

Drinks

Aperitif

Cava -Anae Brut-	€ 7,75
Homemade aperitif	€ 9,75
Aperol Spritz	€ 9,50
Limoncello Spritz	€ 9,50
Kirr	€ 7,00
Kirr Royal	€ 9,50
Porto White / Red	€ 6,25
Sherry Dry / medium	€ 6,25
Martini Red / White	€ 6,75
Pineau des Charentes	€ 6,75
Ricard	€ 7,75
Picon with white wine	€ 9,75
Passoa Orange	€ 9,75
Safari Orange	€ 9,75
Pisang Orange	€ 9,75
Campari Orange	€ 9,75
Bacardi Cola	€ 9,75

Mocktails

Aperitif Maison Nonalcoholic Orange juice, peach syrup	€ 9,75
Basil Smash -Blend Brothers- Vir/gin, basil, buckwheat	€ 9,75
Ingwer-Mojito Ginger Beer, Lime, Mint	€ 12,00
Gordon's 0.0 alc. vrij Fever Tree Indian Tonic, Lime, Star Anise	€ 12,75

Extensive cocktail and drink menu on the table

Gin & Tonic

Gordon's

Fever Tree Indian Tonic, Lemon, Star Anise

€ 12,75

Bulldogg

Fever Tree Indian Tonic, Blueberry, Lavender

€ 13,75

Malfy with Orange

Fever Tree Mediterranean Tonic, Blood Orange

€ 13,75

Hendrick's

Fever Tree Indian Tonic Cucumber, Pink Pepper

€ 14,75

Monkey 47

Fever Tree Mediterranean Tonic, Sinaasappelzeste

€ 14,75

Copperhead

Fever Tree Mediterranean Tonic, Juniper, Cardiam

€ 15,75



Drinks

Soft drinks

Coca Cola / Coca Cola Zero	€ 3,30
Fanta Orange / Fanta Cassis	€ 3,30
Lipton Ice tea / Lipton Ice tea Green	€ 3,75
Chaudfontaine still or sparkling water 0.25L	€ 3,30
Chaudfontaine still or sparkling water 0,50L	€ 6,25
Chaudfontaine still or sparkling water 1 L	€ 9,95
Royal bliss Bitter Lemon/ Tonic	€ 3.30
Sprite	€ 3.30
Tonissteiner Citroën / Fruit basket	€ 3,95
Chocolate milk	€ 3.50
Orange juice	€ 4,75
Appelaere / Perelaere	€ 3.95

Wines

White

		Glass	Bottle
Sauvignon Blanc Touraine	France	€ 5,50	€ 26,50
Macon-Chardonnay Reserve	France	€ 7,00	€ 33,50

Pinkish

Pinot Grigio Blush	Italy	€ 5,50	€ 26,50
Gris des seigneurs	France	€ 6,00	€ 28,50


Red

Primitivo	Italy	€ 5,50	€ 26,50
Malbec	France	€ 7,00	€ 33,50

Sweet

Riesling auslese	Germany	€ 5,50	€ 26,50
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Extensive wine list at the back

Wine 
LITTLE
Laugh
A LOT

Strong!

Young Jenever	€ 3,50
Old Jenever	€ 3,50
Berry Jenever	€ 3,50
Lemonjenever	€ 3,50
Jägermeister	€ 3,50
Eggnog	€ 4,75

Beers

From the Barrel

Hertog Jan 25cl	5,1%	(25cl) Lager	€ 3,50
Hertog Jan 45cl	5,1%	(45cl) Lager	€ 6,00
Triple Jules -Regional beer from Aardenburg-	8,0%	(33cl) Tripel	€ 6,00

Special on tap!

