

STARTERS

SERVED WITH BREAD & SALTED AUBEL BUTTER

Belgian endive salad with Antwerp goat cheese, rucola, hazelnuts & sour dressing [85, 4, 173]	€ 12.95
Liège salad with bacon, beans, egg, croutons & sour dressing [7, 105, 261]	€ 12.95
Ghent Waterzooi creamy chicken stew with vegetables & potatoes [73, 96, 151]	€ 12.45
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
Meatballs in sweet and sour cherry sauce (1/2 ground beef - 1/2 ground pork) [120, 201, 30]	€ 12.95
Rumbeke' old cheese croquettes 2 pieces [112, 205, 156]	€ 13.95
Demi-Demi (1 old cheese- & 1 shrimp croquette) with fried parsley & lemon [94, 177, 105] +€1.5	€ 15.45
North Sea shrimp croquettes with fried parsley & sauce tartare, 2 pieces [192, 106, 125] +€3	€ 16.95
Tartelette with salmon, goat cheese & spinach [71, 98, 96]	€ 13.95

EXTRA BREAD
+€3.25 P.P.

MENU 3-COURSES € 45,-



MAIN DISHES

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

Flemish beef stew prepared with Bellegems dark beer [183, 171, 208]	€ 22.95
Rabbit grandmother's way stewed with red wine & black plums [29, 182, 207]	€ 23.95
Pork tenderloin creamy Gent' mustard honey mushrooms [267, 204, 115]	€ 23.95
Filet de bœuf / steak tips (Belgian beef) in green pepper sauce [201, 156, 132]	€ 24.95
Queen Mathilde vol-au-vent ragoût of chicken, beef, mushrooms & tiny meat balls [107, 161, 69]	€ 23.95
SIGNATURE DISH: Belgian endive topped with ham & cheese [123, 81, 261]	€ 24.95
FROM 2P: Bruges' cheese fondue with home-baked bread & crudités [86, 118, 208]	p.p. € 23.95
Zeebruges' waterzooi North Sea fish stew with shellfish, vegetables and potatoes [254, 140, 75]	€ 23.95


WITLOOF
SINCE 2005

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 [117, 139, 256]	€ 8.95
Brussels' mousse of Callebaut milk chocolate [268, 229, 187]	€ 9.95
(Ma) Dame Blanche kommil foo: vanilla ice cream with warm fondant chocolate sauce [214, 203, 269]	€ 9.95
Fresh West-Flemish cottage cheese with summer fruits marinated in Orange Genever [42, 71, 110]	€ 9.95
Liège sugar waffle with fresh strawberries [187, 43, 138]	€ 9.95
Selection of Belgian Abbey cheese [163, 226, 121] +€3	€ 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 maart 1912 – Erembodegem, 10 mei 1979)

MAIN DISHES: MOULES-FRITES +€3

POT MOSSELS (1 KG) - UNE DÉLICIEUSE HISTOIRE BELGE - choose your favorite preparation:

Moules à la marinière - 'nature' with celery, leek & onion, +/- garlic [72, 251, 103]	€ 25.95
Moules à la bière blanche with celery, leek, Hoegaarden white beer & cream, +/- garlic [72, 251, 103]	€ 26.95
Moules à la crème et à l'ail with celery, leek, onion, garlic & cream [113, 251, 103]	€ 26.95
Moules de Popeye with fresh herb cheese & spinach [67, 84, 108]	€ 27.95
Moules à la diable with tomato, basil, lemon, garlic & chili pepper [146, 251, 111]	€ 27.95
Moules au fromage bleu with white wine, leek & Achel' blue cheese [80, 144, 45]	€ 28.95

Coffee with Belgian Genever

[101 sorts to choose from]


NATIONAAL
JENEVERMUSEUM
J.L. HASSELT



DIETARY NEEDS/ INTOLERANCES  is or can be prepared vegetarian  is or can be prepared gluten-free  is or can be prepared inconsultation