

WELCOME TO 'T OUD GASTHUYS

APPETIZER ENTRÉE STARTER

With bread and butter


Our Platters Trop Belge

Price pp, min 2 or more

Shelf 4 Belgian cheeses and cold cuts or 6 cheeses 18

Platter with tasting with 3 Belgian beers 28

Platter with 3 Belgian wines 38

Handmade cheese croquettes 2 or 3 pcs  15/20

Handmade shrimp croquettes 2 or 3 pcs 17/23

Handmade lobster croquettes 2 or 3 pcs 19/25

Duo handmade shrimp + salmon croquette 19

Carpaccio beetroot, salmon and arugula 18

Scampi look of diabolique 5 st 15/18

Scallops 3 pcs with chicory 18

Ravioli Porcini mushrooms 2 pcs truffle sauce shiitake  18

SUGGESTIONS

Starter

Bisque of North Sea shrimp with rouille and toast 18

Handmade salmon croquettes 1 or 2 pcs + smoked salmon 20/26

Hand Cut Smoked Norwegian Salmon 18

Main course

Flemish-style cod with herb puree 30

Flemish stew pork cheeks with St. Bernardus Abt 12 26

Salad goat cheese, raisin bread, apple, bacon, honey 22

Salad goat cheese without bacon  22

Ravioli porcini mushrooms 5 pcs truffle sauce shiitake  26

OUR BELGIAN CLASSICS

The authentic Belgian Fries or mashed potatoes

Steak Extra 220 gr Belgian Blanc Bleu 30

+ saus peperroom of archiduc 4

Flemish stew van 't Huys 26

Vol-au-vent grand-mère Mechelen cuckoo 26

Vol-au-vent grand-mère of lost vegetables  26

Handmade cheese croquettes 3 pcs  24

Handmade shrimp croquettes 3 pcs 26

Handmade lobster croquettes 3 pcs 28

Croquettes Mix: 2 pcs cheese + 1pc shrimp 25

Croquettes Mix: 2 pcs shrimp + 1pc lobster 27

EXTRA

Extra bread 2

Extra mayonnaise or ketchup 1

Extra fries 4,5

Extra plate/cutlery 2

DESSERT

Homemade chocolate mousse 10

Coupe vanilla cuberdon from Geldhof 10

Coupe vanilla Brésilienne (caramel) 10

Coupe Dame Blanche – vanilla hot chocolate sauce 10

Panna cotta with blood apple sine 10

Sorbet with fresh fruit 10

Burgundian platter with Belgian cheeses 16

SMALL BON VIVANTS NOT THE BIG ONES

With fries or mashed potatoes

Vol-au-vent + salad 15

Stew + salad 15

Homemade boulet tomato basil 13,5

Kaaskroket + salade 12

Garnaalkroket + salade 15

Spaghetti Bolognese for the small or bigger hunger 12/16

Children's ice cream 6

WATER

Natural water still or sparkling 7,6

Natural water mint, lime, lemon, orange 9

Chaudfontaine 20 cl Still – Slightly sparkling – Sparkling 3

Chaudfontaine 50 cl Still – Slightly sparkling – Sparkling 5,2

Chaudfontaine 1 L Still – Slightly sparkling – Sparkling 8,6

WINES

House wine white, red or rosé, per glass/bottle 6/30

Always several wines and bubbles by the glass, see plate from 7

More than 50 wines per bottle, mainly Belgian

APERITIF

Coupe Belgian bubbles EDM Zientje 7,5

Wiscoutre EDM Sparkling 12,5

Kirr 8

Kirr Royal 12,5

Porto/ Sherry/ Martini Wit of Rood 6,5

Campari 6,5

Ricard 4,5

Pastis Ardent, the best in Belgium and beyond 8

Pineau de charentes 6,5

Picon from 't Huys with Cointreau 8

COCKTAILS

Cocktail van 't Huys 12

Spritz 10

Aperol or Adbij Herkenrode or Campari or Limoncello or Martini

Campari Orange of Tonic 10

Mojito white of brown rum 12

Cuba Libre (cola crushed ice and lemon) 12

Lady Jane Belgian Cocktails 12

Lazy Red Cheeks of Cosmopolitan of Pornstar Martini of Negroni

Gin Schweppes Tonic 12,5

Gin Premium Fever-Tree 15

MOCKTAILS

Mocktail from 't Huys 9,5

Crodino Blondo or Rosso 6,5

Martini Floreale with Fever-Tree Tonic or Ginger beer 9,5

Martini Vibrante with Fever-Tree Tonic 9,5

Virgin Mojito 9,5

Nona Spritz Soda, by Aperol NA 9,5

GIN + Schweppes Tonic 9,5

GIN Copperhead + Fever-Tree Tonic 11,5

SOFT DRINK

Lemonade from 't Huys 4,6

Pepsi-Cola/ Pepsi Max 3,2

Schweppes Tonic of Agrum 3,5

Fever-Tree Ginger Beer of Indian of Mediterranean Tonic 4

Looza orange of appel of pomelmoes 4

Tönisteiner citroenfit of orange of red orange 3,5

Chocolate milk Cecemel (cold) 3,5

Fresh orange juice 6,5