



## De Kae en Werm Antreis - Cool and Hot Starters

<b>Dagsoep mi vesse legume van den boeite (-3€)*</b> <i>Fresh Vegetable Soup</i>	8,00 €
<b>Patei gemokt mi krikkes confeteur van Aubel</b> <i>Homemade Paté with Cherries, Served with Onion Marmelade and Maredsous Beer</i>	15,00 €
<b>Dozain rauwe mossele mi marollesaus</b> <i>One Dozen Raw Mussels with Dipping Sauce</i>	15,00 €
<b>Escargos mi luuk en bauter</b> <i>Snails in Garlic Butter</i>	15,00 €
<b>Carpaccio van osse vlies mi stukskes Parmesan en peure oleiv haule</b> <i>Thinly Sliced Raw Beef with Parmesan Shavings</i>	15,00 €
<b>Fondu mi Keis, hee gemokt (1 pièce) (-3€)*</b> <i>Homemade Cheese Fondu</i>	8,00 €
<b>Crokette mi Keis, hee gemokt (2 pièces)</b> <i>Homemade Maredsous Cheese Croquettes</i>	15,00 €
<b>Crokette mi crevette, ook hee gemokt (1 pièces) (-4€)*</b> <i>Homemade Shrimps Croquettes</i>	9,50 €
<b>Crokette mi crevette, ook hee gemokt (2 pièces)</b> <i>Homemade Shrimps Croquettes</i>	18,50 €
<b>Dozain mossele gegratinaaid mi luuk en bauter en keis</b> <i>Gratin of One Dozen Mussels in Garlic Butter and Cheese</i>	18,50 €
<b>Crevettes van Madagascar mi Bauter en Luuk (5 pièces)</b> <i>Royal Madagascar Prawns baked in Butter and Garlic</i>	18,50 €
<b>Crevettes van Madagascar Rooie Doivels (5 pièces)</b> <i>Royal Madagascar Prawns with a Spicy Creamed African Chili and Tomato Sauce</i>	18,50 €



## Main Courses

<b>Carpaccio van osse vlies mi stukskes Parmesan en peure oleiv haule (+ frites)</b> <i>Thinly Sliced Raw Beef with Parmesan Shavings and French Fries</i>	16,00 €
<b>Fondu mi keis, hee gemokt (3 pièces + frites)</b> <i>Homemade Cheese Fondue and French Fries</i>	19,50 €
<b>Croquette mi crevette, ook gee gemokt (3 pièces + frites) (+5€)*</b> <i>Homemade Shrimps Croquettes and French Fries</i>	25,50 €
<b>Crevettes van Madagascar mi Bauter en Luuk (8 pièces + frites) (+2€)*</b> <i>Royal Madagascar Prawns baked in Butter and Garlic and French Fries</i>	24,00 €
<b>Crevettes van Madagascar Rooie Doivels (8 pièces + frites) (+2€)*</b> <i>Royal Madagascar Prawns with a Spicy Creamed African Chili and Tomato Sauce and French Fries</i>	24,00 €



## Ruud Vlies van den Grill - Red Meat Grill

<b>Irish Beefsteak (250g)</b>	17,75 €
<b>Scottish Hanger Steak (220g)</b>	19,75 €
<b>Irish King Size Beefsteak (400g) (+5€)*</b>	25,00 €
<b>Irish Rib Eye (350g) (+5€)*</b>	25,00 €
<b>Irish Rib Bone Hereford 1 pers (500g) (+7€)*</b>	27,00 €
<b>Irish Tenderloin Steak (220g) (+9€)*</b>	29,50 €
<b>Sirloin of Horse (400g) (+5€)*</b>	25,00 €

Served with French Fries, Little Salad et Maître d'Hôtel Butter or with a Homemade Sauce :

Sauce Green Pepper Cream, Sauce Black Pepper, Sauce Muschrooms, Sauce Bruxelles Cheese, Sauce Béarnaise, Sauce with Shalot and Red Wine, Sauce Boum-Boum (Hot), Sauce with Blue Cheese. 3€



