

APERITIF

aperitif maison (old recipe for picon vin blanc)	7.5
cava 'masia dibon' brut	glass/ bottle 6/27
elderflower syrup with cava/ spa fair trade/ organic	6.1/ 3
byrrh (kind of portwine with herbs & quinine)	4.7
martini white / red	4.6
porto red	4.6
kirr/ kirr royal (with cava)	4.9/ 5.9
picon bière (beer)/ vin blanc (white wine)	4.7/ 7.2
pineau des charentes	4.5
sherry (dry)	4.5
pastis	4.5
roomer (local artisan elderflower liqueur)	5.5
campari/ passoa/ pisang (banana)	4.7
gibson's gin	6
tanqueray gin	7.5
save the queen gin	9.7
+ soda	2.5
+ thomas henry tonic	3.8
poppy's gin + thomas henry tonic	13

SPECIALS

notekop (homemade walnut-liqueur)	6
aperol spritz	8.5
moscow mule	9.5
dark 'n stormy	9.5
negroni	11

CIDER

abavas hopped cider	33cl 7.5° 6.9
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0% ALCOHOL

buloo bubblin' aperitif made of kombucha, cherry, herbs 33cl	9.8
cava 0% (glass/bottle)	6/27
pimento spicy ginger 25cl	4.8
crodino (pure / with tonic)	4.5 / 8.2
energibajer alcohol free beer 33cl 0%	4.5
vandestreek playground alcohol free beer (ipa)33cl 0.5%	5
spritzish alcohol free aperol spritz 25cl	8.5
ginish & tonic alcohol free g&t with coriander and juniper 25cl	8.5

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

gember-citroen 33cl (with ginseng en elderflower)	4.6
apple-mint 33cl (with rosemary and devil's claw)	4.6

SODA

homemade lemonade <i>à l'AmuZette</i>	3.8
lime-mint / ginger / ice-tea 	
coca cola/ zero	2.5
schweppes tonic	2.7
almdudler	2.8
thomas henry tonic	3.8
ritchie grapefruit (27.5cl)	3.5

JUICES

orange juice	oxfam fair trade	2.7
apple-cherry	3 wilgen/ organic	2.9
apple-rhubarb	3 wilgen/ organic	2.9

BEER SPECIALS (on draft)

rodenbach	25cl redbrown	5.2°	3.8
troubadour magma IPA	33cl amber	9°	4.5
sint bernardus prior	33cl dark	8°	4.5
arend tripel	33cl blond	8°	4.7

BEER SPECIALS (bottles)

gouden carolus hopsinjoor	33cl blond	8°	4.6
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REAL GHENTISH BEER

stroom boulet	33cl blond	6.4°	5.4
dok brewing: camel tooth	33cl blond	4.5°	5.1

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
orval (+2y old)	33cl	amber	6.2°	6.8
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)	4.7
25cl	7.5
50cl	15
bottle	22.5

<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

babich sauvignon blanc 2016

hawkes bay, n-z.

cepage: sauvignon blanc

6.4/32

la raia gavi bio 2018

piëmonte, it.

cepage: cortese

6.6/33

marsannay les vignes marie 2014

marsannay, fr.

cepage: chardonnay

8.4/42

RED WINE SPECIALS

arraez jauja tinto 2018 Alicante, sp.

cepage: alicante bouschet

5.6/28

cantine fina nero d'avola sicilië, it.

druif: nero d'avola

6.4/32

leth saint-laurent reserve 2019

cepage: saint-laurent

7.4/37

le plan vermeersch GT-S rhône, fr.

cepage: syrah

8.4/42

ROSE WINE SPECIALS

babich black label pinot noir rosé 2019 babich 7.6/ 38
cepage: 100% pinot noir

DESSERT WINE SPECIAL

‘notekop’ homemade liquor from red wine, walnuts and herbs 6
guillaman ‘frisson d’automne’ 2015 5.5

COFFEE

fair trade

coffee, espresso, decaf 2.6
double espresso 3.1
latte 3.3
cappuccino with whipped cream/whipped milk 3.3

TEA

oxfam fair trade/organic

earl grey – lemon – orange&mango – forest fruit –
rooibos – green darjeeling 2.6

HERBAL TEA

small pot

liquorice – jasmine – lime – chamomile – rosehip – fruit tea – verbena	4.3
homemade ginger tea <i>à l'AmuZette</i>	4.3
fresh mint tea <i>Maghrebi style</i>	4.7

MILK

oxfam fair trade/organic

warm milk with honey	3
hot chocolate	3.8

STRONG COFFEE

9

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

DIGESTIF

amaretto, cointreau, sambuca, bailey's	6.2
licor 43, grand marnier, grappa	6.2
calvados	coquerel 7
cognac	hennessy 7.3
rum Havana club 3y/7y	6.3/7.3
poliakov wodka	5.7
gibson's gin	6
tanqueray gin	7.5
peterman (young grain jenever)	p. bruggeman 4
oude hertekamp (old grain jenever)	p. bruggeman 4.5

1 table = 1 bill

WHISKEY

label 5	6.1
jameson	7
bushmills 10y	8.6
glenfiddich 15y	10.9
+ soda's	2.5
+ thomas henry tonic	3.8

SUGGESTION WHISKEY

craigellachie 13y	10.9
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