

# The *Menu*









# *The* **Beer**

HOPPETIZERS

BEERS ON DRAUGHT

BOTTLED BEERS



# Hoppetizers

Discover our tasty beer bites

**BELGIAN FRIES & MAYONNAISE (G, V)** 38

**BBQ CHICKEN WINGS (G)** 58

Marinated in tamarind and soy sauce, Coriander, Shallots and Chili, house made BBQ Sauce

**SKEWERS OF BEEF SIRLOIN AND PINEAPPLE (G, A)** 62

Lime, Garlic and Hoegaarden Reduction

**CRISPY BATTERED CALAMARI (G)** 50

Lemon and Garlic Mayonnaise Sauce

**ABBEY CHEESE CROQUETTES (G, D, V)** 54

With Liege Apple Syrup and Pomegranate Dip

**BITTERBALLEN (G, D)** 54

With Dill pickled Shallots and Dijon Mustard

**GARLIC BREAD (G, D, A, V)** 38

With White Wine and Blue Cheese Fondue Dip

★ **FRITES SPECIAAL (G, A)** 62

Belgian Fries topped with Mayonnaise, Beef Stew and Onions

**CRISPY BAKED CAULIFLOWER (G, V)** 38

With Curry Mayonnaise

**YAS SHARING PLATTER (G, D, A)** 150

Chicken Wings, Cheese Croquettes, Crispy baked Calamari, Bitterballen & Baked Cauliflower, BBQ Sauce, Tartar Sauce, Curry Mayonnaise, Mustard



CHEESE CROQUETTES

# Beers on Draught



## STELLA ARTOIS REFRESHING & PLEASANTLY MALTY

Delightfully thirst-quenching with a malty middle and crisp finish, Stella Artois delivers a full flavor with just a hint of bitterness.

Alc/vol 5,2%

33 cl 38  
50 cl 46

Goes great with both light and spicy dishes; surprisingly, the light malt softens spicy flavors, and the taste pairs well with a range of ingredients.



## HOEGAARDEN GENTLE LEMON & SMOOTH WHEAT

Spicy coriander and hint of Curaçao orange peel give Hoegaarden a superior refreshing character and a surprisingly smooth taste.

Alc/vol 4,9%

33 cl 38  
50 cl 48

A perfect companion for seafood and raw fish. The lemon flavor will enhance your meal and pairs well with the treasures of the sea.



## LEFFE BLONDE GOURMET BEER WITH LIGHT COLORED MALT

A pale Belgian ale, Leffe Blonde is full and creamy with hints of quince, gooseberry, bitter cherry and apple.

Alc/vol 6,6%

33 cl 43  
50 cl 53

Heavenly with smoked meats, the beer's malt is also a nice complement to sweet-and-sour dishes and white meat or light stews.



## LEFFE BRUNE BEER WITH DARK COLORED MALT

Filled with aromas of roasted coffee, vanilla, cloves and dried fruits, Leffe Brune is a superb Belgian brown ale.

Alc/vol 6,5%

33 cl 43  
50 cl 53

Intense and roasted flavors bring out the toasted toffee caramel notes in these delicious beers.



## KRIEK BELLE-VUE DELICIOUSLY FLAVORED WITH CHERRIES

Belle-Vue Kriek's dry and creamy flavor of sweet cherries, nuts and wood give the beer an original accent and irresistible taste.

Alc/vol 5,1%

25 cl 43

Best served with chocolate and sweet desserts, a perfect companion for fruit-filled dishes.



## STELLA CIDRE MADE WITH HAND-PICKED APPLES

Experience a hint of bubble, a dash of crispness, and a touch of effervescence with Stella Artois Cidre.

Alc/vol 4.5%

33 cl 48  
50 cl 58

Made with apples and therefore shares a lot of the same pairings as apples including light salads, richer cheeses, or savory pork chops.



# Bottled Beers



## **KASTEELBIER BRUIN**

**71**

### **ABBEY QUADRUPEL DARK ALE**

Dark brown / Touches of chocolate, banana, liquorice and raisins / Thanks to its full taste and pronounced sweet touches it is a perfect combination with game, stews and roast meats / 11% ABV



## **KASTEELBIER TRIPLE**

**69**

### **ABBEY TRIPLE GOLDEN ALE**

Clear golden / sweet, very mild bitter with a good measure of fruitiness and very floral / Kasteel Triple goes wonderfully well with asparagus, for example, or with desserts including banana / 11% ABV



