

APERITIF

aperitif maison (old recipe for picon vin blanc)	7
cava 'masia dibon' brut	glass/ bottle 5/25
elderflower syrup with cava/ spa fair trade/ organic	5.7/ 3
byrrh (kind of portwine with herbs & quinine)	4.5
martini white / red	4.3
porto red	4.3
kirr/ kirr royal (with cava)	4.7/ 5.7
picon bière (beer)/ vin blanc (white wine)	4.5/ 6.9
pineau des charentes	4.3
sherry (dry)	4.3
pastis	4.3
roomer (local artisan elderflower liqueur)	5.3
campari/ passoa/ pisang (banana)	4.5
gibson's gin	5.5
tanqueray gin	6.7
save the queen gin	9.2
+ soda	2.5
+ thomas henry tonic	3.8

SPECIALS

bobby's gin with thomas henry tonic	13
notekop (homemade walnut-liqueur)	6
aperol spritz	8
moscow mule	9
dark 'n stormy	9

0% ALCOHOL

cava 0% (glass/bottle)		5/25
pimento spicy ginger 25cl		4.5
crodino (pure / with tonic)		4.2 / 8
energibajer alcohol free beer 33cl 0%		4.3
vandestreek playground alcohol free beer (ipa)33cl 0.5%		4.9
free damm alcohol free beer 25cl 0%		2.5

WATER


tapwater		0
spa (sparkling or still)	glass/ 1l	2.3/ 7.8
bru (sparkling or still)	50cl	4.6

YUGEN KOMBUCHA

Fermented tea from the far east, brewed in Ghent, loaded with probiotics, healthy acids and antioxidants

ginger-lemon 33cl (whiteh ginseng and elderberry)	4.2
apple-mint 33cl (whiteh rosemary and devil's claw)	4.2
mango-turmeric 33cl (whiteh passionflower and lemonbalm)	4.2

SODA

homemade lemonade <i>à l'AmuZette</i>	3.6
ginger / lime-mint / ice-tea 	
coca cola/ zero	2.4
schweppes tonic	2.6
almdudler	2.7
thomas henry tonic	3.8
ritchie grapefruit (27.5cl)	3.5

JUICES

orange juice	oxfam fair trade	2.5
apple-cherry	3 wilgen/ organic	2.8
apple-rhubarb	3 wilgen/ organic	2.8

BEER SPECIALS

jambe de bois	on draft blond	8°	4.1
grangousier	33cl blond	5°	4.1
feher nyul IPA	33cl blond	6.5°	4.4

THIRST QUENCHERS

bockor	25cl blond	5.2°	2.3
st-bernardus white	33cl white	5.5°	3.8
taras boulba	33cl blond	4.5°	3.8
saisont dupont (organic)	33cl blond	5.5°	3.3
special de ryck	33cl amber	5.5°	3.8
biolégère (organic)	25cl blond	3.5°	3.1

FRUIT BEER / GUEUZE / FLEMISH OLD BROWN

kriek Lindemans (cherry)	25cl red	4°	3.3
gemberbier (ginger)	33cl blond	8°	4.2
geuze cantillon (organic)	37.5cl blond	5°	7.2
oude geuze oud beersel	37.5cl blond	6°	6.1
vander ghinste oud bruin	25cl dark	5.5°	3.1
liefmans goudenband	33cl dark	8°	4.6

LOCAL BEERS

steenuilke	33cl blond	6.5°	4.1
augustijn blond	33cl blond	7.5°	4.2
gentse tripel	33cl blond	8°	4.2
tripel karmeliet	33cl blond	8°	4.3
troubadour magma	33cl amber	9°	4.5

TRAPPIST BEER

westmalle tripel	33cl blond	9°	4.2
chimay white	33cl blond	8°	4.4
chimay blauw	33cl dark	9°	4.8
orval	33cl amber	6.2°	5
rochefort 10	33cl dark	11.3°	5

OTHER TASTING BEERS

hommelbeer	25cl blond	7.5°	3.6
gageleer (organic)	33cl blond	7.5°	4.5
omer	33cl blond	8°	4.1
la chouffe	33cl blond	8°	4.3
jessenhofke tripel (organic)	33cl blond	8°	4.5
duvel	33cl blond	8.5°	4.2
gouden carolus tripel	33cl blond	9°	4.5
gouden carolus classic	33cl dark	8.5°	4.5
st-bernardus tripel	33cl blond	8°	4.2
st-bernardus pater 6	33cl dark	6.7°	4
st-bernardus abt 12	33cl dark	10.5°	4.5
brunehaut amber (🚫 / organic)	33cl amber	6.5°	4.3
brunehaut tripel (🚫 / organic)	33cl blond	8°	4.5

HOUSE WINE

white / red / rosé

glass (15cl)	4.3
25cl	7.2
50cl	14.4
bottle	21.5

<u>white</u>	: fernão pires & sauvignon blanc	ribatejo, port.
<u>red</u>	: cabernet sauvignon & merlot	pays d'oc, fr.
<u>rosé</u>	: touriga nacional, castelão, shiraz, merlot & cabernet sauvignon	ribatejo, port.

