

HERE'S TO YOU!



APERITIF

Glass of sparkling wine(cava)	7,95
Red or white port wine	7,50
Red port wine (aged 10 year)	7,70
Sherry Dry	7,50
Sherry Medium	6,50
Martini white/red	7,50
Elixir d'Anvers	7,50
Carafe of white wine	10,50
Campari	7,50
Kir	7,50
Kir Royal (+ cava)	8,80
Ricard + water	8,70
Pineau des Charentes	8,00
Cocktail of Oud Gemeentehuis	13,50
Vodka Smirnoff	7,50
Rum Bacardi white/brown	7,70
Safari	7,50
Passoa	7,50
Pisang	7,50
Aperol Spritz	10,00
Sangria red / Sangria white (season)	10,50

If applicable a supplement will be charged for soft drinks

WINES

Please ask for our wine list in order to choose the perfect wine to pair with the food you've ordered.

NON-ALCOHOLIC

Crodino	4,60
Funny pisang	5,00
Virgin Mojito	9,50
Vintense americano spritz (light, sweet, fruity)	9,50
Vintense Hugo (elderflower)	9,50
Vintense Bellini (peach)	9,50

JENEVERS

Jenever young	6,00
Jenever old	6,50

LIQUORS

Calvados	8,50
Cointreau	8,50
Grappa	8,50
Amaretto	8,50
Baileys	8,50
Grand Marnier	8,50
Limoncello	8,50
Sambuca	8,50

BRANDY

Bisquit Classique	9,00
Rémy Martin VSOP	11,75

SCOTCH

Jack Daniels	8,95
Jameson	8,95
J&B	8,95
Bushmills Irish Malt 10 years	10,20
Noble Belgian Whiskey (matured 36 months)	10,20

We serve Whiskey neat, 'on the rocks' or with a little water added.

WATER

Chaudfontaine 0,2 liter (still or sparkling)	3,20
Chaudfontaine 0,5 liter (still or sparkling)	6,20
Chaudfontaine 1 liter (still or sparkling)	9,20

MADEINBORNEM

Fristi	3,20
Cécémel	3,20

SOFT DRINKS

Coca-Cola	3,20
Coca-Cola Zero	3,20
Fanta Orange	3,20
Sprite	3,20
Lipton Ice Tea / Lipton Ice Tea Green	3,20
Fuze Tea	3,50
Schweppes Tonic	3,50
Schweppes Agrum / Agrum zero	3,50
Gini Lemon	3,50

FRUIT JUICES

Freshly squeezed orange juice	6,50
Orange juice	3,20
Apple juice	3,20
Grapefruit juice	3,20
Mixed fruit juice	3,20
Tönissteiner sparkling fruit juice	3,50
Tönissteiner sparkling blood orange juice	3,50
Tönissteiner sparkling lemon juice	3,50

CHEERS! Working here is often hot and thirsty. Buying our entire staff a drink would be very kind, for only 12,50

COCKTAILS

14,20 A PIECE



MOJITO

RUM · LIME JUICE · MINT
CANE SUGAR · SPARKLING WATER
ICE

COCKTAIL OUD GEMEENTEHUIS

VODKA · ALOE VERA
· PASSION FRUIT
· PANDAN (TROPICAL PLANT)

PORNSTAR MARTINI

VODKA · PASSION FRUIT
· VANILLA

NEGRONI

GIN · VERMOUTH · BITTERS

ESPRESSO MARTINI

COFFEE · VODKA · VANILLA

OLD FASHIONED

RUM CARAMEL · ORANGE BITTERS

CLOVER CLUB

RASPBERRY · LIME · GIN

BETWEEN POT & PINT

ESTAMINET draft beer (5,2% vol), 25/33 cl
Hopping with aromatic SAAZ hops / fruity character through slow fermentation / "brewed and bottled in Belgium" 25cl 3,40 / 33cl 4,00

ESTAMINET 0%, 25 cl
Hopping with aromatic SAAZ hops / fruity character through slow fermentation / "brewed and bottled in Belgium" 3,40

STEENBRUGGE DUBBEL draft beer (6,5% vol), 33 cl
Brown beer with a roundish, full flavor / characterized by the subtle Brugse herbal mixture ("Gruut") / high fermentation beer 4,90