<b>Américain van de chef op é minutje</b> <i>Minced Raw Beef, Belgian Style, with French Fries</i>	16,75 €
<b>Ballekes mi Tomatesaus</b> <i>Veal and Pork Meatballs with Tomato Sauce</i>	16,75 €
<b>Keek gelak van ons Boma mi Ballekes en Kampernoel</b> <i>Chickenbreast in Puff Pastry with French Fries, Small Meatballs and Mushrooms</i>	16,75 €
<b>Stauf kabernaai mi Gheuis gelak in den haaven taaid</b> <i>Classic Belgian Beef Stew with Geuze Beer</i>	16,75 €
<b>Stoemp mi légume van den boeite, mi gerûkte spek</b> <i>Potato Stoemp with Vegetables with Bacon (seasonal)</i>	16,75 €
<b>Stoemp mi légume van den boeite, mi sossise</b> <i>Potato Stoemp with Vegetables with Sausage (seasonal)</i>	16,75 €
<b>Stoemp mi légume van den boeite, gemingeld</b> <i>Stoemp Mixte avec lard fumé et saucisse de Campagne</i>	18,50 €
<b>Gruute zietung in den bauter gebakke (+13,50€)*</b> <i>Grande Sole de Mer du Nord MSC, façon Meunière</i>	33,50 €
<b>Lasagne mi légume van den boeite</b> <i>Lasagne Végétarienne ou Vegan</i>	19,50 €



## Iet Zoets voor Dernoë - Cheese & Desserts

<b>Trio krêm brulé</b> <i>Cuberdon-Violette, Raspberry, Coffee</i>	7,50 €
<b>Neuseken aais mi Violtje stroop</b> <i>Cuberdon Sweets Ice Cream with Violette Syrup</i>	7,50 €
<b>Wit Madamekke</b> <i>Chocolate Sunday</i>	6,75 €
<b>Brusselse cafei mi spikeloes aais en krêm</b> <i>Gingerbread Ice Cream, Coffee and Whipped Cream</i>	6,75 €
<b>½ Woefel van Brussel mi spikeloes aais en krêm (+2€)*</b> <i>½ Brussels Wafel, Whipped Cream and Gingerbread Ice Cream</i>	8,50 €
<b>Kriek aais mi Schaerbeekse krieskes</b> <i>Kriek Beer Sorbet with Schaerbeek Cherries</i>	7,50 €
<b>Fruit aais volgens 't seizeun</b> <i>Fruit Sorbet (2 bowls)</i>	7,50 €
<b>Ne Brazillioon</b> <i>Coffee Icecream with Nuts, Whipped Cream and Caramel</i>	7,50 €
<b>Ne Kolonel</b> <i>Lemon Sorbet and Vodka</i>	8,50 €
<b>Keis Taluur ieste klas van den Boiete</b> <i>Organic Cheese Plate</i>	8,50 €
<b>Zwette Chocolate schoeim hee gemokt</b> <i>Organic Homemade Dark Chocolate Mousse</i>	6,75 €
<b>Tiramisu mi spikeloes hee gemokt</b> <i>Tiramisu with Gingerbread</i>	6,75 €
<b>Woefel van Brussel mi krêm</b> <i>Brussels Waffle with Whipped cream</i>	8,50 €
<b>Koude sabayon mi frambozen likeur</b> <i>Chilled Sabayon with Raspberry Liquor</i>	6,75 €
<b>Vers Bio Fruit Sla (in 't seizeun)</b> <i>Fresh Organic Fruits Salad (seasonal)</i>	8,50 €



## Apéritifs

<b>Apéritif Maison : Pimm's n°1 oh so British</b>	9,50 €
<b>Champagne Charles Mignon Premier Cru Brut - Glass</b>	10,50 €
<b>Champagne Piper Heidsieck Brut - Bottle (75cl)</b>	65,00 €
<b>Pastis André Micollier</b>	7,00 €
<b>Glas of Cava</b>	6,00 €

