Beverages

Aperitif

Cava -l'Anae Brut-	€7.75
Aperitif Maison	€ 9.75
Aperol Spritz	€9.75
Limoncello Spritz	€9.75
Kirr	€ 7,50
Kirr Royal	€9.75
Porto White / Red	€6.50
Sherry Dry / Medium	€6.75
Martini Rosso / Bianco	€7.00
Pineau des Charentes	€7.00
Ricard	€8.25
Picon au vin blanc	€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 Alcohol free € 9.75
Orange Juice, Peach syrup

Basil Smash -blend brothers- €9.75
Vir/gin, Basil, Buckwheat

Ginger Mojito €12.00
Ginger Bear, Lime, Mint

Gordon's 0.0 alc. free €12.75
Fever tree Indian tonic, lime, star anise



Even more to enjoy

Also discover our extensive Cocktail, Bites & Apero menu on the table.

Gin & Tonic

Gordon's €13.75
Fever tree Indian tonic, lemon, star anise

Bulldog €13.75
Fever tree Indian tonic, blueberry, lavender

Malfy Con Arancia €13.75
Fevertree Mediterranean tonic, blood orange

Hendrick's €14.75
Fever tree Indian, cucumber, pink pepper

Monkey 47 €14.75
Fevertree Mediterranean tonic, orange zest

Copperhead €15.75
Fevertree Mediterranean tonic, juniper, cardamom



Beverages

Soft drinks

Coca Cola / Coca Cola Zero		€ 3.50
Fanta Orange / Fanta Cassis		€ 3.50
Lipton Ice tea / Ice tea Green		€ 3.75
Still or sparkling water	0.25L	€ 3.50
Still or sparkling water	0.50L	€ 6.25
Still or sparkling water	1 L	€ 9.95
Appelaere / Perelaere		€ 4.00
Royal bliss Bitter Lemon/ Tonic		€ 3.50
Sprite		€ 3.50
Fresh orange juice		€ 4.75
Tonissteiner Lemon/ Vruchtenkorf		€ 4.00
Chocolate milk		€ 3.75

Wines

White

			Glass	Bottle	Flavour profile
Sauvignon Blanc Touraine	France	€ 6.00	€ 28.50		Fresh, citrus, white fruit, light mineral
Macon-Chardonnay Reserve	France	€ 7.00	€ 33.50		Full, round, white fruit, soft

Rosé

Pinot Grigio Blush	Italy	€ 6.00	€ 28.50		Light, fresh, fruity, apricot, pear
Gris des Seigneur Blush	France	€ 6.00	€ 28.50		Dry, fresh, red fruit, slightly spicy

Red

Primitivo	Italy	€ 6.00	€ 28.50		Full, warm, ripe fruit, spicy
Malbec	France	€ 7.00	€ 33.50		Full-bodied, dark fruit, soft tannins

Sweet

Riesling auslese	Germany	€ 5.50	€ 26.50		Sweet, honey, ripe fruit, fresh acidity

Bottled wines (only available by the bottle)

White	Chablis	France, Chardonnay	€ 37.50	Dry, tight, light mineral, citrus
White	Sancerre	France, Sauvignon Blanc	€ 39.50	Fresh, mineral, citrus, elegant
Red	Rioja Crianza	Spain, Tempranillo, Grenache,	€ 33.50	Spicy, firm, ripe fruit, wood tones
Red	Fleurie	France, Gamay	€ 35.50	Light, Elegant, Red fruit, Floral

Cava / Bubbles

Cava Brut	Spain	€ 7.75	€ 29.50	Fresh, dry, citrus, fine mousse

Beers

On Tap

Hertog Jan 25cl	5,1%	(25cl)	Pilsener	€ 3.50
Hertog Jan 45cl	5,1%	(45cl)	Pilsener	€6.00

Specials on tap

IJndejaars brewery 'T IJ 9.0% | 33cl | Winter beer Red Blond — €6.50

A beautiful, reddish-purple color with beautiful scents of spicy fruit and deeply roasted malt.