STEENBRUGGE WIT (6,5% vol), 25 cl
White beer with a refreshing taste / characterized by the subtle Brugse herbal mixture ("Gruut") / beer of top fermentation, secondary fermentation in the bottle 3,70

STEENBRUGGE BLOND draft beer (6,5% vol), 33cl
Blonde beer with a warm, round taste / characterized by the subtle Brugse herbal mixture ("Gruut") / high fermentation beer 4,70

PALM (5,4% vol), 25 cl
Amber-colored Belgian beer / of high fermentation with a sensible alcohol content / honey-like mellowness thanks to special PALM malts / fruity fermentation aroma 3,70

BRUGGE TRIPEL draft beer (8,7% vol), 33 cl
A rounded malt character / perfumed hop note combined with subtle herbs / characterized by the subtle Brugse herbal mixture ("Gruut") / top-fermented beer with secondary fermentation in the bottle 4,90

CORNET (8,5% vol), 33 cl
Full-bodied beer with oak flavor / keeps the balance between the fruitiness of the yeast and the vanilla sweetness of the wood / warm finish with soft bitterness / top-fermented beer with secondary fermentation in the bottle 4,90

Homemade Gin's: In house created Gin-infusions, quite affordable! Delicious but at an honest price!



SEASONAL GIN

Ingredients depend on our daily fresh stock and the inspiration of our bar staff.

14,50



HOMEMADE LOVE GIN

Homemade love Gin /Schweppes Hibiscus / strawberry & blood orange

Raspberries, passion fruit, pineapple, blackberries, mint, apple, lime, vanilla

12,50



BITTERSWEET COPPERHEAD

Homemade Herb Gin/ Indian Tonic / thyme

Juniper berry, Orange zeste, coriander seed, cardamom

16,50



HOMEMADE HERB GIN

Homemade Herb Gin/ Indian Tonic / thyme

Sage, chives, bay leaf, thyme, coriander, peppercorns, rosemary, blackberries, ginger

12,50



HOMEMADE CITRUS GIN

Homemade Citrus Gin / Fever Tree Mediterranean / lime

Grapefruit, apple, orange, peppercorns, mint, lemon, Licorice

12,50



NO NONSENSE GIN

Double you gin van wilderen / elderflower tonic

Coriander, rosemary, thyme and lime

17,50



ROYAL GIN

Gin mare /Fever Tree mediterranean tonic

Mangosteen, grapefruit and lime

15,50



WEDDING GIN

Hendrick's Gin / Fever Tree mediterranean Tonic / cucumber / chef's choice

Juniper berry, Bulgarian rose, cucumber

15,50



HENDRICK'S GIN

Hendrick's Gin / Fever tree raspberry rhubarb tonic

Strawberry, raspberry, red berries, rose petals, lavender, coriander, marula, pomme granate

15,50



MARULA GIN

Bobby's gin / clementine tonic (tonic included)

Marula, lavender, rose petal

16,50



CORNET OAKED & SMOKED (8,5% vol), 33 cl
CORNET SMOKED is a unique blond Belgian beer which has a subtle "smoked" flavor / obtained by adding smoked oak chips during brewing 4,90

CORNET ALCOHOL-FREE (0,03% vol), 33 cl
CORNET Alcohol-Free is a smooth and flavorful special beer, but low in alcohol. The base for this beer is CORNET Oaked, from which the alcohol is extracted. The low-alcohol beer is then re-oaked with oak chips. 4,90

LA TRAPPE Dubbel (7% vol), 33 cl
Classic dark Trappist beer / full malty, caramel sweet taste / subtle influence of date, honey and dried fruit / rubyred color 4,90

LA TRAPPE Tripel (8% vol), 33 cl
A classic Trappist beer with a powerful and full flavor / candy sweet and slightly malty character / a golden blonde with a firm white head 4,90

BREAKFAST & SPECIAL OFFERS

not valid on holidays

DAILY STRAIGHT BREAKFAST

Omelet, bacon, bread, toast, butter, cold cuts, jam, chocolate spread

9,50 p.p.

Fried egg (instead of omelet)	+1,50	Butter pancake	+3,00
Yoghurt	+2,00	Greek yoghurt with granola	+3,50
Fruit salad	+5,40	Smoked salmon	+3,00
Croissant	+2,00	Filet américain or chicken	+3,00
French toast	+2,00	curry or crabsalad	+3,00
Brownie	+2,50	Fresh orange juice	+6,50

available till 11, please leave the table by 12

DAILY BAKING TIME

From 14,00 till 17,00 hrs.

