

FIRST COURSE

<u>2 Shrimp croquettes (n)</u> crispy parsley - lemon	€ 12,20
<u>Fish soup from the North sea (g,n)</u> toast - rouille	€ 11,95

DINNER SALADS

<u>Grilled Waldorf salad (n, l)</u> Grilled chicken - raisin - chicory - celeriac - walnut - green celery - dressing with mustard wine vinegar	€ 17.95
<u>Shrimp croquette salad (2/3) (g, l)</u> Rich lettuce mix - fresh fries	€ 17.95 / 20.50
<u>Liege Salad</u> Lacquered pork belly - bantam potato - beans - red onion - boiled farm egg	€ 15.90
<u>Salad of scampi curry (8 pcs.) (g,l)</u> Scampi - apple - cucumbers - tomate cerise - arugula - curry dressing - crutons	€ 19.95
<u>Vitelo tonato salad (l)</u> Veal - tuna dressing - anchovy - capers - egg - parmesan – arugula	€ 19.50
<u>Vegetarian salad goat cheese (l)</u> Goat cheese - beetroot - dried figs - pumpkin seeds	€ 16.95

CHEF'S PASTA

<u>Pasta Bolognese (g, l)</u> pasta - mixed minced meat - parsley - tomato – parmesant	€ 14.95
<u>Pasta diabolique 8pcs. (g, l)</u> Pasta - tomato - garlic - scampi - cream - chilli	€ 19.95
<u>Pasta grilled chicken - green pesto (g, l)</u> Pasta - chicken - pesto - pine nuts - arugula – parmesant	€ 16.70
<u>Spaghetti a la vongole (g,l)</u> Chili – shallot – clams – parsley – garlic – parmesan	€ 19,50

MEAT DISHES

Steak tartare (raw ground beef preparation)

Onion – cappers – mustard - lettuce - tomato - fresh chips € 18,70

Flemish beef stew (g,l)

Beef in a beer sauce - lettuce - tomato - fresh chips € 17,95

Vol au vent (g,l)

chicken - meatballs - mushrooms - puff pastry - lettuce - fresh chips €
18,80

Giant beef skewer 400gr

salad mix - fresh chips

€ 23,95

Grilled ribeye steak for 2 to share

lettuce - tomato - fresh chips €25,95/person

Supplements: Peppercorn sauce - Bearnaise - Herb butter – mushroom €
2,70/option

Supplement stuffed potato € 1,95

Grilled spare ribs (crispy and spiced)

Oriental salad with crispy onion - fresh chips or a stuffed potato € 18,85

Slow cooked and lacquered spare ribs (sweet and tender)

Oriental salad with crispy onion - fresh chips or a stuffed potato € 18,85

FISH DISHES

Bouillabaisse (g,l)

selection of fresh North Sea fish and mussels - potato - rouille €23,95

Fried sole (2 pieces.)

mashed potatoes - lettuce €26,90

SUPPLEMENTS

Traditional potato croquettes (6 pcs.) € 3.00

Mash potato € 3.00

Green peas with shallot - parsley - butter (hot) € 3.50

Extra fine beans shallot - parsley - butter (hot) € 4.90

Stuffed polder potato with herb butter € 1.95

Extra bread

€ 1,50

Extra fries

€ 1,95

CHILDREN'S DISHES -12y old

<u>Shrimp croquettes 2 pieces (g,l)</u>	
salad mix - fresh chips	€ 12,95
<u>Spare ribs</u>	
salad mix - fresh chips	
€12,95	
<u>Pasta bolognese</u>	€ 10,95
Pasta - mixed minced meat - parsley - tomato – parmesant	

DESSERTS & CHEESE

<u>Brussels waffle with icing sugar (g,l)</u>	€ 3,80
Toppings: vanilla ice cream, hot chocolate sauce, whipped cream	€ 1,50/topping
<u>Chocolate mousse (g,l)</u>	€ 6,50
<u>Tiramisu (g,l,n)</u>	€ 6,50
<u>Apple fritters with icing suger (6pcs.)</u>	€ 6,95
Toppings: vanilla ice cream, hot chocolate sauce, whipped cream	€ 1,50/topping
<u>Crème brûlée (l)</u>	€ 6,20
<u>Dame Blanche (l)</u>	
Vanilla ice cream - hot chocolate sauce - whipped cream	€ 7,50
<u>Bruges cheese platter</u>	
Bruges Dentelle - Old Bruges - Bruges Apero – red onion jam – bruges biscuit	
Served with Bruges rusk and red onion chutney	€ 11,50
<u>Children's ice cream</u>	€ 4,50

