



Apéro - time

(alle prijzen zijn zonder softdrinks / all the prices are without softdrinks)

Supplement softdrinks:

Orange juice, schweppes tonic, soda, cola, grapefruit,...	2,90
Fever Tree tonic, fresh orange juice	3,90

Hierbas de la Dunas / Fevertree Mediterranee	8,00 / 11,90
Limoncello / Tonic	7,00 / 10,90
Apérol Spritz (cava, soda)	10,00
Cava Brut , Kirr Cava	42,00 / 7,50
Cava bottle 20cl	11,50
Coupe Champagne "Charles Heidsieck", Kirr Royale	80,00 / 14,00
Kirr	5,90
Muscat La Croix (Sweet)	7,90
Campari, Safari, Passoa	6,90
Martini 10 cl	6,90
Gancia, Cynar, Porto, Sherry, Pineau des Charentes,	6,90
Picon with white wine	9,50
Ricard 5cl	7,50
Bacardi, J&B, Dewars	7,50
Aperitif of the house (rhum, pisang, orange juice)	7,50
Cocktail of the house (vodka, blue curaçao, orange juice)	7,50
Aperitif de Gascogne (red wine, cassis, cointreau)	7,50
Sangria / Sangria 1l (only in the summer)	7,50 / 29,00
Bacardi 4y Dark	7,50
Grey Goose	8,90
Mojito	12,00
Negroni "Barrel Aged"	12,00
Italian Spritz	14,00

Gin

Tanqueray, Bombay	7,90
Hendrick's	8,90
Tanqueray Malacca "First Batch"	12,90
Tanqueray Old Tom	12,90

Apéro - Zero

Pacific (ricard) 10 c	5,50
Campari, Pisang / orange, cocktail of the house (pêche)	5,50
Virgin Mojito, Gin Nona	7,50
Gutts Bitter Sweet Italian Spritz	10,00

Snacks

Tapas mixed fritti (2 / 4 pers.)	9,00 / 18,00
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Frísdranken – Soft Drinks

Chaufontaine sparkling, still	3,00
50 cl Chaufontaine	5,90
Fanta, Sprite	3,40
Gerolsteiner Sinaas / Citroen (sugar free)	3,40
Coca Cola, Light, Zero	3,40
Royal Bliss Tonic / Agrum / Pink Berry	3,60
Fuzetea Black Tea & Peach Hibiscus / Sparkling Black tea	3,60
Ice-tea	3,60
Orange juice	3,10
Appelsap "Minute Maid"	3,40
Pimento Spicy Ginger Ale / Nobel Acai Berry	4,70
Cécémel	3,50

Suppl. Grenadine, Menthe **0,20**



Bieren – Beers

bieren van 't Vat – Beer on tap	<u>1/4</u>	<u>1/2</u>
Christal	3,50	6,90
bieren op fles – Beer in bottles		
Christal 0%	3,50	
Brugs Tarwebier, Palm, Rodenbach	3,60	
Kriek Mort Subite	3,70	
Fruitesse liefmans "on the rocks", Liefmans 0%	3,70	
Gueuze Mort Subite	3,70	
Carlsberg	3,70	
Trappist Westmalle double	4,30	
Grimbergen blond, bruin	4,40	
Duvel	4,80	
St. Hubertus	4,80	
Brugge Tripel, Westmalle tripel	4,80	
Brugse Zot	4,80	
Grimbergen Trippel	5,00	
Affligem 0%	5,00	
Hapkin, Omer	5,20	
Blankenbergse kokketeute blond , brown	5,50	



Soepen – soups

tomatensoep met balletjes	5,50	Tomato Soup
Vissoep	14,50	Fish soup



Koude voorgerechten – cold starters

Tomaat met garnalen	19,90	Tomato with Shrimps
Garnalen cocktail	19,90	Shrimp Cocktail
6 holle oesters	20,90	6 oysters
Tomaat Mozzarella	13,90	Tomate Mozzarella



