

Starters

Steak Tartare 9.50

With quail egg, bacon mayonnaise, cornichons, capers and toast.

Beer suggestions: Moinette Brune / Chimay Rood

Bread (v) 4.75

With aioli & tapenade.

Hearty Autumn Salad 11.50

With spinach, blue cheese, stewing pear and roasted walnuts.

Beer suggestions: Maredsous 8 / Boon kriek

Soup of the Day 5.50

Homemade soup, served with whole wheat bread.

Onion Soup (v) 6.00

Richly filled soup with a cheese crouton.

Beer suggestions: De Koninck / Dikke Mathile

Shrimp Croquette 9.00

Homemade Belgium shrimp croquettes.

Served with bread, aioli, lemon and fried parsley.

Cheese Croquette (v) 7.00

Homemade Belgium cheese croquettes.

Served with bread and Limburg mustard.

Beef Croquette 8.00

Homemade Belgium beef croquettes.

(Beef braised in Westmalle Dubbel)

Served with bread and Limburg mustard.

Caesar Salad 10.50

With chicken, bacon, anchovies, egg and croutons.

Beer suggestions: Crime Passionel / Zeezuiper

Bonbon of Smoked Salmon 8.00

With horseradish dressing.

Beer suggestions: Witkap Pater Tripel / St. Bernardus Wit

Mains

Flemish Stew 17.50

Beef braised in Westmalle Dubbel.

Served with a salad and Flemish fries*.

Beer suggestions: Abbaye des Rocs Brune / Achel 8 Bruin

Giant Flemish Burger 200gr 15.50

100% Beef burger with bacon,

Trappist cheese and onions braised in beer.

Served with Flemish fries*.

Beer suggestions: Gollem's Precious IPA / Lamme Goedzak

Vegetarian Burger (v) 13.50

Burger of almond flour and mushrooms. With halloumi,

grilled vegetables and vegetable crisps.

Served with Flemish fries*.

Beer suggestions: Rochefort 6 / Grotten Santé

Salmon Fillet 17.50

Served with potato gratin, seasonal vegetables and beer sauce.

Beer suggestions: Avec les Bons Voeux / St. Feuillien Tripel

Trappist Cheese Fondue (v) 16.50

Served with a vegetable crudite and rustic bread.

Beer suggestions: La Trappe Dubbel / St. Feuillien Triple

Flemish Fries* 3.50

With mayonnaise.

*Our fries are fried in Blanc de Boeuf.

(V) is Vegetarian.

Steak Frites 21.50

Entrecote with Flemish fries*

Beer suggestions: Gouden Carolus Ambrio / Pauwel Kwak

Steak Venison 24.50

Served with potato gratin, stewing pear and seasonal vegetables.

Beer suggestions La Trappe Dubbel / Zundert 8

Cutlet of Pork Rack 16.50

Served with potato gratin,

caramelized apple and seasonal vegetables.

Beer suggestions Satan Gold / Barbar

Desserts

Chocolate Lava Cake 8.00

Served with vanilla ice cream and caramel

Brussels Waffle 8.00

Served with chocolate sauce and cherries.

Bier Floater 7.00

Vanilla ice cream with Mort Subite Kriek,

Cuvée du Château or Karmeliet Tripel