

APERITIF

aperitif maison (old recipe for picon vin blanc)	7
cava 'masia dibon' brut	glass/ bottle 5.5/25
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

notekop (homemade walnut-liqueur)	6
aperol spritz	8
moscow mule	9
dark 'n stormy	9

0% ALCOHOL

cava 0% (glass/bottle)	5.5/25
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
kolonne null rosé sparkling wine 20cl	6
spritzish alcohol free aperol spritz 25cl	7
ginish & tonic alcohol free g&t with coriander and juniper 25cl	7

WATER


tapwater	0
spa (sparkling or still)	glass/ 11 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

SODA

homemade lemonade <i>à l'AmuZette</i>	3.6
ginger/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

grangousier	33cl blond	5°	4.1
kiss my neighbours wife	on draft blond	6.2°	4.1
steenuilke	on draft blond	6.5°	4.1

THIRST QUENCHERS

bockor	25cl blond	5.2°	2.5
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
gagleer (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

kir-yianni 'petra' 2014 igp macedonia, gr. cepage: roditis (80%), malagousia	5.4/27
zillinger 'velue' 2015 velm-götzendorf, oost. cepage: grüner veltliner	6/30
pelassa 2013 roero - piemonte, it. cepage: arneis	7/35

RED WINE SPECIALS

chât. la croix dauids 2012 côtes de bourg, fr. cepage: merlot, cabernet franc & sauvignon	5.6/28
cerro nero di troia 2017 puglia, it. cepage: nero di troia	6.2/31
finca sobreño 'reserva' 2014 toro, sp. cepage: tinta de toro (=tempranillo)	7.6/38

ROSE WINE SPECIALS

rouge en beau vert 2018 rhône-alpes, fr. 5.8/29
cepage: gamay

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. Preparations can 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 with 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 if you are allergic to something. Do not hesitate to ask more information about allergens!


TAPAS

olives	   	4.6
bruschetta - tapenade	 	9.2
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		
white asparagus – parsley dip – olive crumble		11.5
arancini – misodip	   	10.5

KIDS




children's stoverij - fries - applesauce	 	13.4
beef tartar (raw dish) - fries	   	12.9
chicken nuggets - fries – applesauce	 	11
berlouni – tabouleh – coriander (veggie)	 	12.9

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: kir-yianni (white), cèro (red)

white asparagus – bulgur – parsley dip – olive crumble	  	11.5/19.5
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beer tip: grandgousier, taras boulba, saison dupont, hommelpier

wine advice: zillinger (white), pelassa (white)

shrimp salad- curry - apples
(4/8 shrimps)



12.5 / 18.9

beer tip: hommelbier, taras boulba, st-bernardus white
wine advice: kir-yianni (white), zillinger (white)

FISH

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



19.8

beer tip: st bernardus white, saison dupont bio, steenuilke
wine advice: kir-yianni (white), pelassa (white)

VEGAN – VEGGIE

berloumi – coriander - tabouleh
(local halloumi : salty white cheese)



17.9

beer tip: oude geuze, een tripel, st-bernardus white
wine advice: zillinger (white), l'ambrosie (rosé), cêrro (red)

PASTA

gluten-free penne available +1€

tagliatelli with shrimps



19.5

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

beer tip: saison dupont bio, taras bulba, steenuilke
wine advice: zillinger (white), pelassa (white)


MEAT

stoverij - fries (local meat stew)

 19.5

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


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

homemade beef tartar (raw dish) - fries 

18.5

beer tip: vlaams oud bruin, taras bulba

wine advice: la croix davids (red), cèrro (red)

grilled iberico pork –pepercream - fries 

25.9

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

wine advice: sobreño (red), la croix davids (red)

EXTRA

fries (small/large)



2.7 / 4.2

salad



3.7

pepper cream



2.1

gluten-free pasta



+1

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

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 IJster)

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 open from 6 – 8.30pm