

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.)		9.5 / 13.7
manchego cheese, serrano ham, 2 types of charcuterie, olives, bruschetta, tapenade		
mixed tapas veggie		9/13.2
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
berlouni - tabouleh - coriander (veggie)		12.9
children's spaghetti		9

SUGGESTION KIDS

bulgur balls - tomato sauce - beans - fries		12.5
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SALAD

goat cheese salad- fig toast -hazelnut		13/19.5
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beer tip: oude geuze, saison dupont bio, steenuilke
wine advice: babich sauv. bl. (white) , la raia (white)

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



14 / 20.5

beer tip: hommelbier, taras boulba, st-bernardus white
wine advice: marsannay (white), babich sauv. bl. (white)

FISH

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



21.9

beer tip: st bernardus white, saison dupont bio, steenuilke
wine advice: marsannay (white), la raia (white)

waterzooi of fish (local fish stew)



24.9

beer tip: gageleer, steenuilke
wine advice: marsannay (white), babich sauv. bl. (white), la raia

SUGGESTION FISH


haddock tenderloin – stoemp (mashed potatoes) – béarnaise
sauce



21.2


beer tip: st bernardus wit, saison dupont, bio, geuze girardin
wine advice: la raia (wit), babich sauv. bl. (wit)

VEGAN – VEGGIE

vegetable stew (vegan)  19.2
tofu, coconut milk, yellow curry, basmatirice


beer tip: taras bulba, oud bruin, troubadour magma

wine advice: GTS (rood), la raia (white)

vegan burger vegetable basis – potato wedges – beetroot -
ketchup  21


beer tip: saison dupont bio, taras bulba

wine advice: babich (rosé), babich sauv. bl. (white), arraez (red)

berlouni – coriander - tabouleh  19.9
(local halloumi : salty white cheese)

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


wine advice: babich (rosé), la raia (white)

grilled eggplant - cereals - pomegranate dressing (vegan)  13/19.5

beer tip: a tripel, special de ryck

wine advice: babich sauv. bl. (white), arraez (red)

SUGGESTION VEGGIE

bulgur balls – tomato sauce – beans – fries  19.2

beer tip: taras bulba, een tripel

wine advice: nero d'avola (red), arraez (red)

PASTA

gluten-free penne available +1€


spaghetti bolognaise



13.8

beer tip: a tripel, augustijn blond

wine advice: GTS (red), nero d'avola (red)

pasta pesto – rocket – parmesan (veggie) 

19.9

beer tip: gageleer, steenuilke, een tripel

wine advice: babich (rosé), GTS (red)

tagliatelli with shrimps



21.5

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

beer tip: saison dupont bio, taras bulba, steenuilke

wine advice: marsannay (white), babich sauv. bl. (white)

MEAT





stoverij - fries (local meat stew)



21.5

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

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

homemade beef tartar (raw dish) - fries    


20.1

beer tip: vlaams oud bruin, taras bulba

wine advice: leth st laurent (red), nero d'avola (red)

cheeseburger (cheddar) - fries 20.1

beer tip: pils, saison, special de ryck
wine advice: GTS (red), leth st laurent (red)






grilled iberico pork –pepercream - fries  28.9

beer tip: brunehaut amber, st-bernardus pater, la chouffe
wine advice: GTS (red), nero d'avola (red)

tenderloin – fries peppercream   / béarnaise    27.4



beer tip: brunehaut amber, st-bernardus pater, la chouffe
wine advice: GTS (red), nero d'avola (red)

matured beef sirloin (entrecote) - fries 28.6



peppercream   or béarnaise   

beer tip: st bernardus tripel, pils, saison
wine advice: GTS (red), nero d'avola (red)

SUGGESTION MEAT


lamb rump steak – herb butter – baby potatoes   26.2

beer tip: arend tripel, westmalle tripel
wine advice: GTS (rood), nero d'avola (rood)











pork ham – fries - mustardsauce   23.0

beer tip: arend tripel, troubadour magma
wine advice: nero d'avola (red), arraez (red)

EXTRA

fries (small/large)	    	3.1 / 4.7
salad	    	3.7
pepper cream	 	2.1
gluten-free pasta	    	+1
béarnaise	   	2.1
gruyère	   	1.2
parmesan	   	2.1
rice	    	2.1
extra chocolate sauce	  	1.1
extra whipped cream	  	0.5

DESSERT

children's ice cream (1, 2 or 3 scoops)	 	3.4/5/6.2
crème brûlée <u>beer tip</u> : rochefort 10	  	7.3
dame blanche <u>beer tip</u> : rochefort 10	  	7.3
sorbet (lemon, passion fruit and raspberry) <u>beer tip</u> : a cherry beer	    	7.3
brownie with vanilla ice cream <u>beer tip</u> : st bernardus abt 12	 	7.3
tiramisu with speculoos (a traditional flemish biscuit) <u>beer tip</u> : gageleer, gemberbeer		7.3
lemon pie with meringue <u>beer tip</u> : vlaams oud bruin		7.3
chocolate mousse with crumble <u>beer tip</u> : sint bernardus prior	 	7.3

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 open from 6 – 9pm