G = Gluten L = Lactose N = Nut

All the dishes are fresh and prepared daily in house

Tapas as a main dish = min 2 pp

Groups over 10 persons max 6 different dishes

Sharing 1 dish + 6,50

1 bill per table

Wifi: **passage free wifi** – Password: **depassage1**

TAPAS STARTERS BITES

MEAT

Hand-rolled albondigas (meatballs in tomato sause) N	€ 7.20
Grilled and lacquered pork belly with hoisin, ginger and sesame L	€ 8.20
Pork cheeks in the chefs own Belgian pickle sauce N	€ 10.50
Serrano ham platter 16 months G L N	€ 11.50
Handicraft bitterbal with bearnaise N	€ 8.95
Grilled rib G L N	€ 10.50

FISH

Mussels with fresh garden herbs and garlic G L	€ 9.95
Fried cod bits with fresh tartare L N	€ 8.50
Mini shrimp croquettes 4 pieces N	€ 9.50

VEGE

Ibérico manchego cheese with spicy chutney mango	€ 7.20
Patatas bravas with aioli G L N	€ 6.95
Mini mozzarella croquette, tomato N	€ 6.95
Grilled eggplant with peanut and lime	€ 9.50

APERITIEVEN - APERITIFS - APERITIVOS

Huisaperitief - Aperitif maison - House aperitif - Aperitivo de la casa

Prosecco - limoncello - verse munt / menthe fraîche / fresh mint /
menta.....**€10.50**

Madeira

Maderista.....**€5.50**

Prosecco Superiore Valdobbiadene brut.....glass **€7.00**
bottle **€34.00**

Champagne37cl **€34.00** bottle
€56.00

Pimm's

Royal.....**€8.80**

(Pimm's is a fruity and herbal liqueur served with prosecco and ginger ale)

Hierbas de las Dunas.....pure **€7.70** / tonic
€11.00

Kirr witte wijn / vin blanc / white wine / vino

blanco.....**€5.60**

Kirr prosecco.....**€6.70**

Picon witte wijn / vin blanc / white wine / vino

blanco.....**€7.10**

bier / bière / beer / cerveza

Cider Strongbow Gold

apple.....**€4.50**

Aperol Spritz.....**€8.00**

Martini Bianco /

Rosso.....**€5.00**

Campari tonic / soda of/ou/or + sinaas / jus d'orange / OJ / jugo de

naranja.....**€8.50**

Ricard.....3cl **€5.00** 5cl

€7.50

Porto red / white.....**€5.50**

Pineau des Charentes€5.90

Sherry€5.50

Passoa - Safari - Pisang + sinaas / jus d'orange / OJ / jugo de naranja.....€7.50

Tequila shot.....€5.00

COCKTAILS

Mojito.....€11.50

Rum - lime - mint - soda water

Bloody Mary.....€10.50

Tomato juice - vodka - mix of spices

Negroni.....€10.50

Campari - gin - vermouth rosso

Dark 'n Stormy

.....€10.50

Dark rum - ginger beer - lime

Cuba Libre.....€11.50

Rum - coke - lime

NON ALCOHOLISCH - NON ALCOOLIQUE - NON ALCOHOLIC - NO ALCOHOLICO

Seedlip is the world's first alcohol – free distilled spirit infused with botanicals!

