



food menu

3 COURSES FOR € 42.5

EXTRA
BREAD
+ € 2.5 P.P.

STARTERS

SERVED WITH BREAD & SALTED AUBEL BUTTER

	individual price
Belgian endive salad with Antwerp goat cheese, rucola, hazelnuts & sour dressing [100, 4, 170] 🍷🍷	€ 12.95
Ghent Waterzooi chicken stew with vegetables and potatoes [110, 125, 171] 🍷	€ 12.95
Mushrooms "Mamalou" from Hetty with tarragon, garlic, pastis, cream & old cheese [223, 287, 132] 🍷🍷	€ 12.95
Snails de Namur with garlic & herb butter, 6 pieces [88, 77, 7] 🍷	€ 13.45
Meatballs in sweet sour cherry sauce [136, 208, 221] 🍷🍷🍷	€ 12.95
Spinach-Bruges' cheese croquettes , 2 pieces [108, 120, 196] 🍷	€ 13.45
North Sea shrimp croquettes with sauce tartare, 2 pieces [211, 122, 167] + €1.5	€ 14.95

MAIN DISHES

WITH BELGIAN FRIES/MAYONNAISE, GRATIN DAUPHINOIS OR POTATO CROQUETTES
& WITH LETTUCE OUR SOUR CUCUMBER SALAD WITH ONIONS

	individual price
Antwerp beef stew braised with beer [187, 202, 161] 🍷	€ 21.95
Rabbit grandmother's way stewed with red wine & black plums [281, 212, 229] 🍷🍷	€ 22.95
Queen Mathilde vol-au-vent ragout of chicken, beef, mushrooms & tiny meat balls [78, 123, 181]	€ 22.95
Maaseik beef goulash , recipe of the Fichel Restaurant [129, 174, 194] 🍷🍷	€ 22.95
Flemish style asparagus with crumbled boiled egg, parsley & warm butter sauce [76, 139, 143] 🍷🍷	€ 23.95
Signature dish: Belgian endive topped with ham & cheese [112, 140, 291] 🍷🍷	€ 23.95
Bruges' cheese fondue with bread & crudités, <u>from 2p</u> [134, 150, 238] 🍷🍷	p.p. € 23.95
Baked trout with herb butter & roasted almonds [82, 111, 178] 🍷🍷	€ 23.95

DESSERTS

	individual price
Mousse of Brussels' chocolate (milk) [298, 210, 283] 🍷	€ 9.95
Coupe Brésilienne : vanilla ice cream with caramel sauce & roasted pieces of hazelnut [236, 217, 196] 🍷🍷	€ 9.95
Hasselt made Pistachio ice cream with fresh strawberries [35, 213, 86] 🍷	€ 9.95
Lemon mousse with rhubarb compote [79, 198, 54] 🍷	€ 9.95
Selection of Belgian cheese [176, 186, 249] 🍷	€ 12.95
Coffee with Belgian Genever [101 to choose from]	€ 8.75