Pancake or waffle with sugar and coffee or tea

6,50 p.p.

Every day freshly prepared on the spot. We appreciate your patience.

DAILY DISH OF THE WEEK

18,00 p.p.

With soup? +3,50

With dessert? +3,50

From 12.00 – 14.00 hrs. (not available on Sundays and holidays)

DAILY HEAVENLY BREAKFAST

Fresh fruit salad
3 different cold cuts
Smoked salmon
Yoghurt with granola
Scrambled eggs with bacon
Butter cake
Sandwiches
Sweet pastry
Jam, butter, chocolate spread
Filet américain

26,50 p.p.

Included are: 1 cup of coffee or tea and 1 glass of cava or fresh orange juice. Other drinks are available at a surcharge.

We kindly request you to be patient for 20 minutes and please order your breakfast per full table. This breakfast is available until 11 a.m. as the tables need to be ready for lunch by 12.

Adjustments are negotiable if the hustle & bustle in the kitchen permits. There could be a surcharge.

MONDAY RIBS

-20% discount on ribs chefs taste

WEDNESDAY SCAMPI'S

-20% On all scampi main courses

THURSDAG STEAKDAG

-20% On steak nature or steak Acadia

FRIDAY-EVENING DISCOUNT EVENING

starter + main course = 10% discount on total bill (only available for the entire table)

DAILY FAST BREAKFAST

Coffee or tea, 2 sandwiches with cheese, ham jam and butter (not valid on Sunday)

4,99 p.p.

RODENBACH ALEXANDER (5,6% vol), 33 cl

Is a "foeder beer" (blend of beers, aged for up to 2 years on oak casks) / macerated with sour cherries / special beer with unique, balanced palette / fruit notes / complex finish / one of the best Sour Ales ever from this brewery

4,90

RODENBACH grand cru (6% vol), 33 cl

This one has been in the oak casks much longer / more pronounced flavor / Grand Cru = 1-3th young and 2-3th for 2 years aged on oak / complex beer with lots of wood and esters / vinous / very long finish just like grand cru wine

4,90

BORNEM DUBBEL (7,2% vol), 33 cl

A lively, dark beer with a fruity taste / warm dark brown color / fruity taste and hoppy finish / creamy, firm head / few other doubles can match it

4,90

BORNEM TRIPEL (9% vol), 33 cl

Powerful beer with excellent sweet-bitter balance / Blonde-light amber color / Fruity, citrus aroma / hoppy flavor / Spicy and bitter finish

4,90

ORVAL (6,2% vol), 33 cl

Trappist beer brewed at Notre-Dame d'Orval Abbey in the province of Luxembourg / outsider within the Trappist beer family / only one variant available / relatively light beer / reminiscent of an English ale

5,20

LA TRAPPE Quadrupel (10% vol), 33 cl

La Trappe Trappist's heaviest beer / the namesake of this beer style / A full, warming and intense taste / Malty with sweet notes of date and caramel.

4,90

DUVEL (8,5% vol), 33 cl

Belgian blonde specialty beer / high fermentation and refermentation in the bottle / is served out of a tulip-shaped glass with engraving to promote pelleting.

4,90

BOON KRIEK (6,5% vol), 25 cl

Beer of spontaneous fermentation / made from old and young lambic of Lembeek / aged in oak barrels

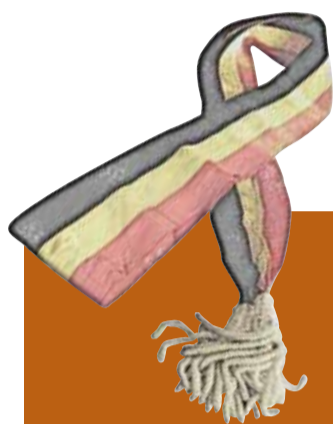
3,70

RODENBACH FRUITAGE seasonal draft beer (3,9% vol), 25 cl

A refreshing fruit beer with a moderate alcohol content / unique flavor combination of lime and mint / made from Rodenbach Classic and red fruits / ideal summer beer

€ 4,90

TAKE OUT YOUR CUTLERY!



