1

STARTERS

EXTRA BREAD + € 3.85 P.P.

SERVED WITH BREAD & SALTED AUBEL BUTTER

Belgian endive salad with Antwerp goat cheese, ⓥ ⓖ € 14.95
rucola, hazelnuts & sour dressing [113, 131, 102]

KAREL V'S FAVORITE DISH: **Ghent Waterzooi** ⓖ ⓘ € 14.50
creamy chicken stew with vegetables & potatoes [98, 122, 173]

Mushrooms "Mamalou" ⓥ ⓖ ⓘ € 14.95
with tarragon, garlic, pastis, cream & old cheese [215, 149, 137]

BELGIAN CULINARY HERITAGE: **Liège salad** ⓥ ⓖ ⓘ € 14.50
with bacon, beans, egg, croutons & sour dressing [106, 128, 216]

Escargots de Namur (snails) ⓖ € 15.95
Petits-Gris de Namur® with garlic butter & fresh herbs, 6 pieces [94, 5, 265]

SIGNATURE DISH / SPECIALTY: ⓥ ⓖ € 15.95
Belgian endive topped with ham & cheese [127, 145, 151]

Roeselare' **old cheese croquettes** ⓥ € 15.95
with fried parsley, 2 pieces [121, 108, 217]

Demi-Demi (1 old cheese- & 1 shrimp croquette) € 16.95
with fried parsley & lemon [139, 135, 198] +€1.25

North Sea **shrimp croquettes** € 17.95
with fried parsley & sauce tartare, 2 pieces [206, 129, 150] +€2.5

2

MAIN DISHES: MOULES-FRITES +€3

GOLD LABEL

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

Moules à la marinière - 'nature' ⓖ ⓘ € 28.95
with celery, leek & onion, +/- garlic [CRISTAL, 97, 171]

Moules à la bière blanche ⓘ € 28.95
with celery, leek, Hoegaarden white beer & cream, +/- garlic [CRISTAL, 97, 171]

Moules au vin Blanc (à la crème) ⓖ ⓘ € 28.95
with white wine, celery, leek, onion & cream, +/- garlic [CRISTAL, 97, 157]

Moules à l'Indienne ⓖ € 28.95
with white wine, celery, leek, onion, curry & cream [111, 100, 165]

Moules de Popeye ⓖ € 28.95
with spinach & fresh herb cheese [93, 113, 156]

Moules à la diable ⓖ ⓘ € 28.95
with tomato, basil, lemon, garlic & chili pepper [105, 152, 175]

Moules au fromage bleu ⓖ € 29.95
with white wine, leek & Achel' blue cheese [196, 109, 167]

MENU 3-COURSES ❶ ❷ ❸ € 49.50

2

MAIN DISHES

WITLOOF SINCE 2005

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

Meatballs in tomato sauce with celery ⓥ ⓖ ⓘ € 24.85
(1/2 ground beef - 1/2 ground pork)* [142, 194, 218]

NATIONAL DISH: **Antwerp beef stew** ⓘ € 24.85
prepared with Koninck beer [193, 201, 170]

Rabbit grandmother's way ⓖ ⓘ € 25.75
stewed with red wine & black plums [172, 224, 40]

Queen Mathilde vol-au-vent € 25.75
ragoût of chicken, beef, mushrooms & tiny meat balls [130, 187, 95]

100% WEST FLEMISH: **Rumbeke' rumpsteak de bœuf** ⓖ ⓘ € 27.95
with green peppercorn sauce [178, 214, 125]

SIGNATURE DISH / SPECIALITY: ⓥ ⓖ € 26.95
Belgian endive topped with ham & cheese [127, 151, 145]

FROM 2P: **Bruges' cheese fondue** ⓥ ⓖ p.p. € 27.95
with home-baked bread & crudités [140, 261, 180]

LOCALLY FARMED: **Trout** from Voeren ⓖ ⓘ € 25.75
baked with herb butter & roasted almonds [100, 119, 268]

ORIGINAL CLASSIC: **Zeebruges' waterzooi** ⓖ ⓘ € 26.95
North Sea fish stew with shellfish, vegetables and potatoes [144, 101, 260]

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

3

DESSERTS & CHEESE

Crème brûlée ⓖ € 9.95
of vanilla [164, 197, 103]

Brussels' **mousse** ⓖ € 11.75
of Callebaut milk chocolate [56, 275, 228]

Fresh **lemon mousse** ⓖ € 11.75
with rhubarb compote [199, 99, 124]

(Ma)Dame Blanche 'Kommil Foo': ⓖ ⓘ € 12.75
vanilla ice cream with warm fondant chocolate sauce [216, 227, 58]

Liège sugar waffle ⓖ € 11.75
with fresh strawberries & cream [96, 120, 64]

Selection of **Belgian Abbey cheese** € 15.95
[184, 235, 277] +€3.75

"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

ZJËNEEVËRSTOEËKËRI-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