

STARTERS

SERVED WITH BREAD & SALTED AUBEL BUTTER

Rumbeke' old cheese croquettes @

Demi-Demi (1 old cheese- & 1 shrimp croquette) with fried parsley & lemon [94, 177, 105] +€1.5

2 pieces [112, 205, 156]

North Sea **shrimp croquettes**

Belgian endive salad with Antwerp goat cheese,	€ 12.95
Mushrooms "Mamalou" @ @ @www.with tarragon, garlic, pastis, cream & old cheese [202, 116, 257]	€ 12.95
Snails de Namur (escargots) Petits-Gris de Namur® with garlic butter & fresh herbs, 6 pieces [68, 6, 83]	€ 13.95
Meatballs in sweet and sour cherry sauce @ @ @ (1/2 ground beef - 1/2 ground pork) [120, 201, 30]	€ 12.95
Tartelette au saumon Quiche with salmon, goat cheese & spinach [71, 98, 96]	€ 12.95
Crispy chicken croquettes chicken-beef fricassee, 2 pieces [73, 93, 138]	€ 13.45

MARCH TO MAY DANISH HANGING MUSSEL CULTURE

€ 13.95

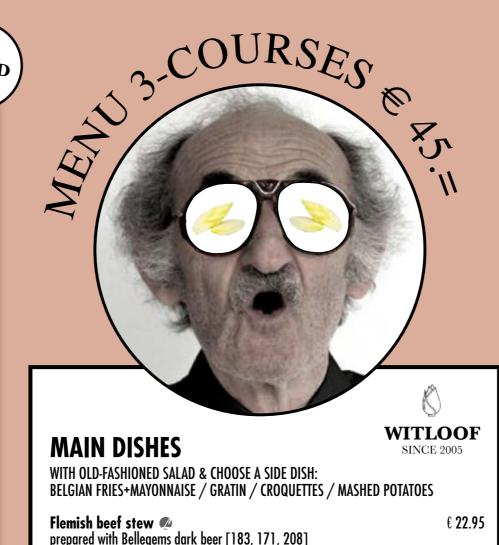
€ 15.45

€ 16.95

MAIN DISHES: MOULES-FRITES +€3

with fried parsley & sauce tartare, 2 pieces [192, 106, 125] +€3

POT MOSSELS (1 KG) - UNE DÉLICIEUSE HISTOIRE BELGE - choose your favorite preparation: € 25.95 Moules à la marinière - 'nature' 🚳 🐠 with celery, leek & onion, +/- garlic [72, 251, 103] Moules au vin blanc 🙆 🗪 € 26.95 with dry white wine, celery, leek & onion, +/- garlic [72, 251, 103] € 26.95 Moules à la crème et à l'ail with celery, leek, onion, garlic & cream [113, 251, 103] Moules de Popeye with fresh herb cheese & spinach [67, 84, 108] € 27.95 Moules à la diable 🥝 🙅 € 27.95 with tomato, basil, lemon, garlic & chili pepper [146, 251, 111] Moules au fromage bleu @ € 28.95 with white wine, leek & Achel' blue cheese [80, 144, 45]



The numbers behind the dishes are beer suggestions and correspond with the numbers on our beer list of 301.

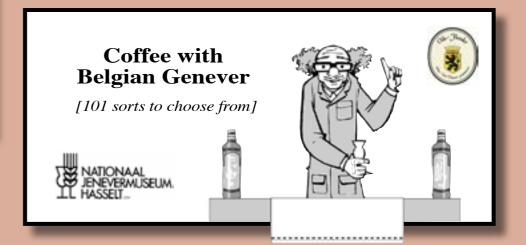
DESSERTS & CHEESE Crème brûlée of vanilla [117, 139, 256] € 8.95 Brussels' mousse @ € 9.95 of Callebaut milk chocolate [268, 229, 187] (Ma)Dame Blanche kommil foo: 🥝 🙅 € 9.95 vanilla ice cream with warm fondant chocolate sauce [214, 203, 269] Fresh **Lemon mousse** € 9.95 with rhubarb compote [179, 79, 70] Hasselt made Pistachio ice cream @ € 9.95 with fresh strawberries [172, 43, 186] Selection of **Belgian Abbey cheese** \bigcirc [163, 226, 121] $+ \in 3$ € 13.95

"Cooking is easy, but serving something delicious is another matter.

When you cook, whether rich or poor, don't skimp when it comes to ingredients.

Better to buy fewer pairs of pantyhose, or stop wearing them altogether, if you can get half a pound of real butter instead."

(Louis Paul Boon, Aalst, 15 maart 1912 – Erembodegem, 10 mei 1979)



Rabbit grandmother's way stewed with red wine & black plums [29, 182, 207]

(Belgian beef) in green pepper sauce [201, 156, 132]

creamy Gent' mustard | honey | mushrooms [267, 204, 115]

ragoût of chicken, beef, mushrooms & tiny meat balls [107, 161, 69]

Zeebruges' waterzooi North Sea fish stew with shellfish, vegetables and potatoes [254, 140, 75]

Belgian endive topped with ham & cheese [123, 81, 261]

FROM 2P: Bruges' cheese fondue @ @

with home-baked bread & crudités [86, 118, 2081

Pork tenderloin @

Filet de bœuf / steak tips

Queen Mathilde vol-au-vent

SIGNATURE DISH: @ @

€ 23.95

€ 23.95

€ 24.95

€ 23.95

€ 24.95

€ 23.95

p.p. € 23.95