Info about allergens

Dear customer,

our staff has been trained about the 14 food-allergens listed in the Regulation 1169/2011 of the = European Parliament and of the Council.

Please contact our staff for more information on the possible presence of allergens in each dish on this menu.

The composition of our products may change, so do not hesitate to contact our staff several times for more information regarding the food allergens.

WHAT ARE ALLERGENS?

Allergens are proteins in foods that can cause allergic reactions.

THE 14 ALLERGENS ARE



• We do not accept reservations for finger foods only •

APPETIZERS

Portion of olives with feta	11,00
Smoky bruschetta's , smoked tomato, Italian ham	16,95
Antipasti horecatoppers platter <i>Apetiser meat, dips, olives, chicken and more</i>	18,95
Nacho's , heese, pepper, jalapenos	15,00
Porky Nacho's , cheese, pepper, jalapenos, pulled pork	17,95
Tapas dish , a variety of several cold and hot snacks	17,95
Calamari with tartar sauce	14,95
Grilled gambas , garlic butter, dried onion	23,00
Three sharing dishes <i>Ribs, kofte and chicken wings</i>	17,95
Dim-Sum experience	14,50
Tempura scampi (6 pcs)	17,00
Artisan shrimp croquettes (small croquettes)	16,00
Cheese croquettes 'Old Brugge' (small croquettes)	16,00
Three veggie dishes <i>Samosa, Sri Lanka stick, puffed potato</i>	17,95

STARTERS

Portobello with goat cheese	18,95
Baked eel with tartar sauce <i>Tomato and basil</i>	22,95
Scallops with tripe	22,95
Carpaccio of Irish Hereford beef <i>Beef Filet, rucola, pine nuts, balsamic vinegar, olive oil</i>	17,50
Carpaccio of salmon with pink pepper	18,20
Classic shrimp or cheese croquettes or one of each	18,50
Scampi Nepal <i>With herbs from Nepal</i>	18,50
Scampi Horecatoppers <i>A quirky version of scampi diabolique</i>	18,50
Vitello tonnato	18,50

TOASTS (12-17u)

Naan bread <i>Cheese/ham and mozzarella</i>	13,30
Naan bread <i>Boursin and salmon</i>	14,50
Naan bread <i>Italian ham, pesto and mozzarella</i>	14,50

PASTAS

Spaghetti bolognaise <i>Minced beef and pork, tomato, carrot, onion, celery, tomatino, herbs, pasta</i>	22,00
Lasagne bolognaise <i>Minced beef and pork, tomato, carrot, onion, celery, tomatino, herbs, pasta, cheese, flour, milk</i>	22,00

SALADES

Salad with goat cheese <i>Goat cheese, gingerbread, nuts honey dressing, Vegetables, bacon, dried fruit</i>	25,50
Greek chicken salad in a crispy tortilla <i>Chicken, yoghurt, radish, onion, cucumber, rucola, tortilla</i>	25,50
Salad with salmon and scampi <i>Dried onion, red and white cabbage, carrot, vinaigrette, onion, shrimps</i>	25,95

VEGETARIAN

You can find some veggie dishes on our menu. Unfortunately, we cannot offer you Vegan dishes.

Spaghetti Arrabiata (no meat) <i>Spaghetti, onion, tomato, garlic, chili pepper, cheese</i>	22,00
Tajine of vegetables <i>Broccoli, orange and yellow carrots, soybeans, artichoke, chickpeas, mild spices, honey, tomato coulis, lemon</i>	23,00
Veggie vol-au-vent (vegetaran chicken)	23,00
Vegetarian taco's with guacamole <i>Veggie minced "meat", avocado, tomato, salsa, cheese, taco, sour cream</i>	23,00
Vegetarian stew	23,00
Mrs. Melanzane Mr. mozzarella <i>Eggplants, mozzarella and tomato sauce</i>	23,00

CHILDREN'S MENU (up to 12 years, in case you are older, we will charge a surplus of 3 euro)

A FREE ICE CREAM WITH ALL CHILDREN'S MENUS!

