

## SALADS

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Small 10,00 Large 13,50

### SMOKED MACKEREL SALAD

Cucumber | apple | radish

### GREEN ASPARAGUS SALAD

Blue cheese | ham | radicchio

## SIDE DISHES

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FLEMISH FRIES 4,25

POTATO CROQUETTES 4

GRILLED VEGETABLES 6

GREEN ASPARAGUS 4

MUSHROOMS 3,50

FRIED ONION RINGS 6

FRIED SQUID RINGS 9

## FRIES SAUCES

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MAYONNAISE | Homemade

ANDALOUSE | Creamy sauce with tomato and cayenne pepper

SAMURAI | Sambal mayonnaise

KETCHUP | Tomato sauce

## SEASONAL SPECIAL

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LAMB RACK 32,50

450 gr | From the oven with rosemary

**Beer suggestion:** Zundert



## STEAKS

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BEEF STEAK 14

180 gr | homemade beer sauce

**Beer suggestion:** Moinette Dubbel

RIBEYE STEAK 18

250 gr | homemade herb butter

**Beer suggestion:** Kerel Dark IPA

T-BONE STEAK 26

500 gr | marrow

**Beer suggestion:** Cornet Oaked

## BURGERS

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FLEMISH BURGER 12

Trappist cheese | bacon | onions braised in beer

**Beer suggestion:** Pilsner Urquell

DEVILISH BURGER 12

Avocado cream | pickled onions | chipotle mayonnaise

**Beer suggestion:** Precious IPA

VEGETARIAN BURGER 10

Made from beetroot | cucumber | yogurt

**Beer suggestion:** Golleem Blond

## OUR PRECIOUS

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VOL AU VENT 13

Puff pastry filled with chicken ragout and mushrooms

**Beer suggestion:** Chimay Tripel

FLEMISH STEW 12

Beef braised in Westmalle Dubbel

**Beer suggestion:** Westmalle Dubbel

CHEESE FONDUE 16,50

Homemade | vegetable crudité

Optional: 100 gr beef steak 22,50

**Beer suggestion:** Corsendonk Agnus

## FISH

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GENTSE WATERZOOI 18

FISH STEW | fennel cream | seafood | cod fish | gamba

**Beer suggestion:** Vedett Extra Blond

## DESSERTS

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COFFEE COMPLETE 9,50

Sweet treats and coffee of your choice. + liqueur 13,50

BIERFLOATER 7

Vanilla ice cream with Mort Subite Kriek beer

CHEF'S CAKE 7,50

Homemade cake

SCOOP OF ICE CREAM

1,50

Lemon sorbet or vanilla ice cream