

ENTREES

2 croquettes de crevettes (g,l)
persil croustillant-citron € 12,20

Soupe de poisson de Zeebruges,
toast, rouille (g,n) € 11,95

SALADES REPAS

Salade Waldorf grillée (n, l)
Poulet grillé - raisin sec - chicorée - céleri rave - noix - céleri vert - vinaigrette avec
vinaigre de vin à la moutarde € 17,95

Salade de croquettes de crevettes (2/3) (g, l)
Mélange de laitue riche - frites fraîches 17,95 € /€
20,50

Salade liégeoise
Poitrine de porc laquée – petit pomme de terre - haricots - oignon rouge - œuf de ferme bouilli
€ 15,90

Salade de curry de langoustines (8 pcs.)(g,l)
Scampi - pomme - concombre - tomate cerise - roquette - vinaigrette au curry - croutons €
19,95

Salade vitelo tonato (l)
Veau - vinaigrette au thon - anchois - câpres - œuf - parmesan - roquette €
19,50

Salade végétarienne de chèvre (l)
Fromage de chèvre - betterave - figues sèches - graines de citrouille € 16,95

PATES DU CHEF

Pâtes à la bolognaise (g, l)
Pâtes - viande hachée mixte - persil - tomate – parmesant €
14,95

Pâtes diaboliques 8pcs. (g, l)
Pâtes - tomate - ail - langoustines - crème – piment € 19,95

Poulet grillé aux pâtes - pesto vert (g, l)
Pâtes - poulet - pesto - pignons de pin - roquette - parmesant € 18,20

Spaghetti a la vongole (g,l)
Chili – échalotte – palourdes – persil – l'ail € 19,50

VIANDE

Steak tartare

Oignons – capre – moutarde – Salade verte – tomate – frites fait maison € 18,70

Carbonade flamande (g,l)

Salade verte – tomate – frites fait maison € 17,95

Vol au vent (g,l)

Poulet – boulette de viande – champignons – pâte feuilletée – salade verte – frites fait maison

€ 18,80

Brochette de boeuf 400gr

Salade mixte – frites fait maison € 23,95

Côte à l'os grille à partager à 2

Salade verte – tomate – frites fait maison € 25,95/ personne

Suppléments: sauce au poivre – béarnaise – beurre au fines herbes - champignons € 2,70

Suppléments pomme de terre farcie € 1,95

Travers de porc grille (croustillant et épicé)

Salade orientale avec oignon frit – frites fait maison ou pomme de terre farcie € 18,85

Travers de porc lacquer (doux et tendre)

Salade orientale avec oignon frit – frites fait maison ou pomme de terre farcie € 18,85

POISSON

Bouillabaise (g,l)

Poisson frais de la mer du Nord – moules – rouille – pomme de terre € 23,95

Sole frite (2 pièces)

Purée de pommes de terres - salade € 26,90

SUPPLEMENTS

Croquettes de pommes de terre traditionnelles (6 pièces) € 3,00

Purée de pomme de terre € 2,90

Pois verts à l'échalote - persil - beurre (chaud) € 3,50

Haricots extra-fins échalote - persil - beurre (chaud) € 4,90

Pomme de terre farcie au beurre aux herbes
1,95

€

Suppléments pain
€ 1,50

Suppléments frites
€ 1,95

REPAS ENFANT – 12 ANS

<u>2 Croquettes de crevettes (g,l)</u> Salade – frites fait maison	€ 12,95
<u>Travers de porc</u> Salade mixte – frites fait maison 12,95	€
<u>Spaghetti bolognese (g,l)</u>	€ 10,95

FROMAGE ET DESSERTS

<u>Gaufre de Bruxelles au sucre (g, l)</u> extra : glace vanille - chocolat chaud - chantilly	€ 3,80 € 1,50 / topping
<u>Mousse au chocolat (g, l)</u>	€ 6,50
<u>Tiramisu (g, l, n)</u>	€ 6,50
<u>Beignets aux pommes avec sucre en poudre (5 pièces)</u> 6,95 extra: glace vanille - chocolat chaud - chantilly 1,50 € / topping	€
<u>Crème Brûlée (l)</u>	€ 6,20
<u>Dame blanche (l)</u> Glace vanille - chantilly - sauce chocolat chaud	€ 7,50
<u>Assortiment de fromages de Bruges (g, l, n)</u> 11,50 Bruges dentelle - vieux Bruges - Bruges apéro - confiture d'oignons rouges - biscotte de Bruges - noix	€
<u>Glace enfant (l)</u> Glace vanille - sauce chocolat chaud	€ 4,50

G= gluten L= lactose N= noix

Tout les plat sont frais et fait maison.

A partir de 10 personnes par table pas plus de 6 plats different

Plat à partager +€ 6,50

Une note par table

Tapas comme une plat = min. 3 tapas pp.

TAPAS STARTERS BITES

VIANDE

Albondigas roulés à la main et salse (boulettes à la tomate) N	€ 7.20
Poitrine de porc grillée, laquée au hoisin, gingembre et sésame	€ 8.20
Joues de porc dans la sauce aux cornichons du chef N	€ 10.50
Assiette au jambon Serrano 16 mois G L N	€ 11.50
Boulettes de viande artisanal à la béarnaise fraîche N	€ 8.95
Travers de porc grille G L N	€ 10.50

POISSON

Moules aux herbes fraîches du jardin G L	€ 9.95
Morceaux de cabillaud frits avec tartare frais L N	€ 8.50
Mini croquettes de crevettes 4 pieces N	€ 9.50

VEGE

Fromage ibérique manchego avec chutney de mangue épicé	€ 7.20
Patatas bravas avec aioli G L N	€ 6.95
Abergines grillées avec cacahuètes et citron vert N	€ 6.95
Mini croquette de mozzarella à la tomate	€ 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.