Warme voorgerechten – hot starters

Kaaskroketten	15,90	Cheese croquettes
Garnaalkroketten	19,90	Shrimp croquettes
Scampi's in lookboter (6)	16,90	King prawns garlic butter
Gepaneerde scampi's (8) tartaar	8,90	fried king prawns (8) tartare
Mini loempia (8) zoetzure saus	8,90	mini spring rolls (sweet & sour)
Calamares fritti	8,90	Fried Calamari



wijnen – wines 12 cl

	<u>glas / glasse</u>	<u>¼</u>	<u>½</u>
Witte, Rosé, Rode wijn /white wine, rosé wine, red wine	5,90	10,90	22,00
Chardonnay	6,90	13,00	27,00
Chenin Blanc "Ram" Shaun Crombé	6,90	13,00	27,00
Merlot	6,90	13,50	27,00
Rosé "Ram"	6,90	13,50	27,00
Muscat Dom La Croix	7,90		

Menu "Rapide"

23,90

Tomatensoep

Varkenslapje

Stoofpotje varkenswangetjes (+2,50)

Steak (+2,50)

Vol au vent (+2,50)

½ kip

Forel (1), tartaar

Dorade, tartaar

Kabeljauw, (+1,50)

Dessert, ijs

Koffie (+1,60)

Dessert v/d dag (+4,00)

Tomato soup

Fillet of Porc

Beef stew (+2,50)

Steak (+2,50)

Vol au vent (+2,50)

½ Chicken

Trout (1), tartare

Gurnard, tartare

Codfish, (+1,50)

Dessert, ice cream

Coffee (+1,60)

Dessert of the day (+4,00)

Vissermenu – Menu du pêcheur

29,90

Vissoep

Tomaat grijze garnalen (+5,00)

of

Fish & Chips, tartaar

Dessert, ijs

Koffie (+1,60)

Dessert v/d dag (+ 4,00)

Soupe de poissons

Tomate with shrimps (+5,00)

or

Fish & Chips, tartare

Dessert, Ice cream

Coffee (+1,60)

Dessert of the day (+4,00)

Menu "Oberbayern"

27,50

Tomatensoep

Tongrolletjes

(kreeftensaus, grijze garnalen)

of

Zalmfilet gegrild tartaar of bearnaise

of

Steak saus naar keuze (+2,00)

Dessert, Ijs

Koffie (+1,60)

Dessert v/d dag (+4,00)

Tomato soup

Sole filets

(lobster sauce, shrimps)

or

Grilled fillet of salmon

or

Steak, sauce at choice (+2,00)

Dessert, Ice cream

Coffee (+ 1,60)

Dessert of the day (+4,00)

Musselmenu 29,50

Soep

—

1,3 kg mussels "Casserole" nature

—

1 grimbergen dark , light

Menu van de zee 36,50

Cava Brut

—

Cocktail grijze garnalen
of

6 holle oesters (+1,00)

—

1,3 kg mosselen "Casserole"
of

Kabeljauw "Provençale"

Cava Brut

—

Cocktail shrimps
or

6 oysters (+1,00)

—

1,3 kg mussels "casserole"
or

Codfish "provençal"

Menu van de Chef 44,00

Cava Brut

—

2 Garnaalkroketten
of

2 kaaskroketten

—

Vispannetje
of

Tongrolletjes

—

¼ pichet huiswijn

Cava Brut

—

2 Shrimp croquettes
or

2 Cheese croquettes

—

Fish pan
or

Sole filets

—

¼ pichet wine



Rundsvlees – Beef

Steak 1ste keuze	22,50
Filet pur Australië Grain Fed	38,00
Rib Eye Ierse Angus	32,00
Ierse Angus "Tomahawk" (± 600 gr. p.p.) Mixed Salad	45,00
Mixed Grill (rund, varken, witte worst) (beef, porc, white sausage)	22,50
Tartare steak " <u>Oberbayern</u> " (americain)	22,50



Varkensvlees – Porc

Varkenslapje gepaneerd	18,90	breaded pork steak
Stoofpotje van varkenswangentjes	21,90	Porc Stew
Gehaktballen in tomatensaus	19,90	Meatballs with tomato sauce
Ribbetjes (± 500 gr.)	21,50	Spare Ribs (± 500 gr.)

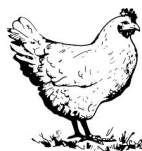


Supplementen p.p. – Supplements p.p.