Turbo! Brouwerij 't ij	8,5%	(33cl) Blond/Season	€ 6,00
A tight blonde saison Expect lots of citrus, a hint of pepper and a Refreshing, dry bitterness. With a full taste & high drinkability			



Mushroom

Jupiler	5,2%	(25cl) Lager	€ 3,25
Vedett	5,2%	(33cl) Lager	€ 5,00

White beer

Hoegaarden	4,9%	(30cl) White	€ 5,00
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Hefeweizen

Erdinger weißbier	5,3%	(33cl) Hefeweizen	€ 5,00
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Big Bottle "share a bottle, share the laugh"

Fourchette 0.75l	7.5%	(75cl) Tripel	€15.00
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Regional beers -Aardenburg-

Tripel Jules	8,0%	(33cl) Tripel	€ 6,00
Saison Jane	5,5%	(33cl) Blond/Saison	€ 6,00
Quadrupel Centurio	9,4%	(33cl) Quadrupel	€ 6,00

Special beer

Devil	8,5%	(33cl) Blond	€ 5,75
Delirium Tremens	8,5%	(33cl) Blond	€ 6,50
Brugse Zot	6,0%	(33cl) Blond	€ 5,75
Hopus	8,3%	(33cl) Blond	€ 6,25
Bornem Tripel	9,0%	(33cl) Tripel	€ 6,00
Leffe Brown	6,5%	(33cl) Brown	€ 5,75
Leffe Blond	6,6%	(33cl) Blond	€ 5,75
Tripel Karmeliet	8,4%	(33cl) Tripel	€ 6,25
Omer	8,0%	(33cl) Blond	€ 5,75
Cornet	8,5%	(33cl) Blond	€ 5,75
The Chouffe	8,0%	(33cl) Blond	€ 5,75
Old Geuze BOON	7,0%	(25cl) Lambic-Gueuze	€ 5,75

Fruit beer

Kriek Max	3,5%	(25cl) Fruit/Red	€ 4,75
Liefmans Fruitesse	3,8%	(25cl) Fruit/Red	€ 4,75

Beers

Alcohol-free

Brugse Zot Sportzot	0,4%	(33cl)	Blond	€ 6.25
Delirium Delirio	0,3%	(33cl)	Blond	€ 6.25
Liefmans 0.0	0,0%	(25cl)	Fruit/Red	€4.75
July 0.0	0,0%	(25cl)	Pilsener	€ 3.50
Heineken 0.0	0,0%	(25cl)	Pilsener	€ 3.50
Grolsch Radler 0.0				

"Taste has no permillage, 100% cozy 0% alcohol"

Trappists

Westmalle Dubbel (BE) 7.0% € 6.00
Classic double brewed since 1856 in the Abbey of Our Lady of the Sacred Heart of Westmalle

Westmalle Tripel (BE) 9.5% € 6.00
Mother of Tripels brewed since 1934 in the Abbey of Our Lady of the Sacred Heart of Westmalle

Zundert (NL) 8.0% € 6.25
Copper-blond tripel brewed since 2013 in the Abbey Maria Toevlucht in Zundert

Tynt Meadow (GB) 7.4% € 8.25
An English Strong Ale, brewed since 2018 within the walls of Mount Bernard Abbey in Coalville

Tynt Meadow Blond (GB) 5.0% € 8.25
An English Trappist Blond, brewed since 2024 within the walls of Mount Bernard Abbey in Coalville

Orval (BE) 6.2% € 6.25
Blond with the addition of Brettanomyces yeast, brewed since 1931 in the Abbey of Notre Dame d'Orval

Chimay Blue (BE) 9.0% € 6.25
Born as a Christmas beer, brewed since 1954 at Scourmont Abbey near Chimay

Chimay Red (BE) 7.0% € 6.25
The oldest of the series, brewed since 1862 in the abbey of Scourmont near Chimay

Chimay Dorée (BE) 4.8% € 6.25
Formerly exclusive table beer in the monastery, now also brewed for you in the abbey of Scourmont near Chimay

Chimay Tripel (BE) 8.0% € 6.25
A full-bodied tripel brewed since 1966 at the Abbey of Scourmont near Chimay

Rochefort 6 (BE) 7.5% € 6.25
Reddish double, the oldest beer in Rochefort brewed since 1899 at the Abbey of Notre Dame de St Remy