Seedlip Garden 94 +

tonic.....€8.00

Handpicked peas – hay – spearmint – rosemary - thyme

Seedlip Spice 108 +

tonic.....€8.00

Spiced notes – lemon – grapefruit peel – oak - cascarilla

Lemon

squash.....€6.50

Orange – lemon – grenadine

Crodino.....€5.00

Italian slightly sparkling bitter aperitive

GIN & THOMAS HENRY TONIC

Hendrick's.....	€12.50
Bulldog.....	€12.50
Beefeater.....	€11.00
Ginius Belgian gin.....	€14.00
Passage Gin (Huisgin).....	€13.50
Gordon's Pink Gin.....	€11.50

WHISKY

Jameson.....	€7.50
Chivas Regal.....	€9.00
Bulleit Bourbon.....	€7.50
Johnnie Walker Black Label.....	€8.50
Jack Daniels N°7.....	€8.50
Glenfiddich 12y.....	€12.50
The Balvenie 12y.....	€13.50
Highland Park.....	€12.00
Bruichladdich.....	€16.50

COGNAC

Courvoisier.....	€8.50
Rémy Martin VSOP.....	€12.50

VODKA

Absolut vodka.....	€6.70
Russian Standard.....	€6.70

RHUM

Havana	
Especial.....	€7.50
The Kraken.....	€7.50
DonPapa.....	€9.00
Zacapa 23y.....	€13.00

DIGESTIEVEN - DIGESTIFS - DIGESTIVES - DIGESTIVOS

Limoncello.....	€6.90
Sambuca.....	€6.90
Calvados.....	€7.00
Courvoisier.....	€7.00
Rémy Martin VSOP.....	€12.50
Cointreau.....	€7.00
Grand.Marnier.....	€8.50
Grappa Bottega Morbida.....	€8.00
Armagnac.....	€8.00
Chartreuse groen/vert/green/verde.....	€8.50
Baileys.....	€6.90
Licor43.....	€6.00
Amaretto Gozio.....	€7.50
Bols jonge jenever.....	€4.00
Bols oude jenever.....	€5.00

FRISDRANK - BOISSON NON-ALCOOLISÉE - SOFT DRINKS -
REFRESCO

Spa blauw still water - eau plate - agua quieta.....25cl €2.50
/50cl €4.60

Spa rood sparkling water - eau pétillante - agua con gas.....25cl
€2.50 50cl €4.60

Coca
Cola/Zero.....€2.70

Spa
Orange/Lemon.....€2.70

Ice Tea.....€2.90

Appletiser – Sparkling apple
juice.....€3.10

Looza appelsap - jus de pomme - apple juice - jugo de
manzana.....€2.60

Looza sinaas - jus d'orange - orange juice - jugo de
naranja.....€2.70

Vers - frais - fresh -
fresco.....€4.50

Looza tomaat - jus de tomate - tomato juice - jugo de
tomate.....€2.70

Gini Bitter
Lemon.....€2.90

Ginger Ale.....€3.00

Ginger Beer.....€3.00

Water + munt
siroop.....€2.80

Water +
grenadine.....€2.80

Cécémel - lait au chocolat - chocolate milk - chocolate con
leche.....€2.90

BIEREN VAN'T VAT - BIÈRE PRESSION - DRAUGHT BEERS - CERVEZAS DE BARRIL

Primus 5.2%

A crisp, dry and refreshing lager.....25cl / €2.60
50cl / €4.80

Passage Amber 5.5%

A tasty Belgian ale with fruity malt aromas, orange, apricot and honey notes.....33cl /
€4.00

Tongerlo Blond 6%

The initial taste is soft with a pronounced sweetness. It has a full flavour with a mildly dry
aftertaste.....33cl / €3.90 50cl / €7.10

Tongerlo Brown 6.5%

An initial sweet and full aroma is followed by a sweetish main taste with notes of vanilla and cooked banana. The aftertaste is characterised by a burnt, bitterness with a hint of chocolate icing.....33cl / €3.90 50cl / €7.00

La Chouffe 8%

A golden beer with its slight hoppy taste, combining notes of fresh coriander and fruity tones.....33cl / €3.90

Keizer Karel Ruby Red 8,5%

A copper red beer with a rich orchard fruit bouquet combined with a sweet full taste followed by some bitter notes.....33cl / €3.90

Super 8 Blanche 5,1%

A refreshing wheat beer with a creamy head and surprising notes of fresh coriander and orange.....33cl / €3.20

Vedett IPA 5.5%

Fresh, fruity and floral notes and touches of caramel sweetness.....33cl /
€3.50

BLONDE BIEREN OP FLES - BLOND BOTTLED BEERS

Duvel 8.5%.....€4.20

Duvel is a natural beer with a subtle bitterness, a refined flavour and a distinctive hop character. The unique brewing process, which takes about 90 days, guarantees a pure character, delicate effervescence and a pleasant sweet taste of alcohol.

