



APERITIF & COCKTAILS	
Aperol	8,7
Mr. Gin <i>Gin from Mechelen</i>	13,5
Copperhead <i>Original</i>	13
Drunken Horse Gin <i>With Belgian Tonic</i>	12,5
Pastis Ardent <i>Belgian 'Ricard'</i>	10,5
Yuzu Whiskey Sour <i>Whiskey, Yuzu, Lemon</i>	10,5
Pornstar Daiquiri <i>Rhum, Passion Fruit, Lime</i>	10,5
Moscow Mule <i>Vodka, Ginger, Lime</i>	10,5
Cocktail Local <i>Bartenders Creation</i>	10,5

MOCKTAILS	
Mary's Tail <i>Blueberry, Rosemary, Honey, Lime</i>	6,9
Thyme & Ginger <i>Ginger, Lemongrass, Thyme, Lime</i>	6,9
Minty Mango <i>Mint, Mango, Lime</i>	6,9
Bloody Kurkuma <i>Blood Orange, Turmeric, Lime</i>	6,9

BEERS	
<b>TAP</b>	
Cristal 5% 25cl Pils, Alken	2,9
33cl Pils, Alken	3,8
50cl Pils, Alken	5,5
Gouden Carolus Tripel 9% Mechelen	4,5
Gouden Carolus Classic 8,5% Dark, Mechelen	4,5
Maneblusser 5,8% Mechelen	3,7
<b>LOCAL BEERS</b>	
Beer Of The Month	
Paix Dieu 10% Tripel, Ronse	6,5
Mokke IPA 6% Kontich	5,5
Witlov Blond 9% Kampenhout	5,5
Desideer 9,2% Donker, Beveren	5,5
<b>BOTTLED BEERS</b>	
Hoegaarden 5% Wit, Hoegaarden	3,5
Kasteel Rouge 8% Izegem	4,8
Omer 8% Blond, Kortrijk	4,8
Rodenbach Fruitage 3,9% <i>Roeselare</i>	3,7
Cristal 0% Alken	2,9
Duvel 8,5% Breendonk	4,8
La Cambre 4,9% IPA, Mechelen	4,7
Carolus Ambrio 8% Mechelen	5,5
Huisbier Local Tripel <i>A fresh wheat triple with a citrusy aftertaste.</i>	5,7

COLD DRINKS				
Chaufontaine	25cl	2,5	Ritchie Cola/Cola Zero	3,5
plat/Bruis	50cl	4,9	Ritchie Lemon/Orange/Grapefruit	3,8
Homemade Green Tea		4	Erasmus Bond Tonic/Ginger Ale	3,5
Homemade Iced Tea		4	Eskimo	5,5
Looza Apple/Orange		2,5		

# local

## TABLE & TAP

HOT DRINKS	
Coffee	2,8
Cappuccino*	3,5
Latte Machiatto	3,8
Latte	3,2
Chai Latte	4
Tea Local/Mist <i>Darjeeling, Earl Grey, Rose hip, Chamomile, Green Sencha</i>	3,6
Fresh Mint Tea	4
Fresh Ginger Tea	4,5
Hot Chocolate*	4,3
Irish Coffee <i>Whiskey</i>	8,9
Italian Coffee <i>Amaretto</i>	8,9
* Whipped Cream	0,8

SPIRITS	
Worlds End Rum Light Blend <i>Caribbean blend with a Belgian touch</i>	7
Worlds End Rum Dark Spiced <i>Caribbean blend with a Belgian touch</i>	8
Amaretto Noblesse <i>Belgian variant of amaretto</i>	7,5
Gouden Carolus Whiskey <i>Belgian Single Malt Whiskey</i>	11
Gouden Carolus Cream	7,6

## WINES

### HOUSE WINES

*Glass Bottle*

ROSE Melea Tempranillo Rosado <i>Spain</i>	4,8	26
WHITE Melea Sauvignon Blanc <i>Spain</i>	4,8	26
RED Pr��ambule <i>France</i>	4,8	26
CAVA Toca Cava <i>Spain</i>	7,8	36,5

