

## I. STARTERS & HOMEMADE CROQUETTES

SERVED WITH BREAD & SALTED AUBEL BUTTER

- Belgian endive salad** with Antwerp goat cheese, rucola, hazelnuts & sour dressing [207, 4, 155] (V) (G)
- Tomato soup** with a lot of mini meatballs [114, 288, 175] (V) (G) (L)
- Mushrooms "Mamalou"** from Hetty with tarragon, garlic, pastis, cream & old cheese [141, 230, 235] (V) (G)
- Quiche** with stewed leek and topped with blue cheese [85, 129, 116] (V)
- Belgian endive** topped with ham & cheese [132, 149, 99] (V) (G)
- Snails de Namur** with garlic & herb butter, 6 pieces [83, 96, 6] (G)
- Meatballs** in cherry sauce [00, 0000] (L) or in tomato-celery sauce [145, 196, 233] (V) (G) (L)
- Vegetarian meatballs** in cherry sauce [00, 0000] (V) (L) or in tomato-celery sauce [145, 196, 233] (V) (G) (L)
- Chicken-beef croquettes**, 2 pieces [82, 135, 169]
- Spinach-Bruges' cheese croquettes**, 2 pieces [210, 202, 128] (V)
- North Sea shrimp croquettes** with sauce tartare, 2 pieces [221, 170, 121]

## II-I. MAIN COURSES, part 1

CHOICE I: BELGIAN FRIES + MAYONNAISE, GRATIN DAUPHINOIS OR PUREE  
CHOICE II: WITH BEANS + BACONS OR LETTUCE

- Liège meatballs**, sweet-sour sauce of apple syrup [144, 239, 162] (V) (L)
- Antwerp beef stew** braised with Koninck beer [171, 208, 234] (L)
- Maaseik beef goulash**, recipe of the Fligl [297, 227, 184] (V) (L)
- Rabbit** grandmother's way stewed with red wine & black plums [216, 222, 298] (V) (L)
- Queen Mathilde vol-au-vent** ragout of chicken, beef, mushrooms & tiny meat balls [134, 91, 124]
- Fillet steak** of Belgian beef, sauces to choose from: mushroom-cream [296, 188] (V) or pepper-cream [306, 231]
- Vegetarian meatballs** in cherry sauce [00, 00] (V) (L) or in tomato-celery sauce [145, 196, 233] (V) (G) (L)
- Signature dish: **Belgian endive** topped with ham & cheese [156, 159, 143] (V) (G)
- Bruges' cheese fondue** with bread & crudités, from 2p [165, 142, 234] (V) (G)
- Flemish tasting menu**: 2 starters served together as main dish [00] (V) (G) (L)
- Baked trout** with herb butter & roasted almonds [123, 173, 92] (V) (L)

TASTY WITH  
YOUR MAIN  
PORTION  
APPLE SAUCE

€ 3.75

15,5 YEARS WITLOOF.  
15,5  
11-11-2005 • 11-05-2021

## MENU

3 courses for €37.5

STA: €8.5-€14, MC: €17.5-€24.5,  
D: €8.5-€12.5



## 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 [87, 112, 7] (V) (L)
- Moules au vin blanc** (with or without cream) with white wine, celery, leek & onion [6, 112, 119] (V) (L)
- Moules Jacques Brel - Ste. Catherine** with blond beer, onion, celery, leek & laurel [8, 112, 136] (V) (L)
- Moules d'Anvers - Sainte Anne** with wine, thyme, chervil, leek & celery [196, 112, 115] (V) (L)
- Moules au bleu** with white wine, leek & Achel blue cheese [203, 241, 53] (V) (L)
- Moules à la moutarde de Gand** with wine, celery, leek, onion, cream & Ghent mustard [140, 112, 137] (V) (L)
- Moules Popeye** with spinach & fresh herb cheese [87, 105, 148] (V) (L)
- Moules à la bière blanche** with celery, leek, white beer & cream [128, 112, 289] (V) (L)
- Moules 'Indienne' au curry** with celery, leek, onion, curry & cream [82, 177, 133] (V) (L)
- Moules à la Provençale** with tomato, onion, capers, olives & basil [112, 120, 147] (V) (L)
- Moules à la diable** with tomato, herbs, lemon & hot pepper [189, 112, 152] (V) (L)

## III. DESSERTS, PÂTISSERIE & CHEESE

- 3 flavors of **Crème brûlée**: vanilla, orange & Hasselt spiced biquit [205, 181, 292] (V) (L)
- Dame Blanche**: vanilla ice cream with warm chocolate sauce [245, 251, 309] (V) (L)
- Mousse of Brussels' chocolate** (milk) [310, 254, 41] (V) (L)
- Lemon mousse** with rhubarb compote and butter waffles [245, 251, 309] (V) (L)
- Liège sugar waffle** with forest fruit and cream [249, 15, 81]
- Selection of Belgian cheese [255, 167, 293] (V) (L)
- Coffee with Belgian Genever** [101 to choose from] (V) (L)
- Genever Tasting**: selection of own distilled Genevers: flavours: 3 fruitliqueurs (24%) or 3 malted grain-based spirits (38%) + €2.5 (V) (L)

DIETARY NEEDS/ INTOLERANCES (V) is or can be prepared vegetarian (G) is or can be prepared gluten-free (L) is or can be prepared in consultation

For all allergens information, please refer to our Special menu including ingredients.

[The numbers behind the dishes are beer suggestions and correspond with the numbers on our beerlist of 350].