

When are we at your service?

Breakfast

Breakfast buffet @ 15.00 euro: You choose from a wide assortment of rolls, croissants, cold meats, cheese, eggs and bacon, coffee, tea, fruit juices, etc.

07:00 - 10:00

Coffeeshop, Bar & Lounge

08:00 - 14:00

18:00 - 22:00

Restaurant

12:00 - 13:30

18:30 - 21:00

Sunday's closed at 15:00



Aperitifs

Martini White	7 cl	4,70
Porto Owner's Port Tawny / White	7 cl	5,80
Sherry Tio Toto Fino	7 cl	5,80
Pineau des Charentes	7 cl	6,50
Crodino (alcohol-free)	17 cl	4,90
Pastis	5 cl	6,80
Campari	5 cl	6,80
Kirr	12 cl	7,00
Kirr Royal	12 cl	8,00
Picon with white Wine	3 cl picon	7,00
Cava La Nuria	12 cl	8,00
	Bottle 75cl	37,70
Aperitif of the house with pink grapefruit, honey, vodka & cava		9,50
Gin Gordon's - Royal Bliss Tonic	5 cl	9,70
Gin Hendrick's - Fever Tree Tonic	5 cl	13,00

Fingerfood - to share

Tapas Platter: fine selection of charcuterie, Cheese and Olivess	16,50
Cheese plate with Tierenteyn Mustard	14,50
Warm Cheese with Honey	10,70
Olives mix and sun-dried Tomatoes	9,70

Quick Bytes

Angus Beef Burger with home made Kimchi Mayo, Salad, Fries	19,70
Home-made Nutburger, sweet Potato, fried red Onion 	19,70
Vegan Cauliflower, Lentils with Celeriac & Hazelnut Oil 	17,50
Pasta Dali, Rucola, Parmesan	17,00
Croque Monsieur: Ham, 'Pas de Rouge' - Cheese neighboring Bio-Market "Hinkelspel", Seasonal Salad	14,50

Keep updated on our newest specials!



restaurantdali




Restaurant Dali



www.dali.gent

- In your party, please choose up to 3 different dishes per course.
- The composition of our products may vary from time to time as we work with fresh ingredients. Please report any allergies, we will be happy to inform you.
- We aim to operate cash-free and urge you to pay by bank or credit card only.



Starters

5 scampi Diabolique with Artichoke, Sambal Cream sauce served with Bread roll	19,80
Carpaccio Belgian Blue, Parmesan, Truffle oil	17,90
Artisan Cheese Croquettes: 2 pieces with fried Parsley and Lemon 	15,90
Homade Soup with 2 Accompaniments served with bread roll	11,00

Main Courses

Irish Rib Eye, fresh Béarnaise, Salad, Fries	32,90
8 scampi Diabolique with Artichoke, Sambal Cream sauce	29,50
Baked Cod fillet, Poached egg, Spinach & Mousseline sauce	28,50
Suprême Bresse-Chicken, Roasted seasonal Vegetables & Tarragon Cream sauce	26,00
Served with: Linguine, French fries, almond croquettes, baby potatoes. Please let us know your choice.	
Side dish: seasonal vegetables or extra seasonal salad.	7,50

The Classics

Gentse Waterzooi with Chicken  typical Ghent Stew with Chicken, vegetables, cream and parisian pommes , served as a soup	26,00
Granny-style Vol au Vent, Fries	26,00
Ghent Stew with Pork & Beef, prepared with dark Ghent Gruut Beer and Fries 	26,00
Daily menu: every day, includes soup, main course, dessert (according to availability)	20,50

Wine Suggestions see p. 5

 Typical dish from Ghent cuisine

 Vegetarian

Desserts

Homemade Chocolate Moelleux, Vanilla ice cream, Whipped cream, Orange syrup	9,90
Apple strudel with Vanilla ice cream & Whipped cream	9,90
Scropinno: Lemonsorbet, Cava, Vodka & Limoncello	9,70
Coupe Advocaat with Filliers Advocaat	9,50
Coupe Dame Blanche with hot Callebaut Chocolate Sauce	9,20

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Menu For The Little Ones

for children under 12

Pasta Dali, Ruccola, Parmesan	11,50
Ghent Stew with Pork & Beef, Fries	17,00
Granny-style Vol au Vent, Fries	17,00
Vanilla Ice Cream	5,00

