

ENTREES		
Scampi's: 5 pieces with medium hot Tomato Creamsauce (peeled)		15,80
Carpaccio of Belgian Blue with Parmesan and Truffle oil		14,00
Artisan Ganda Ham Croquettes: 2 pieces with fried Parsley and Lemon		12,70
Artisan Cheese Croquettes: 2 pieces with fried Parsley and Lemon		10,00
Mixed salad with herb dressing		5,30
MAIN COURSES		

Served with mixed salad and either fries, croquettes or jacket potato hot vegetables of the season instead of mixed salad: + 4 euro

Homemade Nutburger with Carrot-Cuminsalad & Sweetsour Sauce		16,70
Scampi's: 8 pieces with medium hot Tomato Cream sauce (peeled)		20,80
Salmon filet with Bearnaise sauce		20,20
Codfish with Leek prepared Ghent style with Tierenteyn mustard		19,20
Steak of Belgian Blue		20,20
Sauces: Peppercream, Mushroom, Béarnaise		2,70
"Caesar Salad" with Mechelen Cuckoo, Croutons, Anchovy, Garlic mayonaise and Parmesan		19,40
Grandmother's Vol au Vent		17,90
Gentse Stoverij (typical stew) prepared with dark Ghent Gruut Beer		17,90
Roasted Half Chicken		16,70
Sauces: Peppercream, Mushroom, Béarnaise		2,70
Menu of the Day daily from Monday until Saturday both at lunch time and in the evening includes soup, main course and dessert		13,40
Typical Ghent specialty		

Wine Suggestions see other side

DESSERTS		
Coffee Treat: Espresso, Advocaat 5cl, Mini Meringue, Vanilla Ice Cream & Whipped Cream		9,40
Grandmother's Apple Fritters		6,40
Advocaat	7 cl	5,40
Pancakes with white or brown Sugar		4,00
Brussels' Waffle		5,20
supplements:	Butter - Jam - Whipped Cream	1,20
	Vanilla Ice Cream - Hot Chocolate sauce - Advocaat	2,30
Coupe Dame Blanche (vanilla sundae with hot chocolate sauce)		8,20
Coupe Advocaat (vanilla sundae with advocaat)		8,20
SNACKS & SMALL BITES		

* Served with mixed salad & cold vegetables

Homemade Nutburger with Carrot-Cuminsalad & Sweetsour Sauce with either Fries, Croquettes or Jacket Potato		16,70
Spaghetti Bolognaise		11,20
Croque Dali: Ham, Cheese & fried Egg *		10,80
Croque Monsieur: Ham & Cheese *		8,80
Soup of the Day: daily fresh prepared, served with bread		5,90
serving of Fries or Croquettes		3,70
Typical Ghent specialty		

MENU FOR THE LITTLE ONES		
for children under 12		
Artisan Cheese Croquette: 1piece		6,40
Spaghetti Bolognaise		7,60
Gentse Stoverij (typical stew) with Applesauce and Fries		11,10
Vol au Vent with Fries		11,10
Steak with Applesauce and Fries		12,90
Vanilla Ice Cream		4,00

BEERS		
Stella Artois on draught	50 cl 5,30	25 cl lager 2,80
Hoegaards Wit	25 cl	2,80
Palm	25 cl	3,00
Carlsberg	25 cl	3,00
Kriek BelleVue Extra	25 cl	3,80
Gruut Blonde / Dark	33 cl	3,80/4,70
Jupiler N/A (alcoholvrij)	25 cl	2,80
Westmalle Dubbel	33 cl	3,80
Westmalle Triple	33 cl	4,60
Orval	33 cl	4,60
Chimay blauw	33 cl	4,60
Rochefort 10	33 cl	5,20
Duvel	33 cl	4,20
Leffe Blonde	33 cl	4,20
Leffe Dark	33 cl	4,20
La Chouffe	33 cl	4,20
St. Bernardus12	33 cl West-Vleteren recipe, but not brewed in the abbey	4,60
Delirium Tremens	33 cl	4,60

SMALL BITES		
Olive Mix with Sundried Tomatoes		3,70
Plate of Ghent Brawn with Tierenteynmustard, Cheese & Dry Sausage		7,40
BUSINESS HOURS		

Monday through Saturday

06:30 09:00 (breakfast)
12:00 13:30
18:30 22:00 (kitchen 21:00)

