



## STARTERS

Scampi's: 5 pieces with medium hot Tomato Creamsauce (peeled)	16,20
Carpaccio of Belgian Blue with Parmesan and Truffle oil	14,20
Artisan Ganda Ham Croquettes: 2 pieces with fried Parsley and Lemon 	13,00
Artisan Cheese Croquettes: 2 pieces with fried Parsley and Lemon	10,30
Mixed salad with herb dressing 	5,40

## MAIN COURSES

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

Double Homemade Nutburger of sweet Potatoes with baked Red Onion & Thousand Island dressing 	17,10
Scampi: 8 pieces with medium hot Tomato Cream sauce (peeled)	21,30
Scampi (8, peeled) Salad with Bacon, baked Apple & Thousand Islands dressing	21,30
Salmon filet with Bearnaise sauce	20,90
Codfish with Leek-patatoes prepared Ghent style with Tierenteyn mustard 	20,90
Bouillabaisse of North Sea Fish with Rouille & Toast	20,90
Steak of Belgian Blue Sauces: Peppercream, Mushroom, Béarnaise	20,70 2,80
"Caesar Salad" with Poultry Strips, Croutons, Anchovies, Garlic mayonaise and Parmesan	19,90
Grandmother's Vol au Vent	18,40
Gentse Stoverij (typical stew) prepared with dark Ghent Gruut Beer 	18,90
Roasted Half Chicken Sauces: Peppercream, Mushroom, Béarnaise	17,60 2,80
<b>Menu of the Day</b> daily from Monday until Saturday both at lunch time and in the evening includes soup, main course and dessert	14,50

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 08.06.2021) included

## DESSERTS

Coffee Treat: Espresso, Advocaat 5cl, Mini Meringue, Vanilla Ice Cream & Whipped Cream	9,60
Sabayon with Cherry Beer and vanilla Ice Cream	9,60 p.p.
Pancakes with white or brown Sugar	4,10
Brussels' Waffle supplements: Butter - Jam - Whipped Cream Vanilla Ice Cream - Hot Chocolate sauce - Advocaat	5,30 1,20 2,40
Coupe Dame Blanche (vanilla sundae with hot chocolate sauce)	8,40
Coupe Advocaat (vanilla sundae with advocaat)	8,40

## SNACKS & SMALL BITES

\* Served with mixed salad

Double Homemade Nutburger of sweet Potatoes with baked Red Onion & Thousand Island dressing * with either Fries, Croquettes or mashed Potatoes 	17,10
Lasagna Bolognese with an Italian Salad	13,00
Spaghetti Bolognese	11,50
Croque Dali: Ham, Cheese & fried Egg *	11,00
Croque Monsieur: Ham & Cheese *	9,00
Soup of the Day: daily fresh prepared, served with bread	6,00
serving of Fries or Croquettes	3,80



Typical Ghent specialty



Vegetarian

## MENU FOR THE LITTLE ONES

<b>for children under 12</b>	
Artisan Cheese Croquette: 1 piece	6,60
Spaghetti Bolognese	7,80
Gentse Stoverij (typical stew) with Applesauce and Fries	11,40
Vol au Vent with Fries	11,40
Steak with Applesauce and Fries	13,20
Vanilla Ice Cream	4,10

Choose up to 4 different dishes per table, per course  
Please report any possible allergies.  
Prices in euro. Service & tax (as per 08.06.2021) included

## BEERS

Stella Artois on draught	50 cl	5,40	25 cl	lager	2,90
Hoegaards Wit	25 cl				2,90
Palm	25 cl				3,60
Carlsberg	25 cl				3,60
Kriek BelleVue Extra	25 cl				3,90
Gruut Blonde / Dark 	33 cl				3,90/4,80
Jupiler N/A (alcoholvrij)	25 cl				2,90
<b>Belgische Trappist beers</b>					
Westmalle Dubbel	33 cl				3,90
Westmalle Triple	33 cl				4,70
Orval	33 cl				4,70
Chimay blauw	33 cl				4,70
<b>other strong beers</b>					
Duvel	33 cl				4,30
Leffe Blonde	33 cl				4,30
Leffe Dark	33 cl				4,30
La Chouffe	33 cl				4,30
St. Bernardus12	33 cl	West-Vleteren recipe, but not brewed in the abbey			4,90
Delirium Tremens 	33 cl				4,90

## SMALL BITES

Olive Mix with Sundried Tomatoes	3,80
----------------------------------	------

## MARKETMENU - SUGGESTIONS

selection of individual dishes  
wich you can combine to a 2- or 3-course Market Menu

<b>Starter</b>	
Lacquered Pork Belly with a Cauliflower Creme & homemade pickled Vegetables	16,00
<b>Main Courses</b>	
Fish Pan "With Love", Lobster sauce & mashed Potatoes with Chive	22,50
Lacquered Duck with red Port sauce, sweet-sour Apple & mashed sweet Potatoes	22,50
<b>Dessert</b>	
Almond Bread with Vanilla Ice Cream & Dulche de Leche	11,50
2-course MarketMenu	31,00
3-course MarketMenu	40,00
<b>Aperitif of the House with appetizer &amp; white and/or red house wine complemented with the 3 course menu</b>	14,00

Menu benefit : 20%

Menu = several courses, main course included, consumed by one person

Choose up to 4 different dishes per table, per course  
Please report any possible allergies.  
Prices in euro. Service & tax (as per 08.06.2021) included