## **DUVEL**

**53**

### **TRIPLE GOLDEN ALE**

Blond / Slightly fruity, dry aroma, well-hopped beer, with a slightly bitter finish / To commemorate the end of the first World War, Duvel was initially dubbed "Victory Ale" / 8.5% ABV



## **MAREDSOUS BLOND**

**58**

### **ABBEY PALE ALE**

Deep golden / A sparkling nose, complex flavors and a touch of bitterness / Moortgat began brewing its Maredsous line of abbey beers, under license of the monks of Maredsous Abbey / 6% ABV



## **MAREDSOUS TRIPLE**

**56**

### **ABBEY TRIPLE GOLDEN ALE**

Hazed orange / Clusters of flavors hit at once with a nutty yeast, dry veggie hop, husk astringent grain and a peppery alcohol / In the abbey, there are various symbols of the Benedictine tradition. The trefoil and roses are good examples / 10% ABV



## **DE KONINCK**

**56**

### **TRIPLE AMBER ALE**

Red amber / Starts malty & spicy with a dry finish / This beer was launched at the 175th anniversary of the brewery / 5.2% ABV

# Bottled Beers



## **PAUWEL KWAK** **TRIPLE AMBER ALE**

61

Clear amber / Mellow, nougat-like and slightly spicy, with a sweet, delicate bitterness / The Kwak glass was designed to be used by the coachmen who where not allowed to enter the bar / 8.4% ABV



## **TRIPLE KARMELIET** **TRIPLE GOLDEN ALE**

62

Golden / A complex feel of crispy wheat, creamy oat & a spicy lemony dryness / Karmeliet refers to the Carmelite monks who created the recipe in the XVII century / 8.4% ABV



## **DELIRIUM TREMENS** **BELGIAN STRONG ALE**

79

Pale blond / A strong presence of alcohol, very spicy and slightly bitter / The self mocking name "Delirium tremens" was initially deemed unacceptable for the US / 8.5% ABV



## **HOPUS** **BELGIAN STRONG ALE**

56

Hazy golden / Unique scent and bitterness owing to the different hop varieties used / Served in a stemmed beer glass and the yeast sediment can either stay in the bottle or served on the side in a small glass / 8.3% ABV



## **LA CHOUFFE** **TRIPLE GOLDEN ALE**

62

Unfiltered blond / Pleasantly fruity, spiced with coriander & a light hoppiness / The Chouffe logo is Albert, the bearded gnome who wears a red hood / 8% ABV



## **MC CHOUFFE** **BELGIAN SCOTCH**

62

Rich brown / Nutty and spicy, think almonds, cinnamon, and nutmeg / In 2006 the brewery of d'Achouffe was sold to Moortgat, the Brewery that also makes Duvel / 8% ABV



# Bottled Beers



## **BARBAR**

**56**

### **BELGIAN STRONG PALE ALE**

Hazy amber / After shaking, the taste becomes more complex with a hint of milk, citrus fruit and spices / The beer is brewed with extremely pure well water. The company wants to remain true to the ingredients and methods which have been used for centuries / 8% ABV



## **CHIMAY ROUGE**

**69**

### **TRAPPIST BROWN ALE**

Copper / A round & full flavor with a refreshing feel given by the light bitter touch / Chimay Red exists in a 75cl format called "Premiere" because it was the first of the series / 7% ABV



## **CHIMAY BLEUE**

**62**

### **TRAPPIST TRIPLE DARK ALE**

Dark brown unfiltered / Powerful & complex bouquet of fine spices with a shade of caramel / Chimay Bleue becomes more complex with age / 9% ABV



## **FRÜLI**

**62**

### **WITBIER WHEAT ALE**

Red / A delicious and refreshing taste that has been compared by Time Out magazine to a smoothie with bite / Won the gold medal at the International Beer Competition in 2004. In 2009, Fröli was announced as the "Worlds Best Fruit Beer" / 4.1% ABV



## **WESTMALLE TRIPEL**

**69**

### **TRAPPIST TRIPEL GOLDEN ALE**

Golden yellow / A subtle sweet note is carried by fruitiness and bitterness. The finish is long, dry and pleasantly bitter / This type of beer was first brewed in the Westmalle Abbey in 1934 / 9.5% ABV



# Bottled Beers



## **FLORIS APPLE** **APPLE WITBIER WHEAT ALE**

**62**

Blond / Delicate, sour and light sweet fruity beer, with a soft note of cider and a sourish, green fruity sweet aftertaste / Floris refers to Melle, in Belgium, which is famous for its Begonia's / 3.6% ABV



