

Classic starters with a twist

GEROOSTERDE BIETJES MET VERSE KAAS 9.95

Fresh BelGioioso cheese with multi-color roasted beets, arugula and lemon dressing

GARNAALKROKETTEN 13.95

Classic Belgian baby gray shrimp croquettes with fried parsley and lemon

4 KAZEN KROKETTEN 9.95

4 Croquettes of four cheeses with bacon-frisée salad and balsamic gelée

MOSSELEN GRATINÉES 13.95

Oven-grilled mussels on the half-shell with garlic butter

ASPERGES OP Z'N VLAAMS 8.95

Poached asparagus with a light boiled egg-butter-parsley sauce "Flemish Style"

GRIJZE GARNALEN MET AVOCADO 14.95

Dome of avocado stuffed with baby gray shrimp, herb salad, crispy cheese tuiles and balsamic dressing

WITLOOF SALADE 9.95

Belgian endive salad, Asian pear, Affinée blue cheese, roasted walnuts, Hoegaarden sabayon

Eurofusion starters

BELGISCHE RISOTTO MET MOSSELEN 12.95

Risotto with red beets, mussels in yellow saffron, and velvet black squid ink sauce.

KIP & KRAB SIGAARS 8.95

Spicy cigars of chicken and crabmeat with dipping sauces

KRUIDENSALADE MET KNOFLOOKWAFELTJES 9.95

Herb garden salad, vegetables brush strokes with cucumber sorbet and garlic waffle

SALADE ROULADE 10.95

Heart of romaine lettuce with young goat cheese, blue cheese and roasted tomatoes

FOIE DE CANARD 13.25

Square of smoked and poached duck liver with cherry beer gelée and brioche toast

WARM AJUIN TAARTJE 10.95

Crunchy onion tart with tomatoes, arugula and sweet olive oil sorbet

KREEFTJE VOOR GREET 14.00

Lobster Bourguignon style with sabayon of Kasteel brown beer, pearl onions, bacon, celery, red wine sauce and sunchokes purée

LE JARDIN MANGEABLE 11.50

Casserole with sauteed mushrooms, snails, and frog legs with fresh herbs and garlic confit

Soups and cheeses

POMPOEN SOEP 9.00

Baby pumpkin soup with mussels

AJUINEN SOEP 10.00

Belga's onion soup

GROENE ERWTJES SOEP 10.95

Green pea soup with bacon and croutons

GEITENKAAS SALADE 9.95

"Liège" warm goat cheese salad

BELGISCHE KAASSHOTEL 12.50

Belgian cheese plate with a twist

BLAUWE KAAS & VIJGEN 11.50

Affinée Blue cheese, bread pudding with red wine marinated figs

Kids

STEAK & FRITES 14.00

baby steak, fries, and vegetables

KID'S SPAGHETTI 12.50

with meatballs and tomato sauce

KID'S BURGER 9.50

kids only burger with fries

CHICKEN & APPLES 10.00

chicken and apple sauce with garlic mashed potato

Side Dishes

REAL BELGIAN FRIES 7.00

with trio of home made mayonnaises

GARLIC MASHED POTATOES 7.00

with lots of butter

TRUFFLE M&C 9.50

macaroni and truffle cheese

BRUSSEL SPROUTS 7.00

braised with bacon and butter

* Ask your server for our daily specials. We will charge 3.50 for any substitute to the menu

Executive Chef – Bart Vandaele

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. A 20% service charge can be added to parties of six or more.

Classic entrées with a twist

CHICONS IN HESPE 21.50

Belgian endives wrapped in ham with Gruyère cheese sauce and cheese crisps, with butter mashed potatoes

DE FILET VAN ZALM 21.95

Pan seared salmon filet, cream of white beans, leeks, bay leaf potatoes, Duvel beer sauce

DRONKEN HOEVE KIPPETJE 21.95

Beer roasted chicken, braised Belgian endives, purple potatoes and rosemary juice

VLAAMSE STOVERIJ 19.95

Flemish beef stew with red cabbage and real Belgian fries and mayonnaise

WATERZOOI VAN VIS 22.95

A waterzooi of fish & shellfish with vegetables in a light anise cream sauce

LE VRAI STEAK BELGE 21.95

Belgian steak with real Belgian fries and mayonnaise

WEST AFRIKAANSE ZEEBAARS 18.95

Grilled West African sea bass with melted spinach, mushrooms and lemon mosto oil

BIEFSTUK VAN DE BEENHOEWER "AU POIVRE" 22.95

Five-pepper crusted hanger steak, cream sauce, roasted veggies and Belgian fries

VLAAMSE REUS 25.95

Slow cooked rabbit roulade, young veggies, prune compote, crispy bacon, Rodenbach red ale sauce

Eurofusion entrées

HEILBOT MET GROEN KORSTJE 26.95

Halibut with herb crust, Brussels sprouts, cream of potato and celery, fennel compote and parsley

LAMS FILET "P.H." 26.95

Crusted lamb filet "P.H." with wild mushrooms and baby spinach, lamb basil au jus

EENDEBORST MET APPEL CIDER SAUS 22.95

Duck breast with 5 spices, roasted cauliflower, grilled potatoes w/ duck crisp · apple cider duck sauce and poached crab apples

ONS VARKENTJE VAN KOP TOT STAART 24.95

Niman Ranch pork; braised, grilled pulled with purple potato, carrots, turnips, walnuts, and onion-beer sauce.

COQUILLES SAINT-JACQUES 23.95

Pan seared scallops with broccoli & cippolini onion w/ deep red wine reduction bonbon of snails with garlic & sweet onion cream

FILET VAN HERTEKALF 25.95

Venison filet with pumpkin, baked salsify, blood sausage croquette, pomegranate sauce & corn waffles with speculoos

GEBRAISEERDE PLATTE RIBBE 24.50

72 hours slow cooked short rib, creamy polenta, turnips with ginger, blood orange, and brown beer sauce

Belgian mussels pot

MOSSELEN "CLASSIQUE" 18.99

MUSSELS "MARINIÈRE"

White wine and shallots and garlic

MUSSELS "GARLIC BUTTER"

Cream, celery butter, and lots of garlic

MUSSELS "CURRY"

Asian style in a light curry-ginger-sesame-oyster sauce

MUSSELS "GREEN"

with chorizo, fresh spinach, garlic and cream sauce

MOSSELEN MET BIER 19.99

MUSSELS "HOEGAARDEN"

White ale, bacon and celery

MUSSELS "RODENBACH"

Red ale with bacon and asparagus

MUSSELS "CHIMAY"

Chimay Beer Belgian endives, celery and Chimay cheese

MUSSELS "BLUE CHEESE"

with Belgian endives in a cream sauce

all mussels are served with frites and mayo

Vegetarian

REAL BELGIAN HUTSE POT 17.00

vegetable stew with truffles

ROASTED VEGETABLES 15.00

with balsamic and herb-infused oil

PENNE PASTA 14.00

with fresh herbs, sun dried tomatoes

VEGETABLES RAVIOLI 21.50

Belgian vegetable ravioli and purees, arugula salad, garlic chips with roasted shallot dressing and parmesan curls

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