Duvel Tripel Hop 9.5%.....€4.50

A third hop variety has been added to the traditional Duvel as well as a special dry hopping process. This results in an enriched flavor palate with fresh hints of grapefruit and tropical fruit.

Fort Lapin 8%.....€3.60

Has characteristics of a wheat beer with the addition of coriander and wheat malt. Nicely balanced and easy to drink. Brewed in Bruges.

Triple D'anvers 8%.....€4.50

A triple that is pleasantly surprising and slightly sweet taste that gives way to refreshingly sparkling notes. Take in the spicy aroma with hints of orange zest and coriander, complemented by a full-bodied aftertaste.

Karmeliet Tripel 8,4%.....€4.40

Tripel Karmeliet is still brewed to an authentic beer recipe from 1679 originating in the former Carmelite monastery in Dendermonde. Written over 300 years ago, this recipe describes the use of three kinds of grain: wheat, oats and barley.

Saison Dupont 6.5%.....€3.80

Coppery blond, the finest aromas and a strong bitterness transform this beer into a thirst-quencher. A 'saison' is a type of beer that they brewed on the farm to quench the thirst of the landworkers.

Vedett 5.2%.....€3.20

Premium pilsner offers full-bodied, thirst-quenching refreshment from start to finish. With a slightly bitter aftertaste, smooth, malty character with balanced hops and lingering fruitiness with subtle notes of vanilla.

Star 0,4%.....€3.10

A great alternative if you want to avoid the alcohol and/or calories of a standard pilsner.

LAMBIC & FLANDERS RED ALE

Rodenbach Grand Cru 6%.....€5.50

Rodenbach GC consists of $\frac{1}{3}$ young beer and $\frac{2}{3}$ beer matured two years in oak.

The result is a complex beer with a great deal of wood and esters, vinous and with a very long aftertaste, just like a Grand Cru wine.

Michael Jackson called this beer "the Burgundy of Belgium".

Geuze Boon 7%.....**€3.50**
This Lambic is very fresh, more fruity than spicy with touches of citrus and oak.

BRUINE & PORTER OP FLES - PORTER & BROWN BOTTLED BEERS

Sint Bernardus 12 10%.....**€4.80**
Dark with a full, ivory-colored head. It has a fruity aroma, full of complex flavours and excels because of its long bittersweet finish with a hoppy bite.

Viven Smoked Porter 7%.....**€5.00**
Roasted nuts with a nice liqueur flavor. The nose is filled with mocha fragrance and notes of peat and leather.

FRUITBIER - BIÈRE FRUITÉE - FRUIT BEER - CERVEZA DE FRUTA

La Chouffe Cherry 8%.....**€4.80**
Deliciously fruity beer with the flavour of freshly picked cherries. Its sharp and full-bodied flavour gives way to a perfect balance.

Liefmans Fruitesse 3,8%.....**€3.80**
Intense flavour of strawberries, raspberries, black cherries, elderberries and blueberries.

TRAPPIST

Westmalle Tripel 9,5%.....**€5.50**
A clear Trappist beer, golden-yellow in colour, with amazingly fruity aromas of ripe banana and a lovely, subtle nose of hops.

Orval 6,2%.....**€4.80**
A trappist that has a complex taste profile, one that hits many notes, all of which join to form a pleasing chord. A slightly malty palate that also offers fruitiness – in fact an entire fruit basket – covered by a prominent veil of earthy, herbal, peppery bitterness.

La Trappe Dubbel
7%.....**€4.30**
A classic, dark Trappist ale with a full malty, caramel-sweet taste and a subtle influence of dates, honey and dried fruits.

Chimay Blue 9%.....**€4.95**
Hints of coffee, cacao and dried dark fruits make an initial seductive appearance, to be followed by rich aromas of stone fruits such as apricot and nectarines. In the mouth, mocha and coffee are dominant.