## WINES

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

### White Wines

S-Africa, Stellenbosch - Franshoek Valley, <u>Bellingham</u> , Chardonnay, '15-'16	34,00
France, Bourgogne, <u>Joseph Drouhin: Macon Villages</u> , id., Chardonnay, '	32,00
Spain, Rueda, <u>Verdejo - Marqués de Riscal</u> , id., Verdejo, '19	28,00
Fr., Bordeaux - Côtes de Blaye, <u>Ch. La Rose Bellevue</u> , Sauvignon Blanc, '16	26,00

France, Pays d'Oc, Croix d'Or Sauvignon Blanc, Walraven Sax, id. (Housewine)  
 glass 12cl: 4,60 carafe 25cl: 8,60 carafe 50cl: 16,80 carafe 75cl:24,00

### Red Wines

S-Africa, Stellenbosch - Franshoek Valley, <u>Bellingham</u> , Pinotage, '17	34,00
Italy, Chianti, <u>Castiglioni Chianti</u> , Frescobaldi, Sangiovese, '15	29,00
Spain, Rioja, <u>Arienzo Crianza - Marques de Riscal</u> , id., Tempranillo - Graciano, '	29,00
Fr., Sud-Ouest, Aoc Cabardès, <u>Ch. de Pennautier</u> , Jean Loron, Cabernet-Merlot-Grenache-Syrah, '16	26,00

France, Pays d'Oc, Croix d'Or Merlot, Walraven Sax, Merlot (Housewine)  
 glass 12cl: 4,60 carafe 25cl: 8,60 carafe 50cl: 16,80 fles :24,00

### Rosé Wine

Fr., Val de Loire, Rosé Cabernet d'Anjou, Cabernet Franc-Grolleaux (Housewine)  
 glass 12cl: 4,60 carafe 25cl: 8,60 carafe 50cl: 16,80 fles :24,00

### Sparkling Wines

Champagne Albert de Milly Brut	48,00
Spain, Penedès, <u>Cava - La iaia Nuria</u> , id., Macabeo - Parellada - Xarello Glass 12cl: 5,9	31,50

mentioned are the available vintages in June '21

## APERITIFS

Martini wit	7 cl	3,80
Porto Taylor's Select red	7 cl	4,50
Porto Taylor's Select white	7 cl	4,50
Sherry Wisdom Fino Palma Dry	7 cl	4,50
Pineau des Charentes	7 cl	4,70
Crodino l'aperitivo non alcolico d'italia	17 cl	3,90
Pastis	5 cl	5,90
Campari	5 cl	5,90
Kirr	12 cl	5,00
Kirr Royal	12 cl	6,10
Picon with white wine	3 cl liquor	6,10
Cava Dom Potier	12 cl	Fles 75 cl : 31,50 5,90
Aperitif of the house with pink grapefruit, honey, vodka & sparkling wine		6,40

## LIQUOR

Cognac Martell VS	3 cl	4,60
Cognac Remi Martin VSOP fine champagne	3 cl	5,00
Calvados Norois 3 Pommes	3 cl	5,00
Whisky J & B blended	3 cl	3,60
Whisky Auchentoshan single malt	3 cl	4,60
<i>Matured in American oak bourbon casks. Bourbon vanilla and coconut with layers of zesty citrus fruit to the nose. Refreshingly smooth yet lively with vanilla 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	4,60
<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	5,00
Rhum - Bacardi	5 cl	5,00
Gin Gordon's	5 cl	5,00
supplement tonic 2,80 / cola 2,70 / orange 2,70 / gini 2,80		
Gin Hendrick's	5 cl	8,10
supplement Fever Tree tonic 3,90		
Dutch Gin : Filliers jong 30°	7 cl	3,90
Advocaat	7 cl	5,50
Amaretto	3 cl	4,00
Cointreau	3 cl	4,00
Grand Marnier	3 cl	5,00
Hasseltse Coffee	3 cl Dutch gin	4,60
Irish Coffee	3 cl whisky	6,30
Italian Coffee	3 cl amaretto	6,70
French Coffee Grand Marnier	3 cl grand marnier	7,70

## 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		2,70
Sprite		2,70
Fanta		2,70
Tonic		2,80
Gini		2,80
Ice Tea		2,80
Orange Juice		2,70
Apple Juice		2,70
Fresh Orange Juice		4,90

## HOT DRINKS

Coffee Treat: Espresso, Advocaat 5cl, Mini Meringue, Vanilla Ice Cream & Whipped Cream		9,60
Rombouts Coffee (all varieties also available as Decaffeine)		
Espresso		2,70
Moka	45 ml	2,80
Ristretto	30 ml	3,00
Cappuccino		3,40
Latte Macchiato		3,40
Caffè Latte		3,40
Flat White (double ristretto Latte)		3,60
Tea pot (2 cups) Classic - Rosehip - Lime - Camomille - Mint - Green		2,70
Hasseltse Coffee	3 cl Dutch gin	4,60
Irish Coffee	3 cl whisky	6,30
Italian Coffee	3 cl amaretto	6,70
French Coffee Grand Marnier	3 cl grand marnier	7,70
Hot Chocolate		2,90
Hot Chocolate with Whipped Cream		3,30
Hot Melk		2,70

K:\FrontDesk\WpFiles\Menu Dali\Menukaart\Menukaart feb2018\Menukaart ENGELS feb 22..wpd