Rochefort 8 (BE) 9.2% € 6.75
Reddish-brown Trappist beer brewed since 1955 in the Abbey of Notre Dame de St Remy

Rochefort 10 (BE) 11.3% € 7,50
Reddish-brown quadruple brewed since the early 50s in the Abbey of Notre Dame de St Remy



Drinks

Warm

Coffee -Rombouts-	€ 3.30
Deca	€ 3.30
Tea various flavors -loose tea from Fleur de Café-	€ 3.30
-Earl Grey, Forest Fruits, Green Tea, Chamomile, Rosehip, Rooibos, Lemon-	
Fresh mint tea	€ 3.75
Espresso -Rombouts Campione Barista-	€ 3.30
Cappuccino	€ 4.00
Café latte	€ 4.25
Latte Macchiato	€ 4.25
Gods Coffee -Eggnog, coffee and whipped cream-	€ 6.75
Hot cocoa	€ 3.75
Hot cocoa with whipped cream	€ 5.00

Latte Specials..

Caramel Latte	€ 5.25
Hazelnut Latte	€ 5.25
Vanilla Latte	€ 5.25
Chocolat Latte	€ 5.25

Coffee with spice!

Irish	Whiskey	€ 9.25
French	Grand Marnier	€ 9.25
Italian	Amaretto	€ 9.25
Spanish 43	Liqor 43	€ 9.25
Breton	Calvados	€ 9.25

Digestifs

Amaretto	€ 7.00
Amaretto Velvet	€ 7.00
Baileys	€ 6.50
Tia Maria	€ 6.50
Limoncello	€ 5.00
Sambuca	€ 6.50
Licor 43	€ 7.25
Licor 43 Orochata	€ 7.25
Grand Marnier	€ 7.25
Cointreau	€ 7.25

Calvados

Calvados Busnel Trois Lys	€ 6.50
Calvados Busnel V.S.O.P	€ 8.75

Cognac

Courvoisier V.S.O.P.	€ 8.00
Rémy Martin 1738 Accord Royal	€ 11.50

Whisk(e)y

Jameson	€ 6.25
VAT69	€ 6.25
Jack Daniels Old No.7	€ 7.25
Chivas Regal 12 years	€ 8.25
Glenfiddich 12 years single malt	€10.50

Tearoom until 17:00

Apple pie

Warm Apple pie	€ 5.00
Warm Apple pie with whipped cream	€ 6.25
Warm Apple Pie with Ice Cream	€ 6.50
Warm Apple pie with ice cream and whipped cream	€ 7.75

Dutch Apple dumplings ± 15 min preparation time

Apple dumpling	€ 7.75
Apple dumpling with whipped cream	€ 9.00
Apple dumpling with ice cream	€ 9.25
Apple dumpling with ice cream and whipped cream	€10.50

Apple fritters 5 pieces ± 15 min preparation time

Apple fritters with sugar	€ 8.25
Apple fritters with whipped cream	€ 9,50
Apple fritters with ice cream	€ 9.75
Apple fritters with ice cream and whipped cream	€ 11.00

Poffertjes

Mini pancakes with butter and sugar	€ 5.00
Mini pancakes with whipped cream	€ 6.25
Mini pancakes with ice cream	€ 6.50
Mini pancakes with ice cream and whipped cream	€ 7.75

Pancakes

Pancake with butter sugar	€ 4.75
Pancake with local jam	€ 5.00
Pancake with whipped cream	€ 6.00
Pancake with ice cream	€ 6.25
Pancake with ice cream and whipped cream	€ 7,50

Lunch -until 17.00 hours-

Soups served with bread and herb butter

Soup of the moment

Homemade seasonal soup

€ 7.75

Fish soup

€ 9.95

With fresh fish from the North Sea, croutons and cheese

Fried eggs 2 eggs, sunny side up, with salad garnish

Farmer's ham & Gouda cheese

€ 11.25

v/d Chef Baked ham and melted cheese on top

€ 11.25

Smoked salmon

€ 14.50

Lunch de Grens

Artisanal Zeeland bacon croquette – Fried egg ham & cheese – Small soup of the moment
-served with brown spelt bread and salad garnish-

€18.75

Djeedse Stuutn!

