
CHEF'S SUGGESTIONS

Find out about our chef's suggestions in the restaurant!

MENUS

Menu of the Month

Aperitif of the House

Starter

Main dish

Dessert

Coffee and Sweets

Find out more about our month's menu in the restaurant
Reservation required
without drinks
with housewines and aperitif

36,50
47,90

Ganda Menu: typical Ghent specialties



31,50

Homemade Ganda ham Croquettes with fried Parsley and Lemon

"Gentse Waterzooi" (typical chicken stew)

or

"Gentse Stoverij" (typical stew with brown beer)

Cuberdon- and Chocolate Ice Cream with Brussels Waffle, Cuberdons & Whipped Cream

offered to you free of charge: aperitif Kirr Royal



typical Ghent specialties

Choice Menu

offered to you free of charge: aperitif Kirr Royal, if you choose a starter, main course and dessert à la carte (except for soups, mixed salad, pancakes and waffles)

Breakfast Buffet

every day from 7 until 10 o'clock
Choose from a wide assortment of sandwiches, croissants, cold meats, cheese, egg, bacon, coffee, tea, juices, etc. ...

12,50

Menu of the Day daily from Monday until Saturday both at lunch time and in the evening includes soup, main course and dessert

11,90

Sunday Menu 3-courses with starter, main course and dessert with aperitif & housewines

26,60

38,20

À LA CARTE

STARTERS

Served with bread

Soup of the Day: freshly prepared daily	5,00
Mixed salad with herb dressing	5,00
Artisan Cheese Croquettes: 2 pieces with fried Parsley and Lemon	8,50
Artisan Ganda Ham Croquettes: 2 pieces with fried Parsley and Lemon	8,50
Duo of Artisan Croquettes with fried Parsley and Lemon	8,50
Smoked Salmon with Toast, Onion and Lemon	11,00
Carpaccio of Belgian Blue with Parmesan and Truffle oil	12,00
Scampi's: 5 pieces with Garlic sauce (peeled)	13,50
Scampi's: 5 pieces with medium hot Tomato Creamsauce (peeled)	13,50
Salad with scampi's (5 pieces) with Homemade Tartar sauce	13,50



Typical Ghent specialty



Vegetarian

MAIN COURSES: SALADS

"Caesar Salad" with Turkey, Croutons, Anchovy, Garlic mayonaise and Parmesan	15,50
Salad with Mozzarella and green Pesto	13,00
Salad with Scampi's (8 pieces, peeled) and Homemade Tartar sauce	18,50
Salad with smoked Fish: Salmon, Halibut, Trout and Sea Eel	18,50



MAIN COURSES: FISH

Served with mixed salad
and, either, Fries, Croquettes or a Jacket Potatoe

Fish soup with Rouille & Toast	12,00
Salmon filet with Bearnaise sauce	15,50
Breaded Haddock with Homemade Tartar sauce	15,50
Codfish prepared Ghent style with Tierenteyn mustard	17,00
Scampi's: 8 pieces with Garlic sauce (peeled)	18,50
Scampi's: 8 pieces with medium hot Tomato Cream sauce (peeled)	18,50



Choice Menu

offered free of charge: aperitif Kirr Royal, if you choose a starter, main dish and dessert à la carte
(except for soups, mixed salad, pancakes and waffles)

Wine Suggestion (see p.10)



France, Loire, Domaine Bernard Riverdy & Fils, Sancerre Vieilles Vignes, '10	(white)	glass 12cl 5,9
Chili, Colchahua, Luis Filipe Edwards, Family Selection, Sauvignon, '10	(white)	glass 12cl 4,8

Honeyed grapefruit, leafy notes, and a touch of passionfruit on a pungent nose. Spicy, grapefruit and citric fruit on the palate. Lots going on here, with some minerality. rating: ***** (Decanter)



Typical Ghent specialty



MAIN COURSES: MEAT

Served with mixed salad and either fries, croquettes or jacket potato
hot vegetables of the season instead of mixed salad: +4 euro

