

I. STARTERS

SERVED WITH HOME-BAKED BREAD & SALTED AUBEL BUTTER

- Belgian endive salad** with Antwerp goat cheese, rucola, hazelnuts & sour Ghent mustard dressing [85, 4, 173] € 12.95
- Ghent waterzooi** chicken stew with vegetables & potatoes [96, 151, 73] € 12.95
- Mushrooms "Mamalou" from Hetty** with tarragon, garlic, pastis, cream & old cheese [202, 116, 257] € 12.95
- Snails de Namur** (escargots) with garlic, herb butter & fresh herbs, 6 pieces [68, 6, 82] € 13.95
- Meatballs in sweet and sour cherry sauce** (½ ground beef - ½ ground pork) [120, 201, 30] € 12.95
- Crispy chicken croquettes** chicken-beef fricassee, 2 pieces [71, 93, 138] € 13.45
- Spinach-Rumbeke' cheese croquettes** 2 pieces [94, 105, 177] € 13.95
- North Sea shrimp croquettes** with fried parsley & sauce tartare, 2 pieces [192, 106, 125] +€2 € 15.45

EXTRA BREAD
+€2.75 P.P.

MENU 3-COURSES € 45,-



MOULES-FRITES (mussels from Brussels) +€3

UNE DÉLICIEUSE HISTOIRE BELGE, choose your favorite preparation:

- Moules à la marinière - 'nature'** with celery, leek & onion, +/- garlic [72, 251, 103] € 25.95
- Moules au vin blanc** with dry white wine, celery, leek & onion, +/- garlic [72, 251, 103] € 26.95
- Moules à la crème et à l'ail** with celery, leek, onion, garlic & cream [72, 251, 103] € 26.95
- Moules Jacques Brel - Ste. Catherine** with blond beer, garlic, leek, celery & bay leaf [7, 70, 109] € 26.95
- Moules d'Anvers - Ste. Anne (van 't Stad)** with dry white wine, onion, leek, celery, thyme & lovage [70, 109, 145] € 26.95
- Moules à la moutarde de Tierenteyn** with white wine, onion, leek, celery, cream & Ghent mustard [75, 115, 128] € 26.95
- Moules à la bière blanche** with celery, leek, onion, Hoegaarden & cream [74, 108, 251] € 26.95
- Moules à l'Indienne** with white wine, celery, leek, onion, curry & cream [78, 76, 229] € 26.95
- Moules de Popeye** with fresh herb cheese & spinach [67, 108, 143] € 27.95
- Moules au fromage bleu** with white wine, leek & Achel' blue cheese [80, 144, 36] € 27.95
- Moules à la diable** with tomato, basil, lemon, garlic & chili pepper [146, 251, 141] € 27.95

MAIN DISHES

WITH BELGIAN FRIES+MAYONNAISE / GRATIN / CROQUETTES / MASHED POTATOES & WITH OLD-FASHIONED SALAD

- Flemish beef stew** prepared with Bellegems dark beer [183, 171, 204] € 22.95
- Rabbit grandmother's way** stewed with red wine & black plums [29, 182, 207] € 23.95
- filet de bœuf / steak tips** (Belgian beef) in green pepper sauce [200, 156, 132] € 24.95
- Queen Mathilde vol-au-vent** ragoût of chicken, beef, mushrooms & tiny meat balls [107, 161, 69] € 23.95
- Sauerkraut stew** with curry cream, bacon, Ardennes sausage & forest mushrooms [126, 66, 136] € 22.95
- SIGNATURE DISH:** Belgian endive topped with ham & cheese [123, 139, 261] € 23.95
- FROM 2P: Bruges' cheese fondue** with home-baked bread & crudités & crudités [86, 118, 208] p.p. € 23.95
- Extra fresh baked trout** with herb butter & roasted almonds [98, 67, 157] € 23.95

DESSERTS & CHEESE

- Crème brûlée** of vanilla [179, 91, 199] € 8.95
- Brussels mousse** of Callebaut milk chocolate [198, 224, 191] € 9.95
- (Ma) Dame Blanche** kommil foo: vanilla ice cream with warm fondant chocolate sauce [214, 253, 268] € 9.95
- Antwerp' eggnog mousse** with Hasselt' speculaas biscuits & lady fingers [133, 79, 205] € 9.95
- Liège sugar waffle** with warm cherries & fresh cream [25, 70, 101] € 9.95
- Selection of Belgian cheese** [123, 166, 226] +€2 € 12.95
- Coffee with Genever** [101 to choose from] € 8.95

“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, March 15, 1912 – Erembodegem, May 10, 1979)

MENU DU JOUR

demandez le détail du menu


WITLOOF
DEPUIS 2005

- STARTER + MAIN COURSE** € 32.50
- MAIN COURSE + DESSERT** € 32.50
- 3-COURSE MENU** € 39.50

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

[The numbers behind the dishes are beer suggestions and correspond with the numbers on our beerlist of 275].