



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

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		

BEERS	
TAP	
Estaminet 5,2% 25cl Pils	2,9
33cl Pils	3,8
50cl Pils	5,5
Gouden Carolus Tripel 9% Mechelen	4,5
Cornet 8,5% Blond, Steenhuffel	4,5
Maneblusser 5,8% Mechelen	3,7
LOCAL BEERS	
Bier Van De Maand	
Paix Dieu 10% Tripel, Ronse	6,5
Mokke IPA 6% Kontich	5,5
Witlov Blond 9% Kampenhout	5,5
Desideer 9,2% Dark, Beveren	5,5
BOTTLED BEERS	
Cornet 0% Steenhuffel	4,5
Hoegaarden 5% White	3,5
Kasteel Rouge 8% Izegem	4,8
Omer 8% Blond, Kortrijk	4,8
Rodenbach Fruitage 3,9%	3,7
Gouden Carolus Classic 8,5% Dark, Mechelen	4,5
Estaminet 0% Steenhuffel	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	5,7

local

TABLE & TAP

HOT DRINKS	
Coffee	2,8
Cappucino*	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

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

BITES

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

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

local

TABLE & TAP

SUGGESTIONS

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

EXTRA'S

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

DESSERTS

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