Garnished Minced Steak platter with Capers and Fries		14,00
Gentse Waterzooi (typical chicken stew)		14,00
Grandmother's Vol au Vent		14,00
Gentse Stoverij (typical stew with brown beer)		14,00
Roasted Half Chicken		13,00
Tender Turkey Breast		13,00
Pork Tenderloin		16,00
Steak of Belgian Blue		17,00
Mixed Grill of 4 kinds of meat		18,50
Tenderloin of Belgian Blue (filet pur)		24,00
Lamb Crown from New-Zeeland		24,00
Sauces: Peppercorn, Mushroom, Béarnaise, Garlic, Kazak (cold, medium hot cream sauce), Provencal		2,50

Choice Menu

offered free of charge: aperitif Kirr Royal, if you choose a starter, main course and dessert à la carte
(except for soups, mixed salad, pancakes and waffles)

Wine Suggestion (see p.10)

France, St.Emillion St Georges, Château la Croix St Georges, '08 (red) glass 12cl 5,3

This is a typical great example of a right bank Bordeaux wine. Clean, pure, medium body, nice acidity. Red berries (cherries, currant). A very pleasing finish. Charming but not too sophisticated. Keeps calling for more. 90/100 (Gabriel Israel)



Colchagua, Luis Filipe Edwards, Family Selection, Cabernet Sauvignon, '10 (red) glass 12cl 4,8

Attractive violet, mint cherries and berries on the nose followed by ripe, succulent fruit on the palate, with a sophisticated structure.
Rating: *** (Decanter)



Typical Ghent specialty

PASTA'S

Spaghetti Bolognese		9,50
Pasta with Provencal sauce and Quorn		11,50
Pasta with Scampi's (8 pieces) and Coulis of Southern Vegetables		18,50

SNACKS & SMALL DISHES

Served with mixed salad

Soup of the Day: freshly prepared daily, served with bread		5,00
Croque Monsieur: Ham & Cheese		7,50
Croque Hawaiïan: Ham, Cheese & Pineapple		8,20
Croque Special: Ham, Cheese & Bolognese		8,20
Croque Dali: Ham, Cheese & baked (shirred) Egg		9,20
Croque Veggie: Mozzarella, Tomato & green Pesto		9,20
Cannibal Toast (minced steak)		9,20
Mushroom Toast with Garlic butter		8,20
Omelet with bread		7,50
& optionally Ham - Cheese - Tomato - Mushroom	per supplement	0,90
Garnished bread platter with Ham or Cheese		5,00
serving of Fries or Croquettes		3,00



MENU FOR THE LITTLE ONES

for children under 12

Artisan Cheese Croquette: 1 piece	5,50
Spaghetti Bolognese	6,50
Gentse Stoverij (typical stew) with Applesauce and Fries	9,50
Vol au Vent with Fries	9,50
Steak with Applesauce and Fries	11,00
Vanilla Ice Cream	3,50

DESSERTS

Coffee Treat: Espresso, Advocaat 5cl, Belgian Praline, Cuberdons, vVanilla Ice Cream & Whipped Cream	8,00
Chocolate Moelleux with Vanille Ice Cream & Whipped Cream	8,00
Dessert "Dali": Cuberdon- and Chocolate Ice cream with Brussels waffle, Cuberdons and Whipped Cream	9,00
Grandmother's Apple Fritters	5,00
Pancakes with white or brown Sugar	3,50
Brussels waffle	4,50
supplement: Butter - Jam - Whipped Cream	1,00
Vanilla Ice Cream - Warm Berries - Hot Chocolate sauce - Advocaat	2,00
Coupe Vanilla (vanilla sundae)	5,00
Coupe Brésilienne (vanilla sundae with nuts and caramel)	5,50
Coupe Dame Blanche (vanilla sundae with hot chocolate sauce)	7,00
Coupe Warm Berries (vanilla sundae with warm mixed red fruits)	7,00
Coupe Advocaat (vanilla sundae with advocaat)	7,00



