

## Starters

### Bruschetta's (4 pieces) 10.00

• **Smoked salmon and trout**

With cucumber and crème fraiche.

• **Goat cheese and marinated vegetable (v)**

With honey mustard dressing.

**Beer suggestions:** St. Bernardus Wit / Brugge Tripel

### Bread (v) 4.75

With aioli & tapenade.

### Soup of the Day 5.50

Homemade soup, served with whole wheat bread.

### Chicory Salad (v) 8.50

With blue cheese, pomegranate, fennel and pomegranate dressing.

**Beer suggestions:** Texels Skuumkoppe / Saison Dupont

### Chicken Salad 11.00

With pulled chicken, marinated vegetables, goat cheese, quinoa, walnuts and honey mustard dressing.

**Beer suggestions:** Barbär / Gouden Carolus Ambrio

### Melon and Cured Ham 9.50

With thyme-honey sauce.

**Beer suggestions:** IJwit / 5 Dollar \$shake

### Shrimp with Avocado cream 10.50

With capers and pickled onion.

**Beer suggestions:** La Trappe Tripel / Westmalle Tripel

### Shrimp Croquette 9.00

Homemade Belgium shrimp croquette.

Served with bread, aioli, lemon and fried parsley.

**Beer suggestions:** Rodenbach Grand Cru

### Cheese Croquette (v) 7.00

Homemade Belgium cheese croquette.

Served with bread and Limburg mustard.

**Beer suggestions:** Chimay Tripel

### Beef Croquette 8.00

Homemade Belgium beef croquette.

(Beef braised in Westmalle Dubbel)

Served with bread and Limburg mustard.

**Beer suggestions:** Westmalle Dubbel

## Mains

### Flemish Stew 17.50

Beef braised in Westmalle Dubbel.

Served with a salad and Flemish fries\*.

**Beer suggestions:** Westmalle Dubbel / Achel 8 Bruin

### Giant Flemish Burger 15.50

100% Beef burger (200 gr) with bacon, Trappist cheese and onions braised in beer. Served with Flemish fries\*.

**Beer suggestions:** Oosterstout / Delirium Nocturnum

### Devil's Burger 15.50

100% Beef burger (200 gr) with avocado cream, pickled onion, lettuce and chipotle mayonnaise. Served with Flemish fries\*.

**Beer suggestions:** Troubadour Magma / Thai Thai Tripel

### Vegetarian Burger (v) 13.50

Cauliflower and chickpea burger with grilled bell pepper, sweet potato chips and harissa mayonnaise. Served with Flemish fries\*.

**Beer suggestions:** Deugniet / Saison 1858

### Fish Stew 18.00

With salmon, cod, shrimp, shellfish, fennel cream and lemon.

Served with bread.

**Beer suggestions:** Duvel / Tripel Karmeliet

### Trappist Cheese Fondue (v) 16.50

Served in rustic bread with a vegetable crudité.

**Beer suggestions:** St. Feuillien Grand Cru / Satan Gold

### Steak Frites 21.50

Entrecote with Flemish fries\*.

**Beer suggestions:** Grotten Santé / St. Bernardus Prior 8

### Hanger Steak 17.50

Hanger steak (180 gr), served with onion compote, beer sauce and roseval potato.

**Beer suggestions:** Floreffé Dubbel / Zundert 8

### Spring Chicken 15.50

Spring chicken from the oven.

Served with roseval potato and seasonal vegetables.

**Beer suggestions:** St. Feuillien Tripel / Guldenberg

### Flemish Fries\* 3.50

With mayonnaise.

\*Our fries are fried in Blanc de Boeuf.

(V) Vegetarian.

## Desserts

### Fruit Mousse 8.50

Served in crispy Belgian white chocolate.

### Lemon Cheesecake 7.00

### Bier Floater 7.00

Vanilla ice cream with Mort Subite Kriek or Cuvée du Château.