## **FLORIS FRAMBOISE** **BELGIAN STYLE FRUIT ALE**

**62**

Pink / a mix of both sweet and tart raspberry flavors with the sweet flavors dominating / In 2005, the brewery celebrated its 350th anniversary / 3.6% ABV



## **FLORIS PASSION FRUIT** **BELGIAN STYLE FRUIT ALE**

**62**

Yellow orange / Sweet, sour, watery lager beer with bubbles, then an aftertaste of great sourness that is totally ripe passion fruit to the core / The sourness provides the perfect balance to the sweet refreshing flavour of the passion fruit / 3.6% ABV

**In Belgium**, beer is more than just 'a beer'. It's the noble ingredient at the heart of a delicious gourmand cuisine. It's a beautiful excuse to get together and sip, share and savor the days.

**Santé!**







# *The Food*

STARTERS

BELGIAN MUSSELS

BELGIAN PRIDE

SANDWICHES

FROM OUR GRILL

DESSERTS

# Starters

<b>FRENCH ONION SOUP (A, G, D)</b>	48
Caramelized Pink Onions, Shallots and Scallions slow cooked in Beef Stock, Croutons and Gruyere	
<b>ENDIVE SALAD (N, D, V)</b>	60
With Blue Cheese, Walnuts and Apple, Honey & Mustard Vinaigrette	
<b>GOAT CHEESE SALAD (D,N,G,V)</b>	70
Deep fried Goat Cheese, mixed salad, raisins, green apple, toasted walnuts & citrus dressing	
<b>CAESAR SALAD (G, D)</b>	
Romaine Lettuce and Caesar Dressing with Parmesan, Turkey Bacon, Croutons and Egg	
Classic	60
Chicken	70
Prawns	76
<b>ASPARAGUS FLAMANDE (D, G, V)</b>	70
Sautéed Asparagus with Egg and Butter Sauce on grilled Rye Bread	
 <b>SCOTTISH SMOKED SALMON AND SALAD (D, G)</b>	98
Rocket leaves, cherry tomato, red onions, horseradish mayo, syrup die liege and rye bread	
<b>SAUTÉED CHICKEN LIVER ON TOAST (G, A, D)</b>	60
With Cherries and Green Peppercorns in Kriek Beer Sauce	
 <b>TUNA TARTAR (G)</b>	98
Apple and Horseradish, toasted Baguette, rocket leaves	
<b>SPICY PRAWNS (A, D)</b>	76
Jumbo Prawns, sautéed with red chili, white wine, garlic and parsley	
<b>MIXED GREEN SALAD (V)</b>	54
With Lemon and Olive Oil Dressing	



# Belgian Mussels

A dish the whole world is jealous of!

All Mussels served in a traditional Mussel Pot,  
with Belgian Fries and Mayonnaise

<b>MARINIERE</b>	140
Steamed with Celery, Leeks and Herbs	
★ <b>GARLIC AND CREAM (D)</b>	160
<b>WHITE WINE AND CREAM (A, D)</b>	158
<b>ROQUEFORT AND COGNAC (A, D)</b>	170
<b>THAI CURRY &amp; COCONUT</b>	160
<b>HOEGAARDEN &amp; CORIANDER (A, G)</b>	158
<b>PROVENCAL (D)</b>	150
Ratatouille, Garlic and Rosemary	
<b>A LA BYRON (D, A)</b>	166
Tomato, White Wine and Cream	
<b>DIJONNAISE (D)</b>	160
Mustard and Dill Sauce	
<b>OTHER MUSSEL PREPARATIONS</b>	
<b>GRILLED MUSSELS (D, G)</b>	88
In their half shell with Garlic, Butter, Herbs, Tomato & Parmesan	
<b>MUSSEL SALAD (G)</b>	82
Mixed Green Salad with Fried Mussels	