Rochefort Triple Extra Abbey Notre-Dame de Saint-Remy 7.6 | 33cl | Triple — €6.50

The Triple Extra stands out because of its golden blonde color, citrus tones and spicy scent.

Pilsener

Jupiler	5,2%	(25cl)	Pilsener	€3.50
Vedett	5,2%	(33cl)	Pilsener	€5.00

White beer

Hoegaarden	4,9%	(30cl)	White	€5.00

Hefeweizen

Erdinger weißBeer	5,3%	(33cl)	Hefeweizen	€5.25

Recommended!

Fourchette	7.5%	(33cl)	Triple	€ 6.00

Soft and elegant blond beer with refined hop aromas and a slight fruity touch.

Special beer

Duvel	8,5%	(33cl)	Blonde	€5.75
Duvel Tripel Hop Krush	8,4%	(33cl)	IPA	€6.25
Tripel Jules -Regional beer from Aardenburg-	8,0%	(33cl)	Tripel	€6.50
Livia -Regional beer from Aardenburg-	3,8%	(33cl)	Blonde	€5.75
La Chouffe	8,0%	(33cl)	Blonde	€5.75
Omer	8,0%	(33cl)	Blonde	€6.00
Brugse Zot	6,0%	(33cl)	Blonde	€6.00
Tripel Karmeliet	8,4%	(33cl)	Triple	€6.25
Bornem Tripel	9,0%	(33cl)	Triple	€6.75
Leffe Brown	6,5%	(33cl)	Brown	€5.75
Leffe Blond	6,6%	(33cl)	Blonde	€5.75
Hopus	8,3%	(33cl)	Blonde	€6.25
Cornet	8,5%	(33cl)	Blonde	€6.00
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)	Blonde	€6.25
Delirium Delirio	0,3%	(33cl)	Blonde	€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	0,0%	(25cl)	Radler	€4.25

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

Trappists

Westmalle Double	(BE)	7,0%	(33cl)	Double	€6.00
Westmalle Tripel	(BE)	9,5%	(33cl)	Triple	€6.00
Zundert 8 Tripel	(NL)	8,0%	(33cl)	Triple	€6.25
Tynt Meadow	(UK)	7,4%	(33cl)	Double	€8.25
Tynt Meadow Blond	(UK)	5,0%	(33cl)	Blonde	€8.25
Orval	(BE)	6,2%	(33cl)	Pale Ale	€6.25
Chimay Blue	(BE)	9,0%	(33cl)	Brown	€6.25
Chimay Tripel	(BE)	8,0%	(33cl)	Triple	€6.25
Rochefort 6	(BE)	7,5%	(33cl)	Double	€6.25
Rochefort 8	(BE)	9,2%	(33cl)	Double	€6.75
Rochefort 10	(BE)	11,3%	(33cl)	Quadruple	€7,50
Westvleteren Blond	(BE)	5,8%	(33cl)	Blonde	€9,50
Westvleteren 8	(BE)	8.0%	(33cl)	Double	€9,50
Westvleteren 12	(BE)	10,2%	(33cl)	Quadruple	€9.75







Beverages

Warm

Coffee -Rombouts-	€ 3.50
Deca	€ 3.50
Tea various flavors -loose tea from Fleur de Café-	€ 3.50
-Earl Grey, Forest Fruits, Green Tea, Chamomile, Rosehip, Rooibos, Lemon-	
Fresh mint tea	€ 3.75
Fresh ginger tea	€ 3.75
Espresso -Rombouts Campione Barista-	€ 3.50
Cappuccino	€ 4.25
Café latte	€ 4.50
Latte Macchiato	€ 4.50
Gods Coffee -Eggnog, coffee and whipped cream-	€ 7.00
Hot chocolate	€ 4.00
Hot chocolate whipped cream	€ 5.25

Latte Specials..