Spelt bread with beef carpaccio, balsamic syrup and old cheese

€16.75

Spelt bread with traditionally smoked salmon and dill cream

€17.75

Spelt bread with Parma ham & Scampi and truffle mayonnaise

€18.75

Croques

Croque Monsieur

-the original toast with ham and cheese -

€10.00

Croque Madam

-with a fried egg on top-

€12.00

Croque Salmon

-with smoked salmon, herb cheese and arugula-

€14.50

LUNCHTIME !




Lunch

-available all day-

Croquettes

served with salad garnish

Cheese croquettes traditionally prepared	2 pcs.		€16.75
Beef croquettes traditionally prepared	2 pcs.		€16.75
Zeeland bacon croquettes traditionally prepared	2 pcs.		€16.75
Shrimp croquettes traditionally prepared	2 pcs.		€19.75

Salads

Warm grilled chicken salad with curry mayonnaise	€19.75
Salad artisanal smoked salmon with dill mayonnaise	€19.75
Salad with Parma ham & fried Scampi with truffle mayonnaise	€21.75

Small dishes

Vitello Tonnato	€18.75
Thinly sliced veal roast with tuna mayonnaise, capers, arugula and sun-dried tomato	
Beef Carpaccio	€18.75
With balsamic syrup, pine nut, arugula and old cheese	
Tasting Fish	€19.75
Traditionally smoked salmon, smoked eel & scampi-look croquette	
Smoked salmon tartare	€18.75
Finely sliced tartare of Traditionally smoked salmon with dill cream	
Scampi in garlic butter	€19.50
Cooked in garlic butter	
Scampi Chef	€19.50
In a creamy sauce of tomato with mushrooms	
Spaghetti	€17.75
With homemade Bolognese sauce and grated Emmental cheese	
Vol-au-vent	€19.75
Classic creamy ragout of chicken and mushroom served with vidé, salad and french fries	
Chicken pan	€19.75
Gently cooked chicken thigh fillet in creamy Stroganoff sauce, au gratin from the oven	
Flemish Stew	€19.75
Homemade beef stew with Westmalle dubbel served with salad and french fries	

The above dishes are served with french fries or bread of your choice

Starters

Soups

Soup of the moment

Homemade seasonal soup €7.75

Fish soup

With fresh fish from the North Sea, croutons and cheese €9.95

Starters

Runder Carpaccio

Irish beef with balsamic syrup, pine nut, sun-dried tomato, arugula and old cheese €18.75

Veal with Tuna Sauce

Thinly sliced veal roast with tuna mayonnaise, capers, arugula and sun-dried tomato €18.75

Beef Tataki

Thinly sliced, lightly fried and marinated beef tenderloin served in oriental ponzu sauce €18.75

Tasting Fish

Traditionally smoked salmon, smoked eel & scampi-look croquette €19.75

Smoked salmon tartare

Finely sliced tartare of Traditionally smoked salmon with dill cream €18.75

Cheese Croquettes

Traditionally prepared with Comté, mature Dutch cheese and Emmental €16.75

Scampi Look Croquettes

Traditionally prepared with scampi and garlic €17.75

Shrimp Croquettes

Traditionally prepared with a red salpicon of shrimp shells filled with gray shrimps €19.75

Scampi in Garlicbutter

Cooked in garlicbutter €19.50

Scampi of the Chef

In a creamy sauce of tomato with mushrooms €19.50

All our starters are served with bread & herb butter

Suggestion menu

Starters

Game tasting

Venison stew croquette, Pheasant pâté, Wild boar ham, brioche and fig chutney

À la carte € 18,75

or

Deer Carpaccio

Venison veal carpaccio with arugula, sun-dried tomato, pine nut and truffle mayonnaise