## Classic Aperitifs

<b>Kir with white wine</b>	5,80 €
<b>Amer Picon (6 cl)</b>	6,80 €
<b>Campari (6 cl)</b>	6,80 €
<b>Martini white or red (6 cl)</b>	5,30 €
<b>Pisang Ambon (6 cl)</b>	6,80 €
<b>Glenfiddish (5 cl)</b>	8,50 €
<b>J&amp;B (5 cl)</b>	7,50 €
<b>Jack Daniel's (5 cl)</b>	8,50 €
<b>Jameson Irish Whisky (5 cl)</b>	7,50 €
<b>Johnnie Walker Red Label (5 cl)</b>	7,50 €
<b>Muscat de Beaume de Venise (6 cl)</b>	5,80 €
<b>Pineau des Charentes (6 cl) BIO</b>	5,80 €
<b>Porto White (6 cl)</b>	5,30 €
<b>Porto Tawny 10 years (6 cl)</b>	6,80 €
<b>Sherry Dry (6 cl)</b>	5,30 €
<b>Bacardi (5 cl)</b>	7,50 €
<b>Vodka BIO (5 cl)</b>	8,00 €
<b>Gin BIO (5 cl)</b>	9,50 €
<b>Gin Hendrickx's cucumber (5 cl)</b>	10,50 €
<b>Gin G'vine Hibiscus flower (5 cl)</b>	11,50 €

for Cocktails (cola, soda, tonic, organic fruit juice and wine) are free

## Aperitifs Without Alcohol

<b>Organic Orange Juice</b> - Biofresh, 100% pure juice additionnal sugar free	3,60 €
<b>Organic Tomato Juice</b> - "Pajottelander", pure juice (0,6% lemon juice, 0,6% de sea salt)	3,85 €
<b>Appel Juice from Aubel</b> - Pure Juice	3,85 €
<b>Organic Grapefruit Juice</b> - De Drie Wilgen", 100% pure juice	3,85 €
<b>San Pellegrino Bitter</b>	5,80 €
<b>Crodino</b>	5,70 €



## Special Beers

<b>Camille BIO</b> - Brasserie Strubbe in Ichtegem - 25 cl	2,90 €
<b>Blanche BIO</b> - Brasserie Strubbe in Ichtegem - 25 cl	3,70 €
<b>Triple Modeste Blonde BIO</b> - Brasserie Strubbe in Ichtegem - 33 cl	4,95 €
<b>Triple Alfoncine Brune BIO</b> - Brasserie Strubbe in Ichtegem - 33 cl	4,95 €
<b>Gueuze 100% Lambic BIO</b> - Brasserie Cantillon - 37,5 cl	6,50 €
<b>Framboise 100% Lambic</b> - Brasserie Cantillon - 37,5 cl	7,00 €

## Beers & Softs

<b>Chaudfontaine still or sparkling - 25 cl</b>	2,80 €
<b>Chaudfontaine still or sparkling - 50 cl</b>	4,85 €
<b>Coca-Cola</b>	2,70 €
<b>Coca-Cola Zéro</b>	2,70 €
<b>Schweppes Tonic</b>	2,70 €
<b>Jupiler - 25 cl</b>	2,70 €
<b>Jupiler N.A. - 25 cl</b>	3,00 €

## Open Wines

	Glass	1/4 Liter	1/2 Liter	Liter
<b>White "Terret-Sauvignon du Pays d'Oc"</b> sec mais fruité et souple en bouche	3,70 €	7,00 €	13,00 €	24,50 €
<b>Rosé "Vin du Pays de l'Hérault"</b> frais, fruité et friand	3,70 €	7,00 €	13,00 €	24,50 €
<b>Red "Côtes-du-Rhône"</b> gouleyant au fruité épicé caractéristique	3,70 €	7,00 €	13,00 €	24,50 €