Caramel Latte	€5.50
Hazelnut Latte	€5.50
Vanilla Latte	€5.50
Chocolat Latte	€5.50

Coffee with spice!

Irish	Whiskey	€9.75
French	Grand Marnier	€9.75
Italian	Amaretto	€9.75
Spanish 43	Liqor 43	€9.75
Breton	Calvados	€9.75

Digestifs

Liqueurs

Amaretto	€ 7,50
Baileys	€ 7,50
Tia Maria	€ 7,50
Limoncello	€ 6.00
Licor 43	€ 7,50
Grand Marnier	€ 7,50
Cointreau	€ 7.75

Calvados

Busnel Trios Lys	€ 6,50
Busnel V.S.O.P	€ 8.75

Cognac

Courviosier V.S.O.P	€ 8,00
Rémy Martin 1738 Accord Royal	€11.50

Whisky

Jameson	€ 7.00
VAT69	€ 7.00
Jack Daniels Old No.7	€ 8.50
Chivas Regal 12y	€ 9,50
Glenfiddich 12y	€12.00

Tearoom until 17:00

Apple pie

Hot apple pie	€ 5.25
Hot apple pie with whipped cream	€ 6.50
Hot apple Pie with Ice Cream	€ 6.75
Hot apple pie with ice cream and whipped cream	€ 8.00

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 and sugar	€ 5.00
Pancake with local jam	€ 5.25
Pancake with whipped cream	€ 6.25
Pancake with ice cream	€ 6.50
Pancake with ice cream and whipped cream	€ 7.75
Pancake mikado -scoop vanilla ice cream & hot chocolate sauce-	€ 8.25
Pancake hot cherries	€ 8.75

Supplements

Whipped cream	€ 1.25	Eggnog	€ 3.00
Scoop of vanilla ice cream	€ 1.50	Strawberries	€ 3.75
Hot chocolate sauce	€ 1.75	Hot cherries	€ 3.75

Lunch -until 17.00 hours-

Soups served with bread and herb butter

Soup of the moment
Homemade seasonal soup € 8.75

Fish soup € 12.50
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 € 12.75
v/d Chef Baked ham and melted cheese on top € 12.75
Smoked salmon € 14.75

Lunch de Grens

croquette with creamy ragout of chicken – 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 €17.75
Spelt bread with traditionally smoked salmon and dill cream €18.75
Spelt bread with Parma ham & Scampi and truffle mayonnaise €19.75

Croques

Croque Monsieur	-the original toast with ham and cheese -	€11.00
Croque Madam	-with a fried egg on top-	€13.00
Croque Salmon	-with smoked salmon, herb cheese and arugula-	€15.50

LUNCHTIME !



Lunch -available all day-

Croquettes served with salad garnish

Cheese croquettes traditionally prepared	2 pcs.	€17.75
Beef croquettes traditionally prepared	2 pcs.	€17.75
Zeeland bacon croquettes traditionally prepared	2 pcs.	€17.75
Shrimp croquettes traditionally prepared	2 pcs.	€21,75

Salads

Warm grilled chicken salad with curry mayonnaise	€21.75
Salad artisanal smoked salmon with dill mayonnaise	€22.75
Salad with Parma ham & fried Scampi with truffle mayonnaise	€23.75

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 €21.75
Traditionally smoked salmon, smoked eel & scampi-look croquette

Smoked salmon tartare €19.75
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 €18.75
With homemade Bolognaise sauce and grated Emmental cheese

Vol-au-vent €22.75
Classic creamy ragout of chicken and mushroom served with vidé, salad and french fries

Chicken pan €22.75
Gently cooked chicken thigh fillet in creamy Stroganoff sauce, au gratin from the oven

