

1

STARTERS

SERVED WITH BREAD & SALTED AUBEL BUTTER

- Belgian endive salad** with Antwerp goat cheese, 🍷🍷
rucola, hazelnuts & sour dressing [130, 1, 127] € 13.95
- Ghent Waterzooi** 🍷
creamy chicken stew with vegetables & potatoes [94, 129, 188] € 13.95
- Mushrooms "Mamalou"** 🍷🍷
with tarragon, garlic, pastis, cream & old cheese [229, 174, 122] € 13.95
- Epic salad** with pulled beef, lamb's lettuce, sour apple, 🍷🍷
beetroot, potatoes, pickles, onions & sour dressing [132, 205, 152] € 14.95
- Escargots de Namur** (snails) 🍷
Petits-Gris de Namur® with garlic butter & fresh herbs, 6 pieces [87, 4, 284] € 14.95
- Meatballs in cherry sauce** 🍷🍷🍷
(1/2 ground beef - 1/2 ground pork) [54, 149, 233] € 13.95
- Rumbeke' old cheese croquettes** 🍷
with fried parsley, 2 pieces [112, 145, 227] € 14.95
- Demi-Demi** (1 old cheese- & 1 shrimp croquette)
with fried parsley & lemon [146, 209, 156] +€1 € 15.95
- North Sea **shrimp croquettes**
with fried parsley & sauce tartare, 2 pieces [218, 135, 175] +€2 € 16.95

EXTRA
BREAD
+€3.75 P.P.

MENU 3-COURSES 1 2 3

€45.50



2

MAIN DISHES

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

- CAN BE ORDERED AS AN EXTRA: APPLESAUCE CONFIT (165 ML) 🍷🍷🍷 € 3.5
- Antwerp beef stew** 🍷
prepared with Koninck beer [234, 176, 213] € 22.95
- Maseik beef goulash**, recipe of the Fligl Restaurant 🍷🍷
(medium-spicy) tomato, green pepper, mushrooms, chilli [230, 185, 208] € 22.95
- Rabbit grandmother's way** 🍷🍷
stewed with red wine & black plums [39, 182, 219] € 23.95
- Pork tenderloin**, sauces to choose from:
mushroom-cream [121, 173, 237] 🍷 or creamy peppercorn [193, 226, 288] € 24.95
- Queen Mathilde vol-au-vent**
ragoût of chicken, beef, mushrooms & tiny meat balls [141, 88, 198] € 24.95
- Sauerkraut stew with curry cream**,
bacon, Ardennes sausage & forest mushrooms [242, 133, 255] € 25.95
- SIGNATURE DISH: 🍷🍷 € 25.95
Belgian endive topped with ham & cheese [136, 155, 196]
- FROM 2P: **Bruges' cheese fondue** 🍷🍷
with home-baked bread & crudités [113, 147, 224] p.p. € 25.95
- Zeebruges' waterzooi** 🍷
North Sea fish stew with shellfish, vegetables and potatoes [91, 144, 190] € 25.95

WITLOOF
SINCE 2005

2

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 [123, 181, 110] € 27.95
- Moules à la crème et à l'ail** 🍷
with celery, leek, onion, garlic & cream [140, 181, 86] € 27.95
- Moules à l'Indienne** 🍷
with white wine, celery, leek, onion, curry & cream [105, 86, 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 [134, 278, 177] € 28.95
- Moules à la diable** 🍷🍷
with tomato, basil, lemon, garlic & chili pepper [138, 189, 280] € 28.95
- Moules au fromage bleu** 🍷
with white wine, leek & Achel' blue cheese [225, 108, 220] € 28.95

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

3

DESSERTS & CHEESE

- Crème brûlée** 🍷
of vanilla [214, 109, 150] € 9.95
- Fresh lemon mousse** 🍷
with lightly sweetened rhubarb [211, 92, 157] € 10.5
- Brussels' mousse** 🍷
of Callebaut milk chocolate [57, 295, 241] € 11.5
- In red wine poached pear '**Double Philippe**' 🍷
with vanilla mousse & crumbled Bastogne caramelized biscuits [36, 283, 296] € 11.5
- Coupe eggs-celent** 🍷
Vanilla ice cream with East Flemish eggnog liqueur [89, 91, 256] € 11.5
- (Ma) Dame Blanche 'Kommil Foo':** 🍷🍷
vanilla ice cream with warm fondant chocolate sauce [228, 240, 254] € 11.5
- Liège sugar waffle** 🍷
with warm cherries & cream [54, 96, 206] € 11.5
- Selection of **Belgian Abbey cheese** 🍷
[137, 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**
[101 sorts to choose from]

NATIONAAL
JENEVERMUSEUM
HASSELT

wifi: ikbendegezelligstevandetafel

DIETARY NEEDS/ INTOLERANCES



is or can be prepared vegetarian



is or can be prepared gluten-free



is or can be prepared inconsultation