Meat balls with tomato sauce and French fries	18,00
The small Burger with apple sauce and French fries	18,00
Chicken fillet with apple sauce and French fries	18,00
Kid's spare rib with apple sauce and French fries	18,00
Spaghetti <i>Minced beef and pork, tomato, carron, onion, celery, tomatino, herbs, pasta</i>	18,00
Kids vol-au-vent <i>Poultry, mushrooms, minced beef and pork, cream, milk, chicken stock, flour, butter</i>	18,00
Kids stew <i>Beef, onion, dark beer, chocolate, jam, mustard</i>	18,00

SIDE DISHES

Additional French fries, potato croquettes, mashed potatoes or Mexican? A surplus of € 2,00 will be charged

All main dishes are served with a garnish, sauce and bread or a potato dish.
As off 6 persons we kindly request you to limit your order to 4 different dishes per table.
Please ask for our special app for allergens. Unfortunately, we cannot be hold responsible for the presence of allergens in our dishes.

HUNGER IS THE SECOND BEST SAUCE

Sauces listed below (prepared with homemade fond) are included

Province sauce (gluten/lactose free)
Courgette, mushrooms, eggplant, bell pepper, tomatino, paprika, Provençal herbs

Mushroom- or pepper sauce (gluten/lactose free)

Fresh **Bearnaise sauce**
egg, gastrique, chervil, tarragon, parsley, butter

Gravey (gluten/lactose free), **Roquefort sauce** or **herb butter**

CLASSIC DISHES

Vol-au-vent Poultry, mushrooms, minced beef and pork, cream, milk, chicken stock, flour, butter	24,00
Stew with dark beer Beef, onion, dark beer, chocolate, jam, mustard	24,00
Wrap with chicken Chicken, tortilla wrap, cheddar, dried onion, salad, tomato, cucumber, bell pepper, dressing	26,00
Half a chicken with apple sauce	24,95
Linguine with chicken , parmesan and red curry	26,50

Steak Tartare (do-it-yourself) Beef filet, capers, onion, mayonnaise, egg, tabasco, Worcestershire sauce	27,50
Meat balls with tomato sauce	24,00

FISH

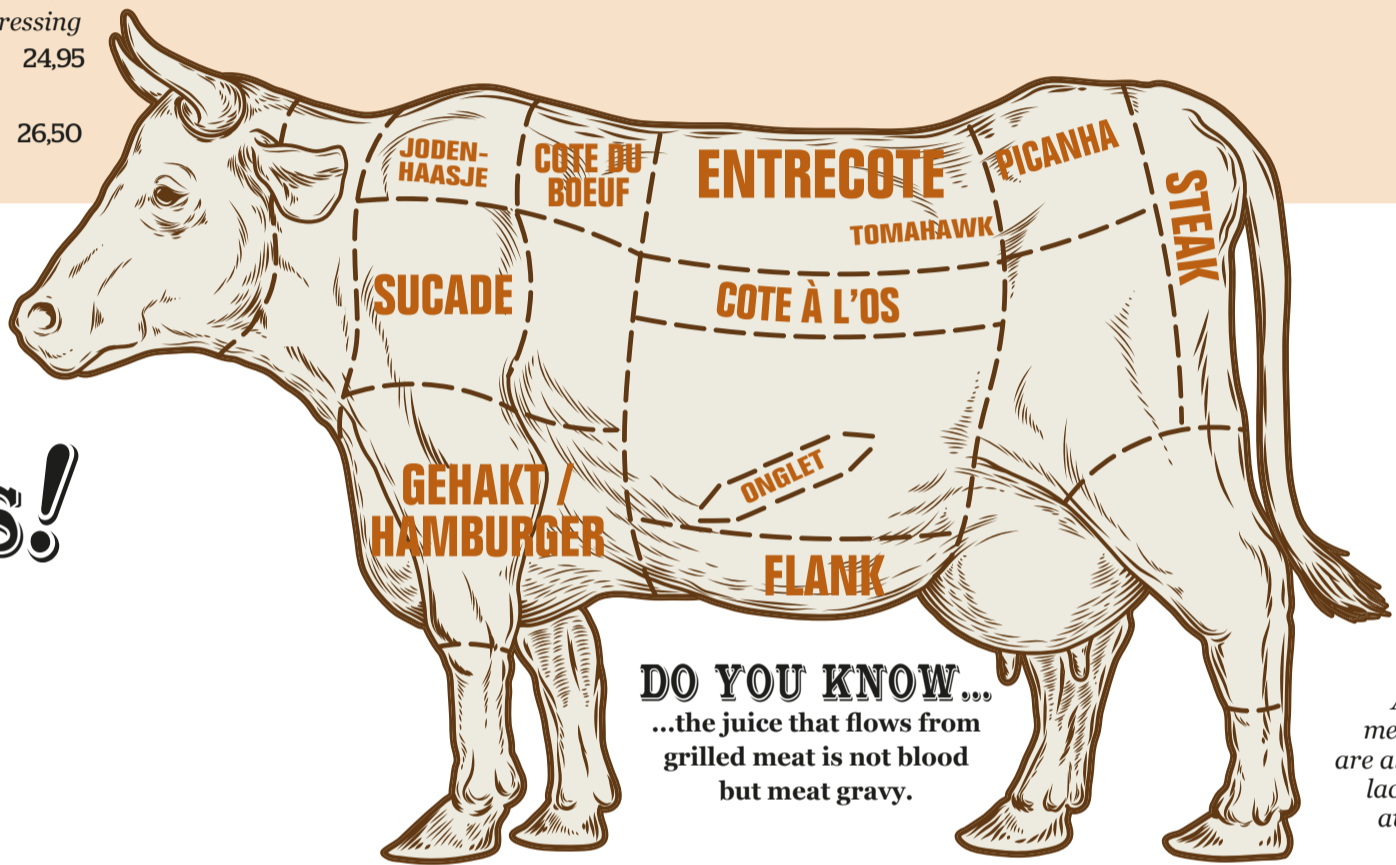
Scampi Nepal With herbs of Nepal	28,00
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Scampi Horecatoppers A quirky version of scampi diabolique	28,00
Eel in green herb sauce	36,00
Cod fish with chicory mashed potatoes and bisque	36,00
Fish casserole with bisque	29,95
Monkfish with pearl couscous	36,50
Sea bass with baked potato	36,50

