



Menu Vlamingstraat

35,00

Homemade cheese croquette with “Old Brugge” cheese



Vol au vent of farm chicken, bouchée, salad and fries



Chocolate mousse

Menu Den Huzaar

40,00

Homemade shrimp croquette



Pork cheeks prepared in “Brugse Zot” beer, sour cherries and potato gratin



Coupe Brésilienne

Menu in Bruges

49,50

Toast with mushrooms or
Zeebrugge fish soup, focaccia with tomato and rouille



Lamb chop with herb butter, seasonal vegetables and potato gratin or
Mixed grill of fish with chef’s sauce, potato fantasy and salad



Irish Coffee or American pancake with rum-rosin-ice-cream, red fruit



To guarantee some smooth operation max 4 different dishes a table
1 table = 1 bill



Aperitifs

Apero

Maison	12
Prosecco Rosato	9
Cava	9
Champagne	11
Kir	8
Kir Royale	11
Sherry dry	8
Porto white, red	8
Porto 10 jr	12
Martini white, red	8
Picon	8
Pineau des charentes	8
Ricard	9
Campari orange	10
Bacardi & Coke	10
Vodka Orange	10
Whisky & Coke	10
Bacardi 4 years	14

Mocktails

Crodino white/red tonic	9,50
Alcohol-free Gin & Tonic	10

Cocktails

Aperol Spritz	10,50
Moscow Mule	11,50
Sex on the Beach	11,50

Gins

(served with fever-tree tonic)

Tanqueray ten	12
Gin Mare	14
Hendriks	14
Bulldog	14
Buss N°509 Raspberry	16
Copperhead	16

Tapas

Tapas Board	26,50
Kaas Board	17,50
Iberico ham	14,50
Chorizo	12,50



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Lunch (12:00-2:00 pm)

Beef Stew of Beer from Bruges, Fries and Salade	21,95
Catch of the day	21,95

Starters

Zeebrugge Fish Soup, Focaccia with Tomato and Rouille	15,50
Smoked Scottish Salmon, Herb Mayo, Onions and Toast	24
Homemade Shrimp Croquettes (2 Pieces)	19,50
Homemade Cheese Croquettes Old Brugge (2 Pieces)	16,50
Beefcarpaccio, Arugula en Parmesan	19,50

Salads

Goat Cheese, Bacon and Apple	22
Smoked Salmon and Onions	25
Scampi	26

Kids corner

Children's Steak with Salad and Fries	15
Meatballs in Tomato Sauce and mashed Potatoes	14
Fish Fingers with Salad and Fries	14



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Main Courses

Pork Cheecks prepared in "Brugse Zot", sour Cherries and Potato Gratin	27
Vol au Vent with Farm Chicken, Bouchée, Salad and Fries	26
"Filet Mignon" Steak, Salad and Fries Pepper Sauce Red Wine Sauce Mushroom Sauce	28
Chateaubriand (300 gr.) with Sauce of Choice, Salad and Fries Pepper Sauce Red Wine Sauce Mushroom Sauce	36
Vegetarian Southern Pasta with local Vegetables	20
Sea Bass, duchesses Potatoes and seasonal Vegetables	27,50
Catch of the day	26
Mussels - natural white Wine Garlic - with Fries	29
Lobster bellevue with Fries, Salad, Cocktail Sauce And Mayo (2 personen)	Dagprijs

Desserts

Crème brûlée	10
Dame blanche	10,50
Trio van sorbets	10,50
Chocolate Mousse	11
Brugge Cheeses	17,50



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Drinks

Local draft Beer

Brugse zot	5,90
Straffe Hendrik tripel	5,90
Bourgogne des Flandres	5,90

Beer

Stella Artois	3,60
Carlsberg	4
Carlsberg 0%	4
Sportzot 0%	5,90
Hoegaarden	4
Kriek Max	4
Desperados	5,80
Duvel	6
Westmalle tripel	6
Straffe Hendrik quadr	6
Chimay blauw	6
Rochefort 8°	6
Orval	6,50

Soft Drinks

Chaudfontaine Water ¼	3,50
Chaudfontaine Water ½	6,50
Chaudfontaine Water 1/1	10,50
Coke, Coke zero	3,80
Fanta, Sprite, Ice tea	3,80
Tonic <i>fever tree</i>	4,20
Ginger ale <i>fever tree</i>	4,20
Ginger beer <i>fever tree</i>	4,20
Apple Juice	4
Orange Juice	5,50

House Wines

white - red - rosé	
Glass	6
Carafe ¼	10
Carafe ½	17,50
Bottle	26,50

Hot drinks

Coffee	3,90
Mocha espresso	3,90
Decaffeinated	4
Latte macchiato	4,50
Cappuccino	4,20
Hot Chocolate	4,50
Thee Assortment	3,90
Irish coffee (whisky)	10,50
French coffee (cognac)	10,50
Paris coffee (Gr-marnier)	10,50
Italian coffee (amaretto)	10,50
Baileys coffee	10,50



Drinks

Digestives

Cognac bisquit	11
Cognac vsop	14
Armagnac	11
Calvados	12
Poire Williams	12
Jägermeister	9
Grappa Moscato	9
Baileys	9
Limoncello	9
Sambuca	9
Amaretto	9
Cointreau	10
Grand marnier	10

Whisky

Bowmore 12j	12
Glenlivet 15j	17
Gouden carolus Belgian single malt	16



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Wine

HOUSEWINES

Vino de la Tierra de Castilla Y León, Spain

WHITE: Cuatro Rayas Verdejo Bio 26,50

RED: Cuatro Rayas Tempranillo Bio 26,50

ROSÉ: Cuatro Rayas Rosa 26,50

BUBBELS

Cava Vallformosa Brut, Spain 33

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Champagne De Monerat 59

WHITE WIJNEN

FRESH - FRUITY

Santa Rosa Estate Torrontés, Mendoza, Argentinië 29

Pasque, Pinot Grigio, Italy 30

Seméli Feast White, Peloponnesos, Greece 31

Torre Zambra, Pecorino, Colle Maggio, Italy 31

Dal Cero Corte Giacobbe Soave, Veneto,
Italy – Garganega 39

VOL - COMPLEX

Quinta Nova Pomares Branco, Douro,
Voisinho, Gouveio – Rabigato, Portugal 43





Wine

RED WINES

FRUITY - JUICY

Domaine Nicolas Croze, Les Peitis Coins, Côtes Du Rhone, France	31
Oude Kaap, Klassiek rood, Cabernet Sauvignon, South-Africa	34
Pasqua, Montepulciano d'Ambuzzo Verona, Italy	38
Pfaffl Wien 2, Weinviertel, Austria Pinot Noir - Blauer Zweigelt	43

FULL BODIED

Domaine Martin Clerc, Colinnes Rhodaniennes, Syrah, France	48
Domaines Edmund Rothschild, Saint-Emilion 2016, France	79

SWEET WHITE WINE

Die Blave Spätlese, Riesling Spätlese	26,50
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