À la carte € 18,75

or

Gravad Lax

Thinly sliced marinated salmon with fresh sour dressing of capers and dill

À la carte € 18,75

Main courses

Venison

Fried venison steak with forest mushroom cream sauce

À la carte € 29,75

or

Pheasant

Fried pheasant fillet with warm vegetables and soft calvados sauce

À la carte € 31,75

or

Zander

Fried pike-perch fillet with samphire and chive sauce

À la carte € 29,75

Desserts

Pistachio mousse

Soft pistachio and white chocolate mousse

À la carte € 8,75

or

Baileys affogato

1 scoop of vanilla ice cream topped with Baileys and espresso

À la carte € 6,75

€ 55,-

Fish

Seabass

Fried sea bass fillet with home-made Tartar sauce €28.75

Scampi in Garlic butter

Scampi cooked in garlic butter €28.75

Fish from the oven

Cod, redfish and haddock fillet, light saffron sauce, leek & potato puree €29.75

Sole

2 pieces fried in farmer's butter with homemade tartar sauce €33.75

Meat

Rump steak -Hereford-

Grilled steak from the topside ±250 grams €28.75

Veal Rib-Eye

Grilled grass veal, rosé in color, veined with fat from just below the rib ±300 *gram* €33.75

Tournedos -Black Angus-

Grilled beef tenderloin steak ±200 grams €35.75

Brasvar Ribroast

Grilled rib of the Brasvar pork ±350 grams €28.75

Sustainable & antibiotic-free bred braspig from the region (Nevele)



Sauces & Supplements

Herb butter €2,50

Pepper sauce €3.75

Mushroom sauce €3.75

Stroganoff sauce €3.75

Béarnaise -prepared à la minute- €4.25

-All our main courses are served with fresh fries, fresh salad & mayonnaise-

Vegetarian

Indonesian rendang croquettes salad



Salad with 5 tapas croquettes filled with a ragout of pointed cabbage, coconut cream and lime juice. Served with pickles mayonnaise and cassava crackers

€ 19.75

Cheese Croquettes *3 pieces*

Traditionally prepared with Comté, mature Dutch cheese and Emmental

€ 23.75

Thai Green Curry

Mild curry of lemongrass, galangal and coriander served with jasmine rice

€ 22.75

Kids

Frikandel

with fresh fries, salad and applesauce

€ 10.75

Meat croquette

with fresh fries, salad and applesauce

€ 10.75

Chicken nuggets

with fresh fries, salad and applesauce

€ 10.75

Fish an Chips

with fresh fries, salad and applesauce

€ 12.75

Spaghetti Bolognaise

Cappellini with homemade Bolognese sauce and grated cheese

€ 12.75

Children's ice cream

a scoop of vanilla ice cream with whipped cream and red fruit

€ 6.75

Desserts

Dame Blanche

Vanilla ice cream with homemade Callebaut chocolate sauce €9.75

Bresilienne

Vanilla ice cream with caramel sauce and nuts €9.75

Pastel de nata

Portuguese custard tartlet with red fruit and maple walnut ice cream €9.75

Crème Brûlée

Homemade crème brûlée of orange with red fruit €9.75

Chocolate moelleux

Homemade warm chocolate cake with vanilla ice cream and red fruit €11,75

Coffee Deluxe

Coffee with various delicacies €12,75

Espresso Martini

After Dinner Cocktail -Vodka, crème de café, espresso- €8.75

Digestifs

Amaretto	€7.00
Amaretto Velvet	€7.00
Baileys	€6.50
Tia Maria	€6.50
Limoncello	€5.00
Sambuca	€6.50
Licor 43	€7.25
Licor 43 Orochata	€7.25
Grand Marnier	€7.25
Cointreau	€7.25

Calvados

Calvados Busnel Trois Lys	€6.50
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Cognac

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Whisk(e)y

Jameson	€6.25
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