Typical Ghent specialty

BEVERAGES

BEERS

Maes Pils on draught	50 cl	4,30	lager	25 cl	2,20
Hoegaards Wit	25 cl				2,40
Palm	25 cl				2,40
Rodenbach	25 cl				2,40
Supplement grenadine					0,15
Carlsberg	25 cl				2,50
Kriek Mort Subite Extreme	25 cl				3,20
Gruut Blond	33 cl				3,30
Tourtel Blond	25 cl				2,20
			Belgian trappist beers		
Westmalle Dubbel	33 cl				3,10
Westmalle Triple	33 cl				3,70
Orval	33 cl				3,70
Chimay blauw	33 cl				3,70
Rochefort 10	33 cl				4,50
			other strong beers		
Kwak	33 cl				3,40
Leffe Blond	33 cl				3,60
Leffe Bruin	33 cl				3,60
La Chouffe	33 cl				3,60
Delirium Tremens	33 cl				3,70
Duvel	33 cl				3,60

SMALL BITES

Portion of Cheese cubes (250g cubes)	5,20
--------------------------------------	------



Brewed in Ghent

SOFT DRINKS

Gerolsteiner Naturell	20 cl	2,10
Gerolsteiner Sprudel	20 cl	2,10
Gerolsteiner Naturell	75 cl	5,50
Gerolsteiner Sprudel	75 cl	5,50
Coca Cola / Coca Cola Light / Coca Cola Zero		2,20
Sprite		2,20
Fanta		2,20
Tonic		2,20
Gini		2,50
Ice Tea		2,50
Appletiser		2,90
Orange juice		2,20
Grapefruit juice		2,20
Tomato juice		2,20
Fresh Orange juice		4,60

HOT DRINKS

Rombouts coffee		
Espresso	Grand Reserve	2,20
	Mokka / Decafeine / Colombie	2,40
	Max Havelaar (Fair Trade)	2,40
Hot Chocolate		2,40
Hot Chocolate Deluxe (with Chocolate Stick)		3,00
	supplement Whipped Cream	0,30
Cappuccino		2,50
Latte		2,50
Tea pot (2 cups) Classic - Rosehip - Lime - Camomille - Mint - Green		2,20
Coffee Treat: Espresso, Advocaat 5 cl, Belgian Praline, Cuberdons, Vanilla Ice Cream & Whipped Cream		8,00
Hasseltse Coffee	3 cl gin	6,70
Irish Coffee	3 cl whisky	6,70
Italian Coffee	3 cl amaretto	6,70
French Coffee Grand Marnier	3 cl grand marnier	7,50

APERITIFS

Appetiser (free of alcohol)		2,90
Martini white / red	7 cl	2,90
Porto Taylor's Select white / red	7 cl	3,40
Sherry Wisdom Fino Palma Dry	7 cl	3,40
Pineau des Charentes	7 cl	3,40
Pastis	5 cl	4,40
Campari	5 cl	4,40
Advocaat	7 cl	4,00
Kirr	12 cl	4,20
Kirr Royal	12 cl	4,90
Picon with white wine	3 cl liquor	4,60
Cava Pupitre	12 cl	4,90
Aperitif of the house with pink grapefruit, honey, vodka & sparkling wine		5,20

LIQUOR

Cognac Martell VS	3 cl	4,50
Cognac Remi Martin VSOP fine champagne	3 cl	5,30
Calvados Norois 3 Pommes	3 cl	4,50
Whisky J & B blended	3 cl	2,90
Whisky Scottish Leader blended	3 cl	3,00
Whisky Chivas Regal 12 year blended	3 cl	5,10
Whisky Glenfiddich 12 year single malt	3 cl	5,30
Soda		2.10
Vodka - Smirnoff	5 cl	4,40
Rhum - Bacardi	5 cl	4,70
Gin	5 cl	4,70
supplement tonic / cola / orange		2.20
supplement gini		2,50
Gin : Filliers jong 30°	7 cl	2,90
Wortegemse Jenever	7 cl	3,90
Gin : Filliers oud 38°	7 cl	4,90
Advocaat	7 cl	4,00
Amaretto	3 cl	2,90
Cointreau	3 cl	3,90
Bailey's Irish Cream	5 cl	4,40
Grand Marnier	3 cl	4,50

