/ INTOLERANCES 🍷 is or can be prepared vegetarian 🍷 is or can be prepared gluten-free 🍷 is or can be prepared in consultation

wifi: ikbendegezelligstevandetafel