



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
Pornstar Martini <i>Vanilla, Passionfruit, Martini</i>	13,6
Lazy Red Cheeks <i>Wodka, Raspberry, Lime, Violet</i>	13,6
Sailors Spice <i>Rum, Hazelnut, Lime, Gingerbeer</i>	11,5
Dark & Stormy <i>Rum, Ginger, Lime</i>	11
Mai Tai <i>Lime, Orgeat, Orange liquor, Rum</i>	13,2
Moscow Mule <i>Vodka, Ginger, Lime</i>	10,5

MOCKTAILS	
Balicha <i>Mandarine, Green Tea, Lime</i>	7,8
Tannin <i>White Grape, Yuzu, Natual Herbal Distillate</i>	7,3
Lazy Red Cheeks 0.0% <i>Raspberry, Lime, Violet</i>	7,8
Ambrosia <i>Lemon, Raspberry, Cranberry</i>	7,8

BEERS	
<b>TAP</b>	
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
Paix Dieu 10% Tripel, Péruwelz	5,2
<b>LOCAL BEERS</b>	
Bier Van De Maand	
Paix Dieu 10% Tripel, Péruwelz	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>	
Cornet 0% Steenhuffel	4,5
Hoegaarden 5% Wit, Hoegaarden	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% Donker, 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	5,7

COLD DRINKS				
Chaudfontaine	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
Cappucino*	3,5
Latte Machiatto	3,8
Latte	3,2
Chaï 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
WIT Melea Sauvignon Blanc <i>Spain</i>	4,8	26
ROOD Melea Tempanillo <i>Spain</i>	4,8	26
CAVA Toca Cava <i>Spainje</i>	7,8	36,5

### BELGIAN WINES

WIT Goddelijk Monster Chardonnay <i>Belgium</i> Blend Van Souvignier Blanc & Lambiek		27
WIT Kluisberg Muller Thurgau <i>Belgium</i>		36
WIT Kluisberg Pinot Gris <i>Belgium</i>		32
ROOD Pure Red 90% Lemberger, 10% Tempranillo <i>Belgium</i>		45
ROOD Stierenbloed Cabernet Cantor, Cortis & Dorsea <i>Belgium</i>		45,5
BUBBELS Victor & Charles Champagne <i>France/Belgium</i>		82

## LUNCH

<b>Soup of the day</b> <span style="color: green;">V</span> <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> <span style="color: green;">V</span> <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. <span style="color: green;">V</span>	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> <span style="color: green;">V</span>	12
<b>Cheese board</b> <span style="color: green;">V</span> <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>
	Please inform our employees of any allergies.

## BEER SHARING

<b>4 TO SHARE</b> <i>4 Local beers to share.</i>	19,5	<b>6 TO SHARE</b> <i>6 Local beers to share.</i>	29,9
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## SUGGESTIES

<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>Beef Tenderloin</b> <i>With fries, steamed veggies or salad and sauce of choice</i>	29,5
<b>Vol-au-vent</b> <i>With fries and salad</i>	18,5
<b>Entrecôte</b> <i>With fries, salad and sauce of choice</i>	29
<b>Sea Bass</b> <i>With spinach-puree, baby carrots and noilly prat-sauce</i>	27
<b>Turkey Roulade</b> <i>With mushrooms and croquettes</i>	19,5
<b>Quiche With Winter Vegetables</b> 	16,5
<b>Venison Stew</b> <i>With croquettes, winter vegetables and red wine sauce</i>	22
<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>	24,5

## 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