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STARTERS

SERVED WITH BREAD & SALTED AUBEL BUTTER

- Belgian endive salad** with Antwerp goat cheese, 🍷🍷
rucola, hazelnuts & sour dressing [131, 102, 175] € 14.95
- KAREL V'S FAVORITE DISH: **Ghent Waterzooi** 🍷
creamy chicken stew with vegetables & potatoes [98, 106, 173] € 14.50
- Mushrooms "Mamalou"** 🍷🍷
with tarragon, garlic, pastis, cream & old cheese [149, 215, 133] € 14.95
- Pasta Carbonara** Walloon style 🍷🍷
with chicory, ham & aromatic Herve cheese from Battice [5, 268, 264] € 14.95
- Tartelette au saumon** 🍷
Quiche with salmon, East Flemish ricotta & spinach [96, 126, 111] € 14.95
- Escargots de Namur** (snails) 🍷
Petits-Gris de Namur® with garlic butter & fresh herbs, 6 pieces [94, 4, 265] € 14.95
- SIGNATURE DISH / SPECIALTY: 🍷🍷
Belgian endive topped with ham & cheese [130, 151, 145] € 15.95
- Roeselare' **old cheese croquettes** 🍷
with fried parsley, 2 pieces [129, 108, 217] € 15.95
- Demi-Demi** (1 old cheese- & 1 shrimp croquette)
with fried parsley & lemon [206, 150, 132] +€1.25 € 16.95
- North Sea **shrimp croquettes**
with fried parsley & sauce tartare, 2 pieces [113, 139, 198] +€2.5 € 17.95

EXTRA
BREAD
+€3.85 P.P.

2

MAIN DISHES: MOULES-FRITES +€3.75

POT MOSSELS (1 KG) - A DELICIOUS BELGIAN STORY - choose your favorite preparation:

- Moules à la marinière - 'nature'** 🍷🍷
with celery, leek & onion, +/- garlic [127, 144, 99] € 27.95
- Moules à la crème et à l'ail** 🍷
with celery, leek, onion, garlic & cream [93, 135, 156] € 27.95
- Moules à la bière blanche** 🍷
with celery, leek, Hoegaarden white beer & cream, +/- garlic [122, 113, 171] € 27.95
- Moules au vin Blanc à la crème** 🍷🍷
with white wine, celery, leek, onion & cream, +/- garlic [118, 97, 157] € 28.95
- Moules à l'Indienne** 🍷
with white wine, celery, leek, onion, curry & cream [104, 259, 165] € 28.95
- Moules à la moutarde de Tierenteyn** 🍷
with white wine, celery, leek, onion, cream & Ghent mustard [137, 158, 222] € 28.95
- Moules à la diable** 🍷🍷
with tomato, basil, lemon, garlic & chili pepper [105, 167, 238] € 28.95
- Moules au fromage bleu** 🍷
with white wine, leek & Achel' blue cheese [196, 227, 109] € 29.95

MENU 3-COURSES 1 2 3

€48.75



2

WITLOOF
SINCE 2005

MAIN DISHES

WITH OLD-FASHIONED SALAD & CHOOSE YOUR SIDE DISH:
BELGIAN FRIES+MAYONNAISE / GRATIN / CROQUETTES / MASHED POTATOES

- Meatballs in tomato sauce** with celery 🍷🍷🍷
(1/2 ground beef - 1/2 ground pork)* [142, 194, 218] € 24.50
- NATIONAL DISH: **Antwerp beef stew** 🍷
prepared with Koninck beer [201, 193, 168] € 24.50
- West-Flemish stew** 🍷
of porc cheeks in lichtegeem / Flanders red ale [148, 202, 182] € 24.50
- Rabbit grandmother's way** 🍷🍷
stewed with red wine & black plums [138, 40, 172] € 25.95
- Queen Mathilde vol-au-vent** € 25.95
ragoût of chicken, beef, mushrooms & tiny meat balls [187, 103, 95]
- 100% WEST FLEMISH: **Rumbeke' rumpsteak de bœuf** 🍷🍷
with green peppercorn sauce [125, 214, 178] € 26.95
- SIGNATURE DISH / SPECIALTY: 🍷🍷
Belgian endive topped with ham & cheese [130, 151, 145] € 27.95
- FROM 2P: **Bruges' cheese fondue** 🍷🍷
with home-baked bread & crudités [140, 261, 180] p.p. € 26.95
- ORIGINAL CLASSIC: **Zeebruges' waterzooi** 🍷
North Sea fish stew with shellfish, vegetables and potatoes [101, 179, 121] € 26.95

The numbers behind the dishes
are beer suggestions and correspond
with the numbers on our beer list of 300.

3

DESSERTS & CHEESE

- Crème brûlée** 🍷
of vanilla [107, 197, 153] € 9.95
- RICH AND CREAMY: **Sabayon 'Aldeneck'** 🍷
with apricot, ice cream & crumbled Bastogne' biscuits [184, 63, 152] € 11.75
- Brussels' **mousse** 🍷
of Callebaut milk chocolate [223, 58, 228] € 11.75
- Fresh **lemon mousse** 🍷
with rhubarb compote [199, 100, 124] € 11.75
- (Ma) Dame **Blanche 'Kommil Foo':** 🍷🍷
vanilla ice cream with warm fondant chocolate sauce [134, 216, 221] € 11.75
- Liège sugar waffle** 🍷
with warm cherries & cream [37, 120, 224] € 11.75
- Selection of **Belgian Abbey cheese** 🍷
[166, 191, 235] +€3.75 € 15.95

“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 March 1912 – Erembodegem, 10 May 1979)

plastic packaging for take-away €0.75 each

coffee with Belgian Genever

16 homemade sorts to choose from



†
ZJĚNEEVĚRSTOEĚKĚRI-J
Sloun V-S-O-P

V-S-O-P.BE

wifi: ikbendegezelligstevandetafel

DIETARY NEEDS/ INTOLERANCES



is or can be prepared vegetarian



is or can be prepared gluten-free



is or can be prepared inconsultation