Beers

		On Draught
Stella Artois on Draught	50 cl / 25cl	6,60 / 3,60
Leffe Blond on Draught	33 cl	5,00
		low fermentation
Kriek BelleVue Extra	25 cl	4,50
Gruut Blond / Dark	33 cl	5,40 / 5,90
Jupiler N/A (alcohol-free)	25 cl	3,60
Leffe Blond 0,0% (alcohol-free)	33 cl	5,00
		Belgische Trappist's Beers
Westmalle Double	33 cl	4,70
Westmalle Triple	33 cl	5,40
Orval	33 cl	5,40
Chimay blauw	33 cl	5,40
St. Bernardus 12	33 cl recipe West-Vleteren, but not brewed within the monastery walls	5,60
		other highly fermented beers
Duvel	33 cl	5,30
Leffe Bruin	33 cl	5,00
La Chouffe	33 cl	5,20
Fourchette	33 cl	5,60
Delirium Tremens	33 cl	5,60

Fingerfood - to share

Tapas Platter: fine selection of charcuterie, Cheese and Olivess	16,50
Cheese plate with Tienteyn Mustard	14,50
Warm Cheese with Honey	10,70
Olives mix and sun-dried Tomatoes	9,70

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Wines

Country, Wine Region, Wine, Winehouse, Grape Variety

White Wines

France, Pays d'Oc, Croix d'Or, Sauvignon **House wine**
Glass 12cl: 5,30 **Carafe 25cl:** 9,90 **Karaf 50cl** 19,30

France, Bourgogne, Joseph Drouhin : Macon Villages, id. Chardonnay 37,90

Spain, Rueda, Marqués de Riscal, id., Verdejo 34,90

Red Wines

France, Pays d'Oc, Croix d'Or, Merlot **House wine**
Glass 12cl: 5,30 **Carafe 25cl:** 9,90 **Karaf 50cl** 19,30

Italy, Chianti, Castiglioni Chianti, Frescobaldi, Sangiovese 35,60

Spain, Rioja, Arienzo Crianza - Marqués de Riscal, id., Tempranillo - Graciano 34,90

Rosé Wines

Italië, Provincia di Pavia, Pinot Nero Rosato **House wine**
Glass 12cl: 5,30 **Carafe 25cl:** 9,90 **Karaf 50cl** 19,30

Sparkling Wines

Champagne Albert Milly Brut 55,20

Cava La Nuria - Spanje, Penedès Macabeo - Parellada - Xarello
Per Glass 12cl 8,00 **Bottle** 37,70

Spirits

Cognac Martell VS 3 cl 5,60
 Cognac Remi Martin VSOP fine champagne 3 cl 6,10
 Calvados Norois 3 Pommes 3 cl 5,70

Whisky J & B blended 3 cl 4,70
 Whisky Auchentoshan single malt 3 cl 5,30

Matured in American oak bourbon casks. Bourbon vanilla and coconut with layers of zesty citrus fruit to the nose.

Whisky Bowmore 12 years old single malt 3 cl 5,30
 Breathe in subtle lemon and honey, balanced beautifully by Bowmore's trademark peaty smokiness.

Vodka - Smirnoff 5 cl 5,70
 Rhum - Bacardi 5 cl 6,10
 Gin Gordon's - Royal Bliss Tonic 5 cl 9,70
 Gin Hendrick's - Fever Tree Tonic 5 cl 13,00

Jenever : Filliers jong 30° 7 cl 7,20
 Advocaat 7 cl 6,40

Amaretto 3 cl 4,60
 Cointreau 3 cl 4,60
 Grand Marnier 3 cl 5,70

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Hot Drinks

Rombouts Koffie (all varieties also available as Decaffeinated)			
Espresso			3,50
Mokka	45ml		3,70
Ristretto	30ml		3,90
Hot Chocolat			3,50
Hot Chocolat with whipped Cream			3,90
Hot Milk			3,10
Cappuccino			3,90
Latte Macchiato			3,90
Caffè Latte			3,90
Flat White (double ristretto Latte)			4,10
Tea Pot (2 cups) Black - Rose hip - Lime - Chamomile - Mint - Green			3,10
Hasselt Coffee	3 cl jenever		6,40
Irish Coffee	3 cl whisky		8,20
Italian Coffee	3 cl amaretto		8,10
French Coffee Grand Marnier	3 cl grand marnier		9,20

Soft drinks

Premium Eco Water	20 cl / 75 cl	consumption in the hotel room	5,40	3,10 / 7,90
Premium Eco Sparkling Water	20 cl / 75 cl	consumption in the hotel room	5,40	3,10 / 7,90
Gerolsteiner Naturell	20 cl			3,40
Gerolsteiner Sprudel	20 cl			3,40
Coca Cola				3,40
Coca Cola Zero				3,30
Sprite				3,40
Fanta				3,40
Royal Bliss Tonic				4,00
Gini				3,60
Ice Tea				3,60
Orange Juice				3,40
Apple Juice				3,40
Pink Grapefruit Juice				3,40

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