MEAT DISHES!



Our meat is delivered on a daily base, and even on Sundays. Only so we can guarantee you perfect quality



DO YOU KNOW...
...the juice that flows from grilled meat is not blood but meat gravy.

All our meat dishes are also gluten-/lactose free available

No hidden prices! All our dishes include potato sidings, sauces and even mayonnaise. Enjoy a complete and delicious meal with no extra cost!

Grainfed Canada mignon with a salad Unique taste / fine marbling structure / tender top-quality meat	36,95
Tenderloin with warm vegetables This piece of meat was long time under-appreciated / Is upcoming recently / Tasty and affordable piece of steak	36,95
Argentinian ribeye with a salad One of the most popular breeds of cattle / Beautifully marbled / very tasty	41,95
Souvlaki of lamb Eperheide Lamb / a typical dish with an outstanding taste	35,95
Pork tenderloin with a salad Pickled without salt / extremely tender and juicy	28,50
Pure steak with a salad High quality beef prepared with a mixture of herbs, salt, black and white pepper, garlic and onion powder, Thyme, celery, basil and oregano	30,00
Steak with herbs from Acadië (shopska salata) First quality beef, served with a typical Bulgarian salad/ cucumber, tomato, spring onion and feta / seasoned with some olive oil and salt	30,00

Ribs slowfood , corn cob and coleslaw Bell-pepper, garlic, honey, cumin, pepper and salt Beef burger with coleslaw	26,50
Beef burger sunny side up Irish prime burger, fried egg, pepper sauce, cheddar, bacon, gherkin, salad, tomato, dried onion	28,95
USA grainfed porterhouse steak with a salad Very juicy USA prime beef / nicely marbled / grainfed / refined in taste	38,95
T-Bone steak with chillirub, lime, coleslaw The T-bone is the striploin, the fillet and ribeye in one piece / The size of the T-bone and the fact it contains two of the most expensive pieces of beef, makes it an exceptional high-quality steak	46,95
Tournedos Premium piece of meat from the middle part of the tenderloin / meat is soft and boneless, which is why it is highly popular	39,95
Uruguay entrecote with a salade This premium Angus Beef is the source for high quality meat / lean, juicy piece of meat with an edge of fat which gives the meat a beautiful taste	43,50
Wagyu Kagoshima Japan A5 , teriyaki vegetables Very exclusive kind of beef / exceptional quality / extremely tender / melts in the mouth	95,00