**BELGIAN MUSSELS**

# Belgian Pride

<b>CORN FED CHICKEN BREAST (D)</b>	120
Mushroom Cream, Brussel Sprouts and Mashed Potato	
<b>VOL AU VENT (D, G)</b>	88
Grilled Corn Fed Chicken, Mushrooms, Veal Meatballs & Cream on Puff Pastry	
<b>BELGIAN BEEF SAUSAGES (D)</b>	108
Belgian Stoemp, braised Apple and Shallots	
<b>SLOW COOKED LAMB SHANK (G, A, D)</b>	165
Braised with Onions and Chimay Beer, Truffled Mash and Glazed Roots	
<b>BOULETTE LIEGEOISE (G)</b>	112
Belgian Meatballs in Sauce Lapin, mixed lettuce, Belgian Fries and Mayonnaise	
<b>STEAK TARTAR (G)</b>	120
Hand cut Steak Tenderloin, Egg Yolk, Belgian Fries and Mayonnaise	
<b>GRILLED SALMON (D, N)</b>	125
Filet of Salmon with Asparagus, Orange & Butter Sauce, Vanilla and Walnut Quinoa	
 <b>GHENT WATERZOOI OF SEAFOOD (D)</b>	140
Fish and Seafood poached in Root Vegetables and Cream	
<b>CARBONNADE FLAMANDE (G, A)</b>	110
Belgian Beef Stew, slow cooked with Leffe Blonde, Onions and Mustard, Belgian Fries	
<b>FISH &amp; FRIES (G, A)</b>	98
200g Hoegaarden battered New Zealand Hoki, Belgian Fries & Tartar Sauce	
<b>GRATIN OF CHICORY AND BRUSSEL SPROUTS (V, G, D)</b>	98
in creamy curry béchamel and cheese	
<b>CHICKEN CIDER (A, D, G)</b>	115
Braised free range chicken with Stella Cider, apple, leek, carrots & potato puree	





WAGYU BURGER

# Sandwiches

- |                                                                                                                                                             |     |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| ★ <b>BRISKET BURGER (G, D)</b>                                                                                                                              | 108 |
| BBQ smoked and Beer Glazed Angus Beef Brisket, Mushroom Gravy, sliced Pears in a butter glazed corn bun                                                     |     |
| <b>YAS CLUB SANDWICH (G, D)</b>                                                                                                                             | 82  |
| Grilled Chicken Breast, crispy turkey bacon, iceberg lettuce, tomato, fried egg and syrup de liege mayo in white or granary bread served with Belgian fries |     |
| <b>CROQUE MONSIEUR (G, D)</b>                                                                                                                               | 95  |
| Egg fried Brioche & Mustard Mayonnaise, Turkey Ham, Veal Bacon & Gruyere Cheese                                                                             |     |
| <b>WAGYU BURGER (G, D)</b>                                                                                                                                  | 108 |
| Wagyu Beef, Sautéed baby spinach, truffle & mushroom cream in onion and fig brioche                                                                         |     |
| <b>BLACK BEAN &amp; CHICK PEA BURGER (V, D, G)</b>                                                                                                          | 95  |
| On Potato Bread, Coleslaw, Tomato, Pickles and Cheddar Cheese                                                                                               |     |







# LATE NIGHT MENU

<b>BELGIAN FRIES &amp; MAYONNAISE (G, V)</b>	<b>38</b>
<b>BBQ CHICKEN WINGS (G)</b> <i>Marinated in tamarind and soy sauce, Coriander, Shallots and Chili, house made BBQ Sauce</i>	<b>58</b>
<b>SKEWERS OF BEEF SIRLOIN AND PINEAPPLE (G, A)</b> <i>Lime, Garlic and Hoegaarden Reduction</i>	<b>62</b>
<b>CRISPY BATTERED CALAMARI (G)</b> <i>Lemon and Garlic Mayonnaise Sauce</i>	<b>50</b>
<b>ABBEY CHEESE CROQUETTES (G, D, V)</b> <i>With Liege Apple Syrup and Pomegranate Dip</i>	<b>54</b>
<b>BITTERBALLEN (G, D)</b> <i>With Dill pickled Shallots and Dijon Mustard</i>	<b>54</b>
<b>GARLIC BREAD (G, D, A, V)</b> <i>With White Wine and Blue Cheese Fondue Dip</i>	<b>38</b>
<b>FRITES SPECIAAL (G, A)</b> <i>Belgian Fries topped with Mayonnaise, Beef Stew and Onions</i>	<b>62</b>
<b>CRISPY BAKED CAULIFLOWER (G, V)</b> <i>With Curry Mayonnaise</i>	<b>38</b>
<b>MUSSELS MARINIERE</b> <i>Steamed with Celery, Leeks and Herbs</i>	<b>140</b>
<b>MUSSELS GARLIC AND CREAM (D)</b>	<b>160</b>
<b>WAGYU BURGER (G, D)</b> <i>Wagyu Beef, Sautéed baby spinach, truffle &amp; mushroom cream in onion and fig brioche</i>	<b>108</b>
<b>CHEESE CAKE AUX SPECULOOS</b> <i>With Speculoos Base and Salted Caramel</i>	<b>48</b>