

STRONG DRINKS

APERITIF

Sherry Osborne 4.10

Hooper's Port 4.10

Tawny • White

Aperol 6.50

Campari 4.80

Martini 4.10

Rosso • Bianco

Ricard 5.30

Crodino 3.90

Kirr 6.50

Kirr Royal 9.50

SPIRITS

Calvados Boulard 6.40

Amaretto Di Saronno 5.30

Jameson Whisky 5.80

Cognac 6.40

Gouden Carolus Whisky 9.80

Single Malt

Gouden Carolus Cream 7.20

Belgian Single Malt

Rum Havana 3y 5.90

Rum Havana 7y 6.80

Licor 43 - Quarenta y Tres 4.90

GIN & TONIC

Mr. Gin (Belgian Gin from Mechelen) 13

Fever Tree Mediterranean tonic

Hendrick's 11.50

Fever Tree Tonic water

Copperhead Gibson 13

Fever Tree

Mediterranean tonic

Drunken Horse 12.50

Fever Tree Tonic water

Marula 15.50

Fever Tree Clementine tonic

London Dry Gin 10.50

Fever Tree Sweet Rhubarb-Raspberry tonic

COCKTAILS

Citrus Folia 9.90

Gin • Limoncello • Lime

Fragaria 9.90

Vodka • Strawberry • Ginger

Moscow Mule 9.90

Vodka • Ginger Beer

Dark 'n' Stormy 9.90

Rum • Ginger Beer

Local Cocktail 9.90

Special of the week

Lazy Rose 9.90

Vodka • Roses • Lime • Grapefruit

Lavender Gimlet 9.90

Gin • Lavender • Lime

Le Gingembre 9.90

Gin • Ginger • Lemon • Thyme

Paloma 9.90

Tequila • Grapefruit • Lime

Pornstar Daiquiri 9.90

Rum • Passion fruit • Lime

MOCKTAILS

Ensis 6.90

Strawberry • Orange

Malus 6.90

Apple • Ginger

Thyme & Ginger 6.90

Ginger • Thyme • Lemongrass • Lime

Mary's Tail 6.90

Rosemary • Blueberry • Honey • Lime

BEER

DRAFT BEERS

Cristal Alken 2.40/3.20
25c1 / 33c1

Gouden Carolus Tripel 3.90
33c1

Grimbergen Blond 3.80
33c1

Maneblusser 3.10
33c1

LOCAL BOTTLED BEERS

Hoegaarden White beer 2.40

Gouden Carolus Ambrio 3.70

Gouden Carolus Whisky-infused 5.30

Gouden Carolus Classic 3.90

I quit drinking yesterday,
but tonight I celebrate my comeback.

SPECIAL BOTTLED BEERS

Nummer 5 Tripel 4.20
Belgian Golden Tripel

Kasteel Rouge 4.30
Cherry aromas

La Fourchette 5.50
Fruity multigrain tripel

Tripel LeFort 3.50
Fruity and herbal

OTHER BOTTLED BEERS/CIDERS

Duvel 3.90

Duvel 666 3.90

Omer Traditional blond 3.50

Vedett Extra Blond 3.10

Mort Subite Kriek Lambic 3.20

Strongbow Ciders 4.00
Gold Apple • Red Berries • Rose Apple

Maes Pils 0.0% 2.40

WINE

House wine

glass/bottle

WHITE	Chardonnay	4.20 / 21.00
ROSÉ	Syrah	4.20 / 21.00
RED	Syrah/Grenache noir	4.20 / 21.00
SPARKLING	Prosecco Sunny Farm	7.50 / 36.50

Wine recommendations glass/bottle

WHITE	Picpoul de Pinet Carte Noire (France) Picpoul <i>The limestone clay soil by the sea provides generous notes of fruit and citrus.</i>	6.20 / 31.00
ROSÉ	Préambule (France) Syrah / Grenache Noir / Mourvèdre <i>Light raspberry aromas with red berries and citrus. Silky and full of flavour.</i>	6.20 / 31.
RED	Beauvignac (France) Cabernet Sauvignon <i>A spicy wine with a touch of black fruit and a warm, deep finish.</i>	6.20 / 31 .0 0

Wine		bottle
Wine	À La Carte	
WHITE	Riesling Trocken (Germany) <i>Tasty blend of various nuts and citrus fruits. with a juicy and rich finish.</i>	40
WHITE	Petit Léon (France) Pinot Gris <i>Strong and powerful, with a slight aftertaste of smoked wood.</i>	37
RED	Valserrano Crianza - Rioja (Spain) Tempranillo / Mazuelo <i>An intense wine with hints of cinnamon and red berries, a long and pleasant aftertaste.</i>	35
RED	Petit Hipperia (Spain) Cabernet Sauvignon / Syrah / Merlot <i>Fresh and fruity, with balsamic hints. A lasting finish with a toasty aftertaste.</i>	45
SPARKLING	Champagne Jean Diot Brut Chardonnay / Pinot Noir / Meunier <i>Sometimes champagne is the best choice. This Cuvée never fails to amaze.</i>	56