Mixed grill Salmon, pork, steak and chicken	34,95
Veal picanha with a salad The tailpiece of veal / this part of the animal is not moving a lot / extremely tender	32,50
Holsteiner entrecôte dry aged with baked mushrooms Aged in a Himalaya Salt with herbs from the Provence	46,95
Tomahawk steak , coleslaw (2 pax.) Côte de boeuf with a long bone / this bone gives the Tomahawk steak a robust look / is best served from the grill	38,00 p.p.
Suckling pig's crown The meat from this young piglet is softer and more tender in taste than "regular" pork	34,95
Hereford fillet with a salad The cow with white socks / from Southwest Wales, UK / The most prominent beef breed in the world	38,95
Plate for meatlovers (2 pax.) Half a chicken on the spit / ribs: slow-cooked Argentinian style / meatballs Geuze / Cajun steak / cob of corn, 3 sauces, coleslaw, potato wedges	35,95 p.p.
Steak of Bison with a salad and sauce Lean, soft structure / Somewhat sweeter than beef	38,95
Grilled fillet of chicken with a salad	23,95

RARE

The meat is raw inside, but warm.

MEDIUM RARE

A little more cooked, half raw inside.

MEDIUM

Not raw inside, but still very juicy.

WELL DONE

Completely cooked, no more juices flowing. Be aware: we are not responsible for your teeth ;-)

OUR FISH

We order a small number of fresh fish every day to guarantee the freshness. Therefore, some of our fish might be sold out. During the season, we also serve mussels, but only if we judge the quality is good enough. **Would you like to eat lobster?** That is possible! Please notify us 2 days up front, we will arrange it for you.

SWEET TREATS!



Desserts till 21h30, friday and saturday till 22hrs.

SWEET TREATS

Coffee sweets	9,50
<i>5 gourmandizes to complete your coffee</i>	
Crème Brûlée	12,50
<i>Caramelized vanilla cream</i>	
Hot banana	12,50
<i>grilled banana, chocolate, marshmallow and nuts</i>	
Apple pie with vanilla ice cream	10,00
<i>Almond paste, / chunks of apple / crunchy crumble</i>	
Moelleux with chocolate	12,50
<i>butter, flour, cocoa, sugar, chocolate</i>	
New york Cheesecake	12,50
<i>Coulis of red fruit, curd cheese, flour, eggs, butter, milk sugar</i>	
Passion fruit bavarois	12,50
<i>(gluten/milk free, low sugar)</i>	
Chocolate mousse	12,50
<i>(gluten/milk free, low sugar)</i>	
Crêpes Suzette (gluten/lactose free)	12,50
<i>(scoop of ice cream +3 euro)</i>	
Sabayon of white wine	12,50
<i>Marsala wine, sugar, strawberries, vanilla ice cream</i>	
Red velvet cake	12,50
<i>Butter, buttermilk, biscuit / 100% USA!</i>	
Tiramisu	12,50
<i>Mascarpone, Amaretto, egg, cocoa, boudoir biscuits</i>	
Serious and savory	12,50
<i>Cheese plate of 5 types composed by our chefs</i>	

ICE CREAMS

Our ice creams are served as standard with whipped cream, please notify when ordering if you do not desire whipped cream.

Coupe Blanco	10,00
<i>3 scoops of vanilla ice cream</i>	
Coupe Tricolored	12,00
<i>3 flavors of sorbet</i>	
Coupe White rabbit	12,00
<i>3 scoops of vanilla ice cream with a chocolate sauce, often called Dame Blanche</i>	
Coupe Pistachio	11,00
<i>3 scoops of pistachio ice cream, bresilienne of pistachio and dulce de leche topping</i>	
Coupe Egnog	12,50
<i>3 scoops of vanilla ice cream with eggnog</i>	
Bananas Split	12,00
<i>3 scoops of vanilla ice cream, banana, chocolate sauce</i>	
Coupe Minister	11,00
<i>1 scoop of vanilla ice cream, 1 scoop of strawberry ice cream, meringue and a coulis of red fruit</i>	
Coupe Bloody colonel	12,00
<i>Sorbet of mango, raspberry, passion fruit, vodka, blue fruit, mint</i>	
Coupe Notary	12,00
<i>1 scoop of vanilla- and 1 scoop of chocolate ice cream, a brownie, chocolate sauce and chocolate shavings</i>	
Coupe Nota Bene	12,00
<i>3 scoops of vanilla ice cream with nuts and caramel</i>	
Crema catalana	11,00
<i>Flamed vanilla ice cream, Catalan topping and caramel sauce</i>	

FOR KIDS

A cone with vanilla- chocolate or strawberry ice cream 3,50

PANCAKES

(from 14.00 – 17.00 hrs.)

