

Bites

Flemish cheeses fig chutney - crostini	€9,50
Flemish charcuterie picalilly - musterd mayonnaise - crostini	€12,50
Dry sausage pickles - musterd mayonnaise	€5,00
Mackerel rillettes capers - lemon - bread	€11,50
Shrimp croquettes 2 pcs. lemon - fried parsley	€14,00
Cheese croquettes 2 pcs. lemon - fried parsley	€9,50
VG Dutch 'bitterballen' 6 pcs. musterd mayonnaise	€8,00
VG Truffle croquettes 6 pcs. tartare sauce	€10,50
Flemish fries mayonnaise	€4,90
VG Bread artichoke crème - hazelnut	€6,00
VG Olives	€4,50
VG Mixed nuts	€2,50

Dinner menu

from 17:30h

Dishes

VG Seasonal soup €7,00
bread - butter

Crostini Martino €8,00
preparé (filet americain) - martino sauce
red onion - pickles - cherry tomato

Shrimp croquettes 2 pcs. €14,00
lemon - fried parsley

Cheese croquettes 2 pcs. €9,50
lemon - fried parsley

VG Beet salad €11,50
red and yellow beets - green beans
black eyed beans - dates - walnut - balsamic
strained goat's yogurt + €4,00

Beef stew €17,00
beef neck - seasonal beer - Flemish fries
mixed salad

Mussels in green herbs €17,00
white beer - mirepoix - chervil - sorrel
Flemish fries - mussel sauces

Hamburger €13,00
butter lettuce - picalilly - red onion confit
homemade samurai sauce
Abbey cheese + €2,00

VG Beyond burger €13,00
butter lettuce - picalilly - red onion confit
homemade samurai sauce

VG Chicory tarte tatin €17,00
celeriac - lavas oil - orange vinaigrette

Pointed cabbage €16,00
roasted and braised - aged goat's cheese - hazelnut
sauce with Duchesse de Bourgogne

Sea bass €18,50
leek - fennel - beurre blanc

Pepper steak €21,00
rump steak - pepper sauce - chard

Sides

Flemish fries €4,90
mayonnaise

Baby potatoes €5,50
homemade samurai sauce

VG Butter lettuce €3,00
fennel - mustard dressing

Desserts

Pralines €1,50
per piece

Madeleine €1,50
homemade

Apple pie €5,50
whipped cream + €0,80

Clafoutis €6,00
red fruit - powdered sugar

Flemish cheeses €9,50
fig chutney - crostini

VG = vegan

Do you have allergies? Please let us know!