**“Wine makes every meal an occasion,
every table more elegant,
and every day more civilised.”**

Cold drinks

LEMONADES BY 'LOCAL'

Spiced Ginger 3.70

Zesty Lemon 3.70

Strawberry Mint 3.70

Tropical 3.70

WATER

Chaudfontaine 2.40

Still • Sparkling 25 cl

Chaudfontaine 4.60

Still • Sparkling 50 cl

San Pellegrino 5.20

50 cl

SOFT DRINKS

Coca Cola / Coca Cola-Zero 2.50

Sprite 2.50

Fanta 2.50

Iced Tea / Iced Tea Green 2.60

Homemade Iced Tea 3.70

Nordic Tonic 2.50

Fever Tree Ginger Ale 3.20

Minute Maid 2.50

Apple • Tomato • Orange

Eskimo 5.00

Tonic • Orange

Hot drinks

Coffee 2.70

Decaf 2.70

Latte 3.70

Cappuccino 3.30

Extra: Whipped cream 0.80

Mocca 2.70

Flat white 3.20

Chai Latte 3.60

Iced Latte Macchiato 3.40

Tea 'LOCAL/MIST' 3.60

High-quality blend

Darjeeling • Earl Grey • Rosehip

Chamomile • Sencha Green

Fresh mint tea 4.00

Fresh ginger tea 4.50

Lemon • Honey

Hot chocolate 4.00

*Extra: Whipped cream
0.80*

BITES

Finger food to share

SLICED CHICKEN BREAST

Hand-cut • BBQ sauce • 6 pcs

8.50

STICKY WINGS

Belgian syrup (Luik) • Sesame seeds

6 pcs

| 8

DUTCH MEATBALLS

Artisanal • Mustard • 8 pcs

10.50

CHEESE CROQUETTE

Artisanal • Mustard • 8 pcs

7.00

CHICKEN SKEWER

Yoghurt dressing

3 pcs

7.00

'LOCAL' CHIPS

Smoked 'live' • Pulled Pork

Sour cream • BBQ sauce

9.50

FRIED MEAT COMBO

Selection of fried and
breaded meat appetisers BBQ
sauce • Mustard • 12 pcs

16.50

ARTISAN BREAD

Farmhouse

butter 3.50

FRIED POTATO

WEDGES

Spicy tomato sauce 6.00

DUTCH

KIBBELING

With fresh Tartar

sauce • 5 pcs

8.00

MARINATED SQUID

Served

warm

8.00

SOUP OF THE DAY

Bread • Farmhouse

butter 6.00

CHEESE PLATE

Selection of 4 'Schockaert'

cheeses 14.00

MEATBALLS

Spicy Tomato Sauce • 7 pcs

8.00

BITES

Finger food to share

SHRIMP CROQUETTE (large)

Fried parsley - Lemon cocktail
sauce - 2 pcs
16.00

CHEESE CROQUETTE

(large) ✓

Fried parsley - Lemon cocktail
sauce - 2 pcs
12.00

DUTCH 'TWIJFELAAR'

(1 cheese & 1 shrimp)

Fried parsley - Lemon cocktail
sauce - 2 pcs
14.00

ZEELAND OYSTERS

Lemon • 6 pcs
19.00

CHIPS/CROQUETTES ✓

Mayonnais
e
5

VEGGIE BALLS ✓

Spiced Tomato sauce • 7 pcs8

½ CUT SPARE RIB

Butcher's Cut • BBQ-Sauce • 6
pcs 8.50

CHEF'S SEASONAL SALAD ✓

Mixed salad • Vegetables • Dressing
8.50

EXTRA SAUCE

Mayonnaise • Ketchup • Tartar
• Cocktail • BBQ • Mustard
1.50

'LOCAL' SNACKS PLATE

Chef's selection • 5 different snacks 34.00

**LOCAL FOOD
MAKES
HAPPY PEOPLE**

PLATES

These dishes are curated by our chefs according to supplies from our local producers and are prepared with fresh ingredients. A surprise every time!

'FROM THE LAND'



22.00

'FROM THE EARTH'



19.00

'FROM THE WATER'



24.00

'FROM THE SKY'



20.00

TAKE A LOOK
AT OUR
SUGGESTIONS

Allergen info?
Ask us!

We take your food allergy very seriously. However, cross contamination can never be completely excluded.

LUNCH PLATTER

*We've prepared a lunch platter for those who can't or
don't want to choose*

LUNCH PLATTER

4 small dishes, selected
by our chef.

Monday to Friday
Between 12 pm and 4 pm

16.00

SUNDAY

**FRESH HOMEMADE
SMOUTEBOLLEN (Dutch
doughnuts)**

Between 1 pm and 5 pm
6 pcs

8.00

SWEETS

DAME BLANCHE

Vanilla ice cream • Hot chocolate
sauce • Fresh whipped
cream

9.00

SWEET SURPRISE

Chef's creation

11.00

CHEESE PLATE

Selection of 4 'Schockaert'
cheeses 14.00

COUNT THE MEMORIES,
NOT THE CALORIES.

LICQUER COFFEE

IRISH

Whisky

8.90

ITALIAN

Amaretto

8.90

SPANISH

Licor 43

8.90