Freshly baked pancake with or without sugar	6,00
<i>2 pancakes with brown sugar or candy sugar, candy syrup, whipped cream and icing sugar</i>	
Panncake with jam (3 flavours)	6,50
<i>2 pieces with jam, whipped cream and icing sugar</i>	
Pancake mikado	11,00
<i>2 pieces with 2 scoops of ice cream and chocolate sauce</i>	
Pancake with apple	11,00
<i>2 pancakes with fried apple, vanilla ice cream. Surplus Calvados + 3,00</i>	
Pancake with strawberries	12,50
<i>2 pancakes with strawberry sauce, strawberries and vanilla ice cream</i>	
Pancake with banana	12,50
<i>2 pancakes with banana and chocolate sauce</i>	

Our pancakes are freshly prepared every day. Flour, eggs, salt, sugar, butter, milk and Axel's expertise are the only ingredients. Only when you order your pancake the dough goes into the pan! That's why it may take a little longer when it's busy. But rest assured, the taste more than compensates for the wait!

WAFFLES (continuous available)

Waffle with or without sugar	6,00
<i>with whipped cream</i>	
Waffle with butter	6,50
<i>with icing sugar and whipped cream</i>	
Waffle with jam (3 flavors)	6,50
<i>with jam and whipped cream</i>	
Waffle mikado	11,00
<i>with 2 scoops of vanilla ice cream, chocolate sauce and whipped cream</i>	
Waffle met aardbei	12,50
<i>with strawberries, strawberry sauce, vanilla ice cream and whipped cream</i>	

SUGAR-TAX

whipped cream	Free of charge
Additional vanilla ice cream	3,00
Additional strawberrie ice cream	3,00
Additional chocolate ice cream	3,00
Additional chocolate sauce	3,00
Additional Eggnog	3,00
Additional Eggnog coffee	3,00

COFFEES

Coffee	3,20
Decaf coffee	3,20
Coffee with milk	4,50
Latte Macchiato	4,50
Latte with a flavor	4,95
<i>Caramel, hazelnut, cinnamon, tiramisu or chocolate</i>	
Cappuccino	4,50
Espresso	3,20
Mokka	3,20
Hot cocoa	4,95
<i>Milk chocolate or dark chocolate</i>	
Coffee sweets	9,50
<i>5 gourmandizes to complete your coffee (or tea)</i>	

SPECIAL COFFEES

Irish coffee (whiskey)	10,95
Italian coffee (Amaretto)	10,95
French coffee (Grand Marnier)	10,95
Baileys coffee (Baileys)	10,95
Hasselt coffee (jenever from Hasselt)	10,95
Chouffe coffee (beer spirit)	10,95

TEAS

Fruit garden	3,20
<i>Intense flavor of red berries</i>	
Earl Grey	3,20
<i>Fresh and malty</i>	
Chamomile	3,20
<i>Soft and flowery</i>	
Breakfast	3,20
<i>Robust tea, full of flavor</i>	
Rosehip	3,20
<i>Sweet and fruity</i>	
Liquorice mint	3,20
<i>Fresh and soft green tea</i>	
Ginger freshness	3,20
<i>Fresh and spicy with liquorice</i>	
Green tea	3,20
<i>Green tea not fermented</i>	

Lactose intolerant? We can offer you tea and coffee with soy milk (+€0.50)

Tavern 'Oud Gemeentehuis' also runs its own catering service. Celebrate a birthday, anniversary or company party? A dinner, reception, buffet or walking dinner without stress? At your place, or ours, we take care of the perfect party!

ASK FOR OUR FREE BROCHURE TO RECEIVE MORE INFORMATION



This business has been rewarded a federal government 'smiley':
PROOF OF HYGIENE EXCELLENCE

DO YOU REALLY WANT TO MAKE A DIFFERENCE WITH A GIFT?
A voucher from 't Oud Gemeentehuis makes everyone happy!