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## STARTERS

SERVED WITH BREAD &amp; SALTED AUBEL BUTTER

- Belgian endive salad** with Antwerp goat cheese, rucola, hazelnuts & sour dressing [131, 102, 1] € 14.95
- KAREL V'S FAVORITE DISH: **Ghent Waterzooi** creamy chicken stew with vegetables & potatoes [98, 122, 173] € 14.50
- Mushrooms "Mamalou"** with tarragon, garlic, pastis, cream & old cheese [215, 149, 138] € 14.95
- BELGIAN CULINARY HERITAGE: **Liège salad** with bacon, beans, egg, croutons & sour dressing [128, 111, 216] € 15.95
- DEVILISH PLEASURE: **Scampi diabolique** Shrimps in spicy tomato sauce [106, 132, 200] € 15.95
- Escargots de Namur** (snails) Petits-Gris de Namur® with garlic butter & fresh herbs, 6 pieces [94, 4, 265] € 15.95
- SIGNATURE DISH / SPECIALTY: **Belgian endive** topped with ham & cheese [127, 145, 151] € 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 [139, 135, 198] +€1.25 € 16.95
- North Sea **shrimp croquettes** with fried parsley & sauce tartare, 2 pieces [206, 129, 150] +€2.5 € 17.95

EXTRA  
BREAD  
+€3.85 P.P.

2

## MAIN DISHES: MOULES-FRITES +€2

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

**currently: (cultivated) mussels hanging culture**

a smaller size than usual, less salty, but full &amp; creamy and therefore excellent in taste!

- Moules à la bière blanche** with celery, leek, Hoegaarden white beer & cream, +/- garlic [118, 171, 97] € 28.95
- Moules au vin Blanc (à la crème)** with white wine, celery, leek, onion & cream, +/- garlic [259, 157, 97] € 28.95
- Moules à l'Indienne** with white wine, celery, leek, onion, curry & cream [104, 100, 165] € 28.95
- Moules à la moutarde de Tierenteyn** with white wine, celery, leek, onion, cream & Ghent mustard [113, 93, 222] € 28.95
- Moules à la diable** with tomato, basil, lemon, garlic & chili pepper [105, 175, 238] € 28.95
- Moules au fromage bleu** with white wine, leek & Achel' blue cheese [196, 109, 133] € 29.95

## MENU 3-COURSES



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**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] € 24.85
- NATIONAL DISH: **Antwerp beef stew** prepared with Koninck beer [193, 201, 170] € 24.85
- Pork tenderloin** in Tierenteyn creamy Gent' mustard sauce [137, 220, 182] € 24.85
- Rabbit grandmother's way** stewed with red wine & black plums [172, 224, 40] € 25.75
- Queen Mathilde vol-au-vent** ragoût of chicken, beef, mushrooms & tiny meat balls [130, 187, 85] € 25.75
- 100% WEST FLEMISH: **Rumbeke' rumpsteak de bœuf** with green peppercorn sauce [178, 214, 125] € 27.95
- SIGNATURE DISH / SPECIALTY: **Belgian endive** topped with ham & cheese [127, 151, 145] € 26.95
- FROM 2P: **Bruges' cheese fondue** with home-baked bread & crudités [140, 261, 180] p.p. € 27.95
- ORIGINAL CLASSIC: **Zeebruges' waterzooi** North Sea fish stew with shellfish, vegetables and potatoes [144, 101, 260] € 26.95

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

## DIETARY NEEDS/ INTOLERANCES



is or can be prepared vegetarian



is or can be prepared gluten-free



is or can be prepared in consultation

3

## DESSERTS &amp; CHEESE

- Crème brûlée** of vanilla [164, 197, 103] € 9.95
- EGGS-CELENT: East Flemish **Tiramisu** with Filliers® egg liqueur Mascarpone | white chocolate | banana | ladyfingers [239, 167, 263] € 12.75
- Brussels' **mousse** of Callebaut milk chocolate [56, 275, 228] € 11.75
- Fresh **lemon mousse** with rhubarb compote [199, 99, 124] € 11.75
- (Ma) Dame **Blanche 'Kommil Foo':** vanilla ice cream with warm fondant chocolate sauce [216, 227, 58] € 12.75
- Liège sugar waffle** with fresh strawberries & cream [96, 120, 64] € 11.75
- Selection of **Belgian Abbey cheese** [184, 235, 277] +€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



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ZJĚNEEVĚRSTOEĚKĚRI-J  
Sloun V-S-O-P

V-S-O-P-BE

wifi: ikbendegezelligstevandetafel