WINE

Housewines

Spain, Tierra de Castilla, Gonzalez Byass, Altozano '11 (white)
 Italy, Toscane, Montepulciano d'Abruzzo '12 (red)
 France, Loire, Rosé d'Anjou, Rosé D'Anjou (rosé)

glass 12cl: 3,60 carafe 25cl: 7,00 carafe 50cl: 13,30 bottle (except for rosé):19,50



Loire, Domaine Bernard Riverdy & Fils, Sancerre Vieilles Vignes, '10

France (white)
 glass 12 cl 5,9 32,50

Bourgogne, Chablis, Domaine des Malandes, '10

32,50

Maconnais, Robert Martin - Davaye, Saint Veran, '10

27,50

Bordeaux, Médoc: Château Patache d'Aux, '08

France (red)
 33,00

Mineral, berry and black licorice aromas follow through to a full body, with supersilky tannins and a long finish. Lovely wine.
 Score 89-92 (Wine Spectator)



Bordeaux, St.Emillion St Georges, Château la Croix St Georges, '08

glass 12cl 5,3 29,00

This is a typical great example of a right bank Bordeaux wine. Clean, pure, medium body, nice acidity. Red berries (cherries, currant). A very pleasing finish. Charming but not too sophisticated. Keeps calling for more. 90/100 (Gabriel Israel)

Côtes de Provence, Château Riotor '11

France (rosé)
 27,00

This is a food-friendly rosé that's full-bodied and rich. It has orange and apricot flavors, along with a note of red plum. The acidity keeps the wine fresh and crisp while the aftertaste has a fine tang of zest. Screwcap. (7/1/2012) 88 points (Wine Ethusiast)

Mendoza, Don Cristobal 1492, Chardonnay Cosecha, '09/'11 (white)

Argentina
 23,00

Mendoza, Don Cristobal 1492, Malbec Oak Reserve, '09/'11 (red)

27,50

The purple-colored Malbec delivers a fruity nose of black cherry and violets. It has a bit of structure, savoury black fruit flavours, and good balance. 87 points (Natalie Maclean)



Colchahua, Luis Filipe Edwards, Family Selection, Sauvignon, '11 (white)

Chile
 glass 12 cl 4,8 26,00

Honeyed grapefruit, leafy notes, and a touch of passionfruit on a pungent nose. Spicy, grapefruit and citric fruit on the palate. Lots going on here, with some minerality. rating: ***** (Decanter)



Colchahua, Luis Filipe Edwards, Family Selection, Cabernet Sauvignon, '10 (red) glass 12cl 4,8 26,00

Attractive violet, mint cherries and berries on the nose followed by ripe, succulent fruit on the palate, with a sophisticated structure. Rating: *** (Decanter)

South-Africa

Stellenbosch, Uitkyk estate, Chardonnay, '10 (white)

27,00

Pale lemon-yellow with faint green tinges. Concentrated citrus aromas of lemons and limes dominate with peach and melon background notes. The time spent in wood together with lees contact added nuances of butterscotch, nuts and caramel. Upfront citrus and pineapple with sweet vanilla on the palate. 87.3 (90pluswines)



Stellenbosch, Fleur du Cap, Pinotage '10 (red)

glass 12cl 4,9 27,00

South African Wine Producer of the Year 2010. Dark in the glass with purple edges; on the nose it shows a good amount of juicy fruit, strawberries, and raspberries. On the palate, ripe plums, strawberries and cherries bursting in your mouth, a touch of spicy oak and good tannins make this Pinotage very nice. I drank it without food just because I wanted to savor the juiciness and flavors of this wine, but do try it with your favorites. (the wine nook 2012)

Germany



Brenner'sches Weingut, Müller Thurgau, 2008 (white, vin moelleux)

glass 12cl 4,4 24,00

Sparkling Wines

Champagne Piper Heidsieck Brut

45,00

Champagne Albert de Milly Brut

37,00



Cava Pupitre

glass 12cl 4,9 27,00

mentioned are the currently available years (July '12)

RESTAURANT



Thanks to the technological breakthrough of this device, we can offer you a some of our finer wines per glass also.

Look out for this



symbol