Flemish Stew €22.75
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 €8.75

Fish soup
With fresh fish from the North Sea, croutons and cheese €12,50

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 €21.75

Smoked salmon tartare
Finely sliced tartare of Traditionally smoked salmon with dill cream €19.75

Cheese Croquettes
Traditionally prepared with Comté, mature Dutch cheese and Emmental €17.75

Scampi Look Croquettes
Traditionally prepared with scampi and garlic €18.75

Shrimp Croquettes
Traditionally prepared with a red salpicon of shrimp shells filled with gray shrimps €21,75

Scampi in Garlicbutter
Cooked in garlicbutter €19.75

Scampi of the Chef
In a creamy sauce of tomato with mushrooms €19.75

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 € 19,75

Deer Carpaccio
Venison veal carpaccio with arugula, sun-dried tomato, pine nut and truffle mayonnaise
À la carte € 18,75

Scampi Pernod
Scampi cooked in a soft Pernod cream sauce with fine vegetables
À la carte € 19,75

Main courses

Deer
Fried venison steak with soft Port sauce
À la carte € 31.75

Duck
Crispy fried wild duck fillet with warm vegetables and cranberry sauce
À la carte € 31.75

Wever fish
Grilled weever fish fillet with samphire and chive cream sauce
À la carte € 29,75

Desserts

Dessert plate
Bavarois of stewed pear with hazelnut-mocha ice cream, mini brownie & crème of raspberry
À la carte € 11.-

Baileys affogato
1 scoop of vanilla ice cream topped with Baileys and espresso
À la carte € 7,75

€ 55,-

Fish dishes

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

Scampi Look
Scampi cooked in garlic butter €28.75

Fish from the oven
Cod, redfish and haddock fillet, light saffron sauce, leek & potato puree €29.75

Lemon sole baked whole "500/600gr"
Fried North Sea lemon sole in farmer's butter with homemade tartar sauce €29.75

Meat dishes

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 *grams* €35.75

Tournedos -Black Angus-
Grilled beef tenderloin steak ±200 grams €36.75

Brasvar Ribroast
Grilled rib of the Brasvar pork ±350 grams €29.75
Sustainable & antibiotic-free bred braspig from the region (Nevele)

Sauces & Supplements

Mayonnaise/Ketchup	€1.50	Mushroom cream sauce	€3.75
Herb butter	€2.75	Stroganoff sauce	€4.25
Pepper cream sauce	€3.75	Béarnaise -prepared à la minute-	€4.50

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

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

Dessert

Dame Blanche
Vanilla ice cream with homemade Callebaut chocolate sauce € 10,-

Bresilienne
Vanilla ice cream with caramel sauce and nuts € 10,-

Cerise
Vanilla ice cream with warm cherries € 11,-

Pastel de nata
Portuguese custard tartlet with red fruit and maple walnut ice cream € 10,-

Crème Brûleé
Homemade crème brûleé of orange with red fruit €9.75

Apple Dumpling ± 15 min cooking time
Apple in crispy puff pastry filled with cinnamon sugar served with vanilla ice cream €9.25

Chocolate moelleux
Homemade warm chocolate cake with vanilla ice cream and red fruit € 12,-

After Dinner

Coffee Deluxe
Coffee with sweet treats

€12.75



Espresso Martini
Vodka – crème de café - espresso

€9.75

Digestifs

Liqueurs

Amaretto	€ 7,50
Baileys	€ 7,50
Tia Maria	€ 7,50
Limoncello	€6.00
Licor 43	€ 7,50
Grand Marnier	€ 7,50
Cointreau	€7.75

Calvados

Busnel Trios Lys € 6,50

Busnel V.S.O.P € 8,75

Cognac

Courviosier V.S.O.P € 8,00

Rémy Martin 1738 Accord Royal €11.50

Whisky

Jameson	€7.00
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Jack Daniels Old No.7	€8.50
Chivas Regal 12y	€ 9,50
Glenfiddich 12y	€12.00