7	EXTRA	1
	REA	7
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\	+ € 3.5 P.P.	

STARTERS

SERVED WITH BREAD & SALTED AUBEL BUTTER

Belgian endive salad with Antwerp goat cheese, ② ❷ rucola, hazelnuts & sour dressing [74, 98, 173]	€ 12.95
healthy vitamin soup ② ② • lots of fresh vegetables sour cream soup balls [274, 73, 109]	€ 11.95
Mushrooms "Mamalou" ② ❷ 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 ② ❷ 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

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

Moules à la marinière - 'nature' www. with celery, leek & onion, +/- garlic [274, 72, 103]	€ 25.95
Moules à la bière blanche with celery, leek, Hoegaarden white beer & cream, +/- garlic [274, 72, 103]	€ 26.95
Moules à la crème et à l'ail wwith celery, leek, onion, garlic & cream [274, 72, 103]	€ 26.95
Moules de Popeye with fresh herb cheese & spinach [108, 75, 132]	€ 27.95
Moules à la diable with tomato, basil, lemon, garlic & chili pepper [274, 82, 153]	€ 27.95



MAIN DISHES

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

Meatballs in tomato sauce with celery	@ 9 @	€ 22.95
(1/2 around heef - 1/2 around nork) [172	120 1821	

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 creamy Gent' mustard | honey | mushrooms [267, 201, 185] € 23.95

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 @ with home-baked bread & crudités [176, 118, 134] p.p. € 25.95

Zeebruges' waterzooi @ North Sea fish stew with shellfish, vegetables and potatoes [275, 105, 140]

MANNEKEN

€ 28.95

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

DESSERTS & CHEESE	
Crème brûlée ❷ of vanilla [78, 42, 155]	€ 8.95
Brussels' mousseke @ of Callebaut milk chocolate [268, 194, 215]	€ 9.95
(Ma)Dame Blanche 'Kommil Foo': 🏈 🙅 vanilla ice cream with warm fondant chocolate sauce [214, 198, 227]	€ 10.5
Lemon mousse with lightly sweetened rhubarb [179, 71, 274]	€ 9.95
Liège sugar waffle with fresh strawberries [190, 43, 124]	€ 10.5
Selection of Belgian Abbey cheese ② [123, 126, 199] +€3.5	€ 13.95

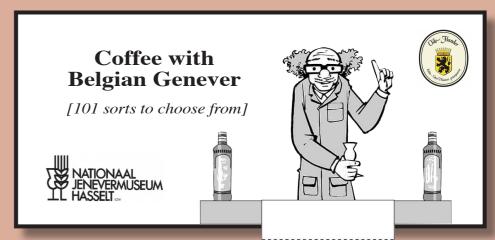
"Cooking is easy, but serving something delicious is another matter.

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



with white wine, leek & Achel' blue cheese [80, 141, 229]

Moules au fromage bleu @

€ 25.95