Sunday

06:30 10:00 (breakfast)
12:00 15:00
evening: closed

WINES			
Country, Wine Region, Wine, Winehouse, Grape Variety, Vintage			
White Wines			
Z-Afrika, Stellenbosch - Franshoek Valley, <u>Bellingham, Chardonnay</u> , '15	33,30		
Fr., Alsace, <u>Pinot Gris Réserve</u> , Dom. Fernand Engel, Pinot Gris, '16	29,70		
Fr., Bourgogne, <u>Saint-Véran</u> , Dom. de la Denante, Chardonnay, '18	29,70		
Fr., Bordeaux - Côtes de Blaye, <u>Ch. La Rose Bellevue</u> , Sauvignon Blanc, '16	26,50		
Fr., IGP d'Oc, Sauvignon Blanc, Cave de Pomerols, Sauvignon Blanc glass 12cl: 4,50 carafe 25cl: 8,40 carafe 50cl: 16,50	(Housewine) fles :23,50		
Red Wines			
Z-Afrika, Stellenbosch - Franshoek Valley, <u>Bellingham, Pinotage</u> , '17	33,30		
Fr., Beaujolais Crus, Moulin-à-Vent, <u>Au Grand Moulin</u> , Jean Loron, Gamay noir, '14	30,50		
Fr., Sud-Ouest, Aoc Cabardès, <u>Ch. de Pennautier</u> , Jean Loron, Cabernet-Merlot-Grenache-Syrah, '16	25,50		
Fr., IGP d'Oc, Merlot, Domaine Preignes le Vieux, Merlot glass 12cl: 4,50 carafe 25cl: 8,40 carafe 50cl: 16,50	(Housewine) fles :23,50		
Rosé Wine			
Fr., Val de Loire, Rosé d'Anjou, Cabernet Franc-Grolleaux glass 12cl: 4,50 carafe 25cl: 8,40 carafe 50cl: 16,50	(Housewine) fles :23,50		
Parelende Wijnen			
Champagne Piper Heidsieck Brut	57,00		
Champagne Albert de Milly Brut	47,00		
Cava Dom Potier	per glas 12cl 5,4	30,90	
mentioned are the available vintages in January '18			
Choose up to 4 different dishes per table, per course Please report any possible allergies. Prices in euro. Service & tax (as per 08.06.2020) included			

APERITIFS			
Martini wit	7 cl	3,70	
Porto Taylor's Select red	7 cl	4,40	
Porto Taylor's Select white	7 cl	4,40	
Sherry Wisdom Fino Palma Dry	7 cl	4,40	
Pineau des Charentes	7 cl	4,60	
Crodino l'aperitivo non alcolico d'italia	10 cl	3,60	
Pastis	5 cl	5,80	
Campari	5 cl	5,80	
Kirr	12 cl	4,90	
Kirr Royal	12 cl	6,00	
Picon with white wine	3 cl liquor	6,00	
Cava Dom Potier	12 cl	Fles 75 cl : 30,90	5,80
Aperitif of the house with pink grapefruit, honey, vodka & sparkling wine		6,30	
LIQUOR			
Cognac Martell VS	3 cl	4,50	
Cognac Remi Martin VSOP fine champagne	3 cl	4,90	
Calvados Norois 3 Pommes	3 cl	4,90	
Whisky J & B blended	3 cl	3,50	
Whisky Auchentoshan single malt	3 cl	4,50	
Matured in Amercian oak bourbon casks. Bourbon vanilla and coconut with layers of zesty citrus fruit to the nose. Refreshingly smooth yet lively with vailla cream, coconut and white peach to the tongue. Crisp, with sugared grapefruit and a hint of spice to the end.			
Whisky Bowmore 12 years old single malt	3 cl	4,50	
Breathe in subtle lemon and honey, balanced beautifully by Bowmore's trademark <u>peaty smokiness</u> . Sip sweet and delicious heather honey and gentle <u>peat smoke</u> . Savour a long, mellow finish.			
Vodka - Smirnoff	5 cl	4,90	
Rhum - Bacardi	5 cl	4,90	
Gin Gordon's	5 cl	4,90	
supplement tonic 2,80 / cola 2,70 / orange 2,70 / gini 2,80			
Gin Hendrick's	5 cl	7,90	
supplement Fever Tree tonic 3,70			
Dutch Gin : Filliers jong 30°	7 cl	3,80	
Advocaat	7 cl	5,20	
Amaretto	3 cl	3,90	
Cointreau	3 cl	3,90	
Grand Marnier	3 cl	4,90	
Hasseltse Coffee	3 cl Dutch gin	4,60	
Irish Coffee	3 cl whisky	6,20	
Italian Coffee	3 cl amaretto	6,60	
French Coffee Grand Marnier	3 cl grand marnier	7,60	
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SOFT DRINKS				
Gerolsteiner Naturell	20 cl			2,50
Gerolsteiner Sprudel	20 cl			2,50
Gerolsteiner Naturell	75 cl	use in hotel room	4,40	6,60
Gerolsteiner Sprudel	75 cl	use in hotel room	4,40	6,60
Coca Cola / Coca Cola Zero				
Sprite				
Fanta				
Tonic				
Gini				
Ice Tea				
Orange Juice				
Apple Juice				
Fresh Orange Juice				
HOT DRINKS				
Coffee Treat: Espresso, Advocaat 5cl, Mini Meringue, Vanilla Ice Cream & Whipped Cream				
Rombouts Coffee (all varieties also available as Decaffeine)				
Espresso				2,70
Moka	45 ml			2,80
Ristretto	30 ml			3,00
Cappuccino				3,30
Latte Macchiato				3,30
Caffè Latte				3,30
Flat White (double ristretto Latte)				3,50
Tea pot (2 cups) Classic - Rosehip - Lime - Camomille - Mint - Green				
Hasseltse Coffee	3 cl Dutch gin			4,60
Irish Coffee	3 cl whisky			6,20
Italian Coffee	3 cl amaretto			6,60
French Coffee Grand Marnier	3 cl grand marnier			7,60
Hot Chocolate				
Hot Chocolate with Whipped Cream				
Hot Melk				
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