WHITE WINE SPECIALS

glass (15cl) / bottle

casa de mouraz (biodynamisch) 2015 dao, port 6.2/31
cepage: barcelo, cerceal, fernão pires, palomino fino, tamarez, bical, encruzado, malvasia fina, rabigato

babich 2016 marlborough, n-z 6.4/32
cepage: pinot gris

babich black label 2019 marlborough, n-z 7.2/36
cepage: sauvignon blanc

RED WINE SPECIALS

arraez 'vivar sin dormir' (bio) 2018 valencia, sp. 5.6/28
cepage : monastrell

cerro nero di troia 2017 puglia, it 6.2/31
cepage: nero di troia

le plan vermeersch GT-G (bio) 2017
cepage: grenache vin de france, fr 8.2/41

1 table = 1 bill

ROSE WINE SPECIALS

chateau de romanin 'les alpilles' (bio) 2018 6.2/31
cepage: grenache (50%) mourvèdre, syrah, cabernet sauvignon et
counoise les alpilles,fr

DESSERT WINE SPECIAL

'notekop' homemade liquor from red wine, walnuts and herbs 6
guillaman 'frisson d'automne' 2015 5.2

COFFEE

fair trade

coffee, espresso, decaf 2.4
double espresso 2.9
latte 3
cappuccino (with whipped cream) 3

TEA

oxfam fair trade/organic

earl grey – lemon – orange&mango – forest fruit –
rooibos – green darjeeling 2.4

HERBAL TEA

small pot

liquorice – jasmine – lime – chamomile – rosehip –
fruit tea – verbena 4
homemade ginger tea *à l'AmuZette* 4
fresh mint tea *Maghrebi style* 4.5

MILK *oxfam fair trade/organic*

warm milk with honey	3
hot chocolate	3.8

STRONG COFFEE 8

irish (whiskey) - italian (amaretto) - french (cognac, calvados of grand marnier) - flemish (graanjenever) - cuban (rum) - spanish (liquor 43)

DIGESTIF

amaretto, cointreau, sambuca, bailey's	5.8
licor 43, grand marnier, grappa	5.8
calvados	coquerel 6.6
cognac	hennessy 7.1
rum varadero 3y/7y	fair trade 6.1/7.1
poliakov wodka	5.5
gibson's gin	5.5
tanqueray gin	6.7
peterman (young grain jenever)	p. bruggeman 3.5
oude hertekamp (old grain jenever)	p. bruggeman 4

WHISKEY

label 5	5.8
jameson	6.6
bushmills 10y	8.3
oban 14y	9.3
glenfiddich 15y	9.3
+ soda's	2.5
+ thomas henry tonic	3.8

ALLERGENS

We try to give you a good overview of the most common allergens related to our menu.

Be aware that contamination is always possible in a professional kitchen. Also preparations could change slightly. Thank you for understanding.

Vegetarian



Vegan



Lactose free



Sugar free



Nut free



Gluten-free



Intolerances:


We try our best to avoid any contamination, but the rule is: “traces of gluten can always be possible”

We do have gluten-free bread and gluten-free pasta, just ask for it.

Raw vegetables: All salad and rocket is washed twice. You can always ask for warm vegetables.

Dairy and eggs: All dairy produce (incl. cheese) is pasteurized. All desserts and mayonnaise are homemade whiteh pasteurized eggs.
















Meat: Do you want your meat well done? Just ask your waiter.

We bake our fries in vegetable oil. 













Sometimes recipes change slightly. Tell your waiter when you are allergic to something.

Do not hesitate to ask more information about allergens!


TAPAS

olives	    	4.6
bruschetta - tapenade	 	9.2
vegan cheese croquettes	   	11.5
veganaise of sweet paprika		
marinated beef - sesame cream - prawn crackers	 	10.5
mixed tapas (2 or 4 pers.)		9.2 / 13.4
manchego cheese, serrano ham, 2 types of charcuterie, olives, bruschetta, tapenade		
mixed tapas veggie		8.7/12.9
cheese, bruschetta, tapenade, olives		




KIDS

pasta pesto (veggie)	 	12.5
children's stoverij - fries - applesauce		13.4
beef tartar (raw dish) - fries	   	12.9
chicken nuggets - fries - applesauce	 	11
children's spaghetti	  	9

SALAD

goat cheese salad- fig toast -hazelnut		11.5/17.5
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beer tip: oude geuze, saison dupont bio, steenuilke
wine advice: babich pinot gris (white), cèrro (red)

shrimp salad- curry - apples    12.5 / 18.9
with apples in curry (4/8 shrimps)

beer tip: hommelbier, taras boulba, st-bernardus white



wine advice: babich pinot gris (white), romanin (rosé)

FISH

brill on bone   24.5
roasted sweet potato - southern white wine sauce with sundried tomatoes



beer tip: grandgousier

wine advice: mouraz (w), babich pinot gris (w)

salmon filet, pan-fried skin-side down   19.8
dill sauce - fries / rice

beer tip: st bernardus white, saison dupont bio, steenuilke

wine advice: babich pinot gris (white), mouraz (white)

waterzooi of fish (local fish stew)   22.5

beer tip: gageleer, steenuilke

wine advice: mouraz (white), babich black label (white)

VEGAN – VEGGIE

thai salad - rice noodles – tofu crumble - peanuts



19.5

beer tip: feher nyul IPA, jambe de bois

wine advice: babich black label (w), romanin (rosé), arraez (red)

vegetable stew (vegan)



17.5

tofu, coconut milk, yellow curry, basmatirice

beer tip: taras bulba, oud bruin, troubadour magma

wine advice: babich black label (white), arraez (red)

berloumi – coriander - tabouleh



17.9

(local halloumi : salty white cheese)

beer tip: oude geuze, een tripel, st-bernardus white

wine advice: cèrro (red), romanin (rosé)

grilled eggplant - cereals - pomegranate dressing (vegan)



11.5/17.5

beer tip: a tripel, special de ryck

wine advice: romanin (rosé), cèrro (red)

PASTA

gluten-free penne available +1€


spaghetti bolognaise



12.4

beer tip: a tripel, augustijn blond

wine advice: cèrro (red), arraez (red)

pasta pesto – rocket – parmesan (veggie) ✓  18.5

beer tip: gageleer, steenuilke, een tripel

wine advice: cèrro (red), romanin (rosé)


tagliatelli with shrimps  19.5

white wine sauce - fresh herbs (8 scampi's)

beer tip: saison dupont bio, taras bulba, steenuilke




wine advice: mouraz (white), babich black label (white)

MEAT

lamb skewer – greek pasta – aioli – candied tomatoes  23.5


beer tip: jambe de bois, feher nyul IPA

wine advice: romanin (rosé), le plan (red), cèrro (red)

lacquered pork belly - potato cream - roasted broccoli -
curry mayonaise    22.5





beer tip: jambe de bois, grandgousier

wine advice: babich black label (w), romanin (rosé), arraez (red)

stoverij - fries (local meat stew)   19.5

beer tip: vlaams oud bruin, carolus classic, st- bernardus pater

wine advice: cèrro (red), le plan (red)

homemade beef tartar (raw dish) - fries     18.5

beer tip: vlaams oud bruin, taras bulba

wine advice: arraez (red), romanin (rosé)

cheeseburger (cheddar) - fries 18.5

beer tip: pils, saison, special de ryck






wine advice: cèrro (red), arraez (red)

tenderloin – fries peppercream   / béarnaise    24.4

beer tip: troubadour magma, special de ryck

wine advice: le plan (red), cèrro (red)

matured beef sirloin (entrecote) - fries 25.5

peppercream   or béarnaise   

beer tip: st bernardus tripel, pils, saison














wine advice: le plan (red), cèrro (red)

grilled iberico pork –pepercream - fries  25.9

beer tip: brunehaut amber, st-bernardus pater, la chouffe

wine advice: le plan (red), arraez (red)

DESSERT

children's ice cream (1, 2 or 3 scoops)	✓ 	3.2/4.7/5.8
crème brûlée <u>beer tip</u> : rochefort 10	✓   	6.9
dame blanche <u>beer tip</u> : rochefort 10	✓   	6.9
sorbet (lemon, passion fruit and raspberry) <u>beer tip</u> : a cherry beer	✓     	6.9
brownie with vanilla ice cream <u>beer tip</u> : st bernardus abt 12	✓ 	6.9
tiramisu with speculoos (a traditional flemish biscuit) <u>beer tip</u> : gageleer, gemberbeer	✓	6.9
lemon pie with meringue <u>beer tip</u> : vlaams oud bruin	✓	6.9
sweets to share (2 personen) <u>beer tip</u> : rochefort 10 <u>wine advice</u> : guillaman, notekop	✓	9.5

DESSERT SPECIAL

date pie with vanilla ice cream <u>beer tip</u> : chimay blauw <u>wine advice</u> : guillaman, notekop	✓	6.5
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EXTRA

fries (small/large)	    	2.7 / 4.2
salad	    	3.7
gruyère	   	1.2
parmesan	   	1.6
rice	    	2.1
pepper cream	 	2.1
béarnaise	   	2.1
gluten-free pasta	    	+1

Free WiFi via Multatuli Hotspot

We cook with organic and/or fair trade products and natural meat as much as possible.

All our dishes are homemade, except for the artisan ice cream (De IJsster)

1 table = 1 bill

We only accept electronic payments, thanks!

Reservations online via www.multatuli.gent

Other questions : info@multatuli.gent

<https://www.facebook.com/multatuligent>
https://www.instagram.com/multatuli_gent/

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Daily open from 5:30pm

Kitchen opened 6 – 9pm (Sunday to Thursday)

Or 6 – 9:30pm (Friday & Saturday)