### BELGIAN WINES

WHITE Kluisberg Pinot Gris <i>Belgium</i>	32
WHITE Kluisberg Muller Thurgau <i>Belgium</i>	36
RED Pure Red <i>Belgium</i>	45
SPARKLING Victor & Charles Champagne <i>France/Belgium</i>	82

# local

## TABLE & TAP

### LUNCH

<b>Soup of the day</b> <b>V</b> <i>With bread &amp; farm butter</i>	6,5
<b>Shrimp croquettes</b> <i>2 pieces with salad, cocktail sauce and lemon</i>	18,5
<b>Cheese croquettes</b> <b>V</b> <i>2 pieces with salad, cocktail sauce and lemon</i>	13
<b>Twijfelaar</b> <i>1 cheese croquette &amp; 1 shrimp croquette with salad, cocktail sauce and lemon</i>	16
<b>Toast of the day</b> <i>Chef's choice</i>	14
<b>Lunch board</b> <i>Original board with four small dishes composed daily by the chef</i>	19
<b>Wild croquettes (2pcs.)</b> <i>of wild boar and maredsous with red onion chutney and salad</i>	19

### BITES

<b>Bitterballs</b> 8pcs.	9,5
<b>Cheese croquettes</b> 8pcs. <b>V</b>	10,5
<b>Marinated Squid</b>	11,5
<b>Chicken strips</b> 6pcs.	10
<b>Fried Fish</b> 5pcs.	10,5
<b>1/2 Spare Rib</b> 6pcs.	10,5
<b>Hot Mix</b> 12pcs.	16,5
<b>Slow cooked pork belly</b> 3pcs.	12
<b>Trio of dips</b> <b>V</b>	12
<b>Cheese board</b> <b>V</b> <i>4 cheeses chosen by Schockaert</i>	16,5
<b>Breughel board</b> <i>Mix of charcuterie with bread</i>	16,5
<b>Local bites board</b> <i>Four different bites on one board chosen by the chef</i>	36

### LOCAL SHARING MENU

Can't choose? no worries! Choose a small, normal, or large appetite and our chef will take care of the rest. A delicious selection of dishes made with fresh local ingredients.

<b>€28</b>	<b>SMALL APPETITE</b> <i>one small bite and one big bite per person (also vegetarian possible)</i>
<b>€38</b>	<b>NORMAL APPETITE</b> <i>two small bites and one big bites per person</i>
<b>€48</b>	<b>BIG APPETITE</b> <i>two small bites and two big bites per person</i>
	<b>Please inform our employees of any allergies.</b>

# local

TABLE & TAP

## SUGGESTIONS

<b>Fries Local</b> <i>Fries with pulled pork, sour cream and bbq sauce</i>	12
<b>Red Beet Burger</b>  <i>With Salad</i>	16,5
<b>Venison fillet with parsnip cream</b> <i>With glazed salsify, Belgian stewed pear and croquettes with wild sauce</i>	29,5
<b>Pheasant fillet</b> <i>With wild mushrooms, chestnuts, chicory, croquettes and red wine sauce</i>	26
<b>Entrecôte</b> <i>With fries, salad and sauce of choice</i>	29
<b>Filletted leg of hare with pickled onions</b> <i>With carrots, Brussels sprouts, croquettes and Gouden Carolus Classic sauce</i>	22
<b>Saithe</b> <i>With bisque, vegetables and puree</i>	28
<b>Flemish dish of the day</b> <i>Ask for more info</i>	17,5
<b>Every Thursday: Ribs à Volonté</b> <i>Incl. fries and salad</i>	24

## EXTRA'S

<b>Fries</b>	5
<b>Sweet potato fries</b>	7,5
<b>Potato croquettes</b>	5
<b>Seasonal salad</b>	7,5
<b>Extra cold sauce</b>	1
<b>Extra hot sauce</b>	3,5

## DESSERTS

<b>Suggestion dessert</b> <i>Chef's choice</i>	12
<b>Cheese board</b> <i>4 cheeses chosen by Schockaert</i>	16,5
<b>Moelleux</b> <i>Chocolate lava cake</i>	13
<b>Dame Blanche</b>	9,5