Peperroom / Peppered cream sauces	3,50
Champignonroom / Mushrooms in crème	3,50
Bearnaise	3,50
Provençale	3,50
Home made mayonaise, mosselsaus,	2,00
Home made tartaar, cocktail	2,40
Extra person, plate with French fries	4,00
Brood met boter / bread with butter	2,00
Portie appelmoes	2,50

Alle gerechten worden geserveerd met sla en frieten
Keuze van puree of pasta of aardappel krokketen

All dishes are served with salad and French fries or potato puree or pasta choice of croquettes



Kip – Chicken

Vol au vent	22,50
1/2 Kip in de oven / 1/2 chicken	18,90



Veggie & Pasta's



Salade Geitenkaas / Salat Goat Cheese	19,90
Pasta pesto mozzarella, tomato	14,90
Spaghetti provençale	13,90
Spaghetti bolognaise	13,90
Macaroni kaas & Hesp / Macaroni Mac & Cheese	13,90
Lasagne	14,90

Door de kleinsten – for the little ones (to 12 j.)

Steak	12,90
Visfilet / filet of fish	12,90
Chicken Nuggets	11,90
Spaghetti bolognaise	11,90
Macaroni kaas, hesp / Macaroni Mac & Cheese	11,90
Frikandel / Minced-meat hotdog	11,90
Balletjes in tomatensaus / Meatballs with tomato sauce	12,90
Koninginnehapje / vol au vent	12,90
Bordje friet / plate of fries	4,50
Portie appelmoes / portion applesauce	3,00

Kindermenu 15,90

Soup

—

Hoofdgerecht naar keuze (uit kinderschotels (steak +1,00))

(Choice of main course)

—

children's ice cream

Child mussel	12,90
Child mussel Imperial	14,50
Child mussel Jumbo	15,90

Niet à volonté



Warme Dranken – Hot Drinks

Lungo, Décafeinato, Ristretto, Espresso	3,60
Dubble Ristretto, Dubble Espresso	4,60
Mini Special coffee (2 artisan ice cream chocolates)	6,50
Maxi Special coffee (2 artisan ice cream chocolates, 1 Coffee liquor, 1 globe ice cream)	9,50
Capuccino	4,60
Caffè Latte, Latte Macchiato	4,60
Thee / Tea	3,60
Warme chocolademelk / Hot chocolate milk	3,90



Koffiespecialiteit – Coffee specialty

11,90

Irish Coffee (Whisky) / French Coffee (Cognac) / Carribean Coffee (Rhum Negrita)
Normandy Coffee (Calvados) / Rudesheimer Coffee (Asbach Uralt)
Place Pigalle Coffee (Grand Marnier) / Amaretto Coffee / Tia Maria Coffee
Oberbayern Coffee (Cointreau) / “Noordzee” Coffee



After – Siner

Grand Marnier / Cointreau	8,00
Calvados Chateau Dubreuille V.S.O.P. / Armagnac	8,00
Remy Martin V.S.O.P	10,50
Tia Maria / Baileys / Amaretto Di Saronno	8,00
Limoncello “Artisanal”	7,00
Liqueur de Poire William “Morand”	10,00
Eau de Vie de Poire William “Morand”	11,00
Whisky J&B / Dewars	7,50
Malts: Talisker 10y (Skye)	9,50
Bowmore 12y (Islay)	12,50
Oban 14y (Highlands)	14,50
Macallan 12y (Speyside)	17,50
Bols jenever jong of oud	5,50



Ijsscoupes – Ice - Sorbet

(Made with Artisan Ice cream)

coupe Oberbayern (vanille, mokka, Coffee liquor & cookie)	8,50
Kinderijsje / Children's ice cream	4,00
vanilla, mocha ice-cream	6,50
Dame Blanche	7,50
Coupe Brésilienne	7,50
Café Glacé "Oberbayern"	8,90
Coupe advocaat / Coupe Eggnot	8,90
Coupe verse aardbeien / fresh strawberries ***	9,90
Coupe Colonel (lemon sorbet & wodka)	10,90
Lemon Sorbet	7,90

Supplement Slagroom 2,00
Whipped cream

*** = in het seizoen / in season

Pâtisserie

Warme appeltaart met ijs / Warm apple pie with ice cream	7,50
Crème Brûlée	7,50
Moelleux with ice cream	8,50

3 American Pancakes

- Natuur, boter, suiker... / butter, sugar... 