





STARTERS

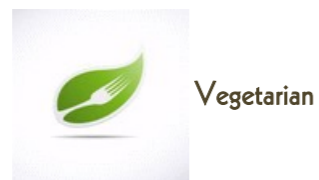
Scampi's: 5 pieces with medium hot Tomato Creamsauce (peeled)	18,60
Carpaccio of Belgian Blue with Parmesan and Truffle oil	16,60
Artisan Ganda Ham Croquettes: 2 pieces with fried Parsley and Lemon 	14,90
Artisan Cheese Croquettes: 2 pieces with fried Parsley and Lemon	11,90
Mixed salad with herb dressing 	6,20

MAIN COURSES

Served with mixed salad and either fries, croquettes or mashed potatoes and a mixed salad

Homemade Nutburger of sweet Potatoes with baked Red Onion & Thousand Island dressing 	19,70
Scampi: 8 pieces with medium hot Tomato Cream sauce (peeled)	24,50
Salmon filet with Bearnaise sauce	24,00
Codfish with Leek-potatoes prepared Ghent style with Tienteyn mustard 	24,00
Bouillabaisse of North Sea Fish with Rouille & Toast	24,00
Steak of Belgian Blue Sauces: Peppercream, Mushroom, Béarnaise	23,80 3,20
Grandmother's Vol au Vent	21,80
Gentse Stoverij (typical stew) prepared with dark Ghent Gruut Beer 	21,80
Roasted Half Chicken Sauces: Peppercream, Mushroom, Béarnaise	21,80 3,20
Menu of the Day daily from Monday until Saturday both at lunch time and in the evening includes soup, main course and dessert	16,60

Typical Ghent specialty 



Vegetarian

[Wine Suggestions](#) see other side

Choose up to 4 different dishes per table, per course
Please report any possible allergies.
Prices in euro. Service & tax (as per 01.01.23) included

DESSERTS

Coffee Treat: Espresso, Advocaat 5cl, Mini Meringue, Vanilla Ice Cream & Whipped Cream	11,90
Brussels' Waffle supplements: Butter - Jam - Whipped Cream	6,10 1,40
Vanilla Ice Cream - Hot Chocolate sauce - Advocaat	2,80
Coupe Dame Blanche (vanilla sundae with hot chocolate sauce)	9,70
Coupe Advocaat (vanilla sundae with advocaat)	9,70

SNACKS & SMALL BITES

* Served with mixed salad

Homemade Nutburger of sweet Potatoes with baked Red Onion & Thousand Island dressing * with either Fries, Croquettes or mashed Potatoes 	19,70
Spaghetti Bolognaise	13,20
Croque Dali: Ham, Cheese & fried Egg *	12,70
Croque Monsieur: Ham & Cheese *	10,40
Soup of the Day: daily fresh prepared, served with bread	6,90
serving of Fries or Croquettes	4,40



Typical Ghent specialty



Vegetarian


MENU FOR THE LITTLE ONES

for children under 12	
Artisan Cheese Croquette: 1 piece	7,60
Spaghetti Bolognaise	9,00
Gentse Stoverij (typical stew) with Applesauce and Fries	13,00
Vol au Vent with Fries	13,00
Steak with Applesauce and Fries	15,20
Vanilla Ice Cream	4,70

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BEERS

Stella Artois on draught	50 cl	6,20	lager	25 cl	3,40
Hoegaards Wit	25 cl				3,40
Palm	25 cl				4,10
Carlsberg	25 cl				4,10
Kriek BelleVue Extra	25 cl				4,50
Gruut Blonde / Dark 	33 cl				4,50/5,40
Jupiler N/A (alcoholvrij)	25 cl				3,40
Belgische Trappist beers					
Westmalle Dubbel	33 cl				4,50
Westmalle Triple	33 cl				5,40
Orval	33 cl				5,40
Chimay blauw	33 cl				5,40
other strong beers					
Duvel	33 cl				5,00
Lefse Blonde	33 cl				5,00
Lefse Dark	33 cl				5,00
La Chouffe	33 cl				5,00
St. Bernardus 12	33 cl		West-Vleteren recipe, but not brewed in the abbey		5,60
Delirium Tremens 	33 cl				5,60

SMALL BITES

Olive Mix with Sundried Tomatoes	4,50
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WINES

Country, Wine Region, Wine, Winehouse, Grape Variety, Vintage

White Wines

S-Africa, Stellenbosch - Franshoek Valley, <u>Bellingham, Chardonnay</u> , '15-'16	39,00
France, Bourgogne, <u>Joseph Drouhin: Macon Villages</u> , id., Chardonnay, '	36,80
Spain, Rueda, <u>Verdejo - Marqués de Riscal</u> , id., Verdejo, '19	32,20
Fr., Bordeaux - Côtes de Blaye, <u>Ch. La Rose Bellevue</u> , Sauvignon Blanc, '16	29,90

France, Pays d'Oc, <u>Croix d'Or Sauvignon Blanc</u> , Walraven Sax, id. (Housewine)	bottle:27,60	
glass 12cl: 5,30	carafe 25cl: 9,90	carafe 50cl: 19,30

Red Wines

S-Africa, Stellenbosch - Franshoek Valley, <u>Bellingham, Pinotage</u> , '17	39,00
Italy, Chianti, <u>Castiglioni Chianti</u> , Frescobaldi, Sangiovese, '15	23,40
Spain, Rioja, <u>Arienzo Crianza - Marques de Riscal</u> , id., Tempranillo - Graciano, '	23,40
Fr., Sud-Ouest, Aoc Cabardès, <u>Ch. de Pennautier</u> , Jean Loron, Cabernet-Merlot-Grenache-Syrah, '16	29,90

France, Pays d'Oc, <u>Croix d'Or Merlot</u> , Walraven Sax, Merlot (Housewine)	bottle:27,60	
glass 12cl: 5,30	carafe 25cl: 9,90	carafe 50cl: 19,30

Rosé Wine

Fr., Val de Loire, Rosé Cabernet d'Anjou, Cabernet Franc-Grolleaux (Housewine)			
glass 12cl: 5,30	carafe 25cl: 9,90	carafe 50cl: 19,30	carafe 75cl: 27,60

Sparkling Wines

Champagne Albert de Milly Brut	55,20
Spain, Penedès, <u>Cava - La laia Nuria</u> , id., Macabeo - Parellada - Xarello	
Glass 12cl: 5,9	36,20

mentioned are the available vintages in June '21

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APERITIFS

Martini wit	7 cl	4,40
Porto Taylor's Select red	7 cl	5,20
Porto Taylor's Select white	7 cl	5,20
Sherry Wisdom Fino Palma Dry	7 cl	5,20
Pineau des Charentes	7 cl	5,40
Crodino l'aperitivo non alcolico d'italia	17 cl	4,50
Pastis	5 cl	6,80
Campari	5 cl	6,80
Kirr	12 cl	5,80
Kirr Royal	12 cl	7,00
Picon with white wine	3 cl liquor	7,00
Cava Dom Potier	12 cl	Fles 75 cl : 36,20
Aperitif of the house with pink grapefruit, honey, vodka & sparkling wine		7,40

LIQUOR

Cognac Martell VS	3 cl	5,30
Cognac Remi Martin VSOP fine champagne	3 cl	5,70
Calvados Norois 3 Pommes	3 cl	5,70
Whisky J & B blended	3 cl	4,10
Whisky Auchentoshan single malt	3 cl	5,30
<i>Matured in Americian 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.</i>		
Whisky Bowmore 12 years old single malt	3 cl	5,30
<i>Breathe in subtle lemon and honey, balanced beautifully by Bowmore's trademark peaty smokiness. Sip sweet and delicious heather honey and gentle peat smoke. Savour a long, mellow finish.</i>		
Vodka - Smirnoff	5 cl	5,70
Rhum - Bacardi	5 cl	5,70
Gin Gordon's	5 cl	6,30
supplement tonic 2,80 / cola 2,70 / orange 2,70 / gini 2,80		
Gin Hendrick's	5 cl	9,00
supplement Fever Tree tonic 3,90		
Dutch Gin : Filliers jong 30°	7 cl	4,50
Advocaat	7 cl	6,40
Amaretto	3 cl	4,60
Cointreau	3 cl	4,60
Grand Marnier	3 cl	5,70
Hasseltse Coffee	3 cl Dutch gin	5,30
Irish Coffee	3 cl whisky	7,20
Italian Coffee	3 cl amaretto	7,70
French Coffee Grand Marnier	3 cl grand marnier	8,90

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SOFT DRINKS

Gerolsteiner Naturell	20 cl		2,90
Gerolsteiner Sprudel	20 cl		2,90
Gerolsteiner Naturell	75 cl	use in hotel room	5,10 7,60
Gerolsteiner Sprudel	75 cl	use in hotel room	5,10 7,60
Coca Cola / Coca Cola Zero			3,10
Sprite			3,10
Fanta			3,10
Tonic			3,20
Gini			3,20
Ice Tea			3,20
Orange Juice			3,10
Apple Juice			3,10
Fresh Orange Juice			5,60

HOT DRINKS

Coffee Treat: Espresso, Advocaat 5cl, Mini Meringue, Vanilla Ice Cream & Whipped Cream		11,90
Rombouts Coffee (all varieties also available as Decaffeine)		
Espresso		3,10
Moka	45 ml	3,20
Ristretto	30 ml	3,50
Cappuccino		3,90
Latte Macchiato		3,90
Caffè Latte		3,90
Flat White (double ristretto Latte)		4,10
Tea pot (2 cups) Classic - Rosehip - Lime - Camomille - Mint - Green		3,10
Hasseltse Coffee	3 cl Dutch gin	5,30
Irish Coffee	3 cl whisky	7,20
Italian Coffee	3 cl amaretto	7,70
French Coffee Grand Marnier	3 cl grand marnier	8,90
Hot Chocolate		3,30
Hot Chocolate with Whipped Cream		3,80
Hot Melk		3,10

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