



Menu Vlamingstraat

29,50

Homemade Cheese Croquette with “Old Brugge” cheese



Vol au Vent of Farm Chicken, Bouchée, Salad and Fries



Chocolate Mousse

Menu Den Huzaar

35,00

Homemade Shrimp Croquette



Pork Cheeks prepared in “Brugse Zot” beer, Sour Cherries and Potato Gratin



Coupe Brésilienne

Menu in Bruges

45,00

Ravioli of Truffle and wild Mushrooms or
Zeebrugge Fish Soup, Focaccia with Tomato and Rouille



Pheasant “Fin de Champagne” with Almond Croquettes or
Sea Bass with Autumn Vegetables and Duchess Potatoes



Irish Coffee or Moelleux of Chocolate



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



Aperitifs

Apero

Maison	10
Prosecco Rosato	7
Cava	7
Champagne	10
Kir	6
Kir Royale	10
Sherry dry	6
Porto white, red	6
Porto 10 jr	10
Martini white, red	6
Picon	8
Pineau des charentes	6
Ricard	8
Campari orange	9
Bacardi & Coke	9
Vodka Orange	9
Whisky & Coke	9
Bacardi 4 years	12

Mocktails

Crodino white/red tonic	8,50
Alcohol-free Gin & Tonic	9

Cocktails

Aperol Spritz	9,50
Moscow Mule	10,50
Sex on the Beach	10,50

Gins

(served with fever-tree tonic)

Tanqueray ten	11
Gin Mare	13
Hendriks	13
Bulldog	13
Buss N°509 Raspberry	15
Copperhead	15

Tapas

Tapas Board	24,50
Kaas Board	15
Iberico ham	13
Chorizo	11





Lunch (12:00-2:00 pm)

Stew of Veal with Potato	19,50
Catch of the day	19,50

Starters

Zeebrugge Fish Soup, Focaccia with Tomato and Rouille	14
Smoked Scottish Salmon, Herb Mayo, Onions and Toast	19
Homemade Shrimp Croquettes (2 Pieces)	18,50
Homemade Cheese Croquettes Old Brugge (2 Pieces)	15
Beefcarpaccio, Arugula en Parmesan	17

Salads

Goat Cheese, Bacon and Apple	21
Smoked Salmon and Onions	23
Scampi	23

Kids corner

Children's Steak with Salad and Fries	14
Meatballs in Tomato Sauce and mashed Potatoes	13
Fish Fingers with Salad and Fries	13





Main Courses

Pork Cheeks prepared in “Brugse Zot”, sour Cherries and Potato Gratin	24
Vol au Vent with Farm Chicken, Bouchée, Salad and Fries	24
“Filet Mignon” Steak, Salad and Fries Pepper Sauce Red Wine Sauce Mushroom Sauce	25,50
Chateaubriand (300 gr.) with Sauce of Choice, Salad and Fries Pepper Sauce Red Wine Sauce Mushroom Sauce	34,50
Vegetarian Southern Pasta with local Vegetables	18
Sea Bass, duchesses Potatoes and seasonal Vegetables	25
Catch of the day	23,50
Mussels - natural white Wine Garlic - with Fries	26
Lobster bellevue with Fries, Salad, Cocktail Sauce And Mayo (2 personen)	Dagprijs

Desserts

Crème brûlée	8
Dame blanche	8
Trio van sorbets	9
Chocolate Mousse	8
Brugge Cheeses	15





Drinks

Local draft Beer

Brugse zot	5,20
Straffe Hendrik tripel	5,20
Bourgogne des Flandres	5,20

Beer

Stella Artois	3,10
Carlsberg, Carlsberg 0,0	3,60
Hoegaarden	3,60
Kriek Max	3,60
Desperados	5,00
Duvel	5,20
Westmalle tripel	5,20
Straffe Hendrik quadr	5,20
Chimay blauw	5,20
Rochefort 8°	5,20
Orval	5,70

Soft Drinks

Chaudfontaine Water ¼	2,90
Chaudfontaine Water ½	5,50
Chaudfontaine Water 1/1	8,50
Coke, Coke zero	3,20
Fanta, Sprite, Ice tea	3,20
Tonic fever tree	3,80
Ginger ale fever tree	3,80
Ginger beer fever tree	3,80
Apple Juice	3,40
Orange Juice	5

House Wines

whitt - red - rosé	
Glass	5
Carafe ¼	9
Carafe ½	16,50
Bottle	24,50

Hot drinks

Coffee	3,20
Mocha espresso	3,20
Decaffeinated	3,30
Latte macchiato	3,50
Cappuccino	3,50
Hot Chocolate	3,50
Thee Assortment	3,30
Irish coffee (whisky)	8,50
French coffee (cognac)	8,50
Paris coffee (Gr-marnier)	8,50
Italian coffee (amaretto)	8,50
Baileys coffee	8,50





Drinks

Digestives

Cognac bisquit	8
Cognac vsop	14
Armagnac	8
Calvados	9
Poire Williams	9
Jägermeister	8
Grappa Moscato	8
Baileys	8
Limoncello	8
Sambuca	8
Amaretto	9
Cointreau	9
Grand marnier	9

Whisky menu

Ardbeg 10j	12
Bowmore 12j	10
Maccalan 12j	16
Glenlivet 15j	15
Gouden carolus	
Belgian single malt	14





Wine

HOUSE WINES

Vino de la Tierra de Castilla, Spain	
WHITE: Finca Fabian Chardonnay	24,50
RED: Finca Fabian Tempranillo	24,50
ROSÉ: Finca Fabian Rosado	24,50

BUBBLES

Cava Heretat El Padruell Brut, Spain	29
Spumante Casa Coller rosé	31
Champagne De L'auche	54

WHITE WINES

FRESH - FRUITY

De Martino Estate, Casablanca Valley, Chili - Sauvignon Blanc	27
Seméli Feast White, Peloponnesos, Greece – Moschofilero	29
Dal Cero Corte Giacobbe Soave, Veneto, Italy – Garganega	36

FULL - COMPLEX

Saam Mountain, Paarl, South-Africa - Chenin Blanc	25
Quinta Nova Pomares Branco, Douro, Portugal - Voisinho, Gouveio - Rabigato	38
Domaine Auvigue Macon-Fuissé, Bourgogne - Chardonnay	45





Wijnkaart

ROSE WINES

Santa Rosa Estate rosé, Mendoza, Argentina – Syrah 26

RED WINES

FRUITY - JUICY

Santa Rosa Estate, Mendoza, Argentina – Malbec 27

Fosso Corno Aires, Montepulciano D'Abruzzo,
Italy – Montepulciano 35

Pfaffl Wien 2, Weinviertel,
Austria Pinot Noir - Blauer Zweigelt 41

FULL BODIED

Kalamanda Wild Life, South Australia – Shiraz 25

Hermanos Hernaiz 'El jardin de la Emperatriz', Rioja,
Spain - Tempranillo, Garnacha 38

Chateau Hauchat 'La Rose', Fronsac, Bordeaux,
France – Merlot 54

SWEET WHITE WINES

Die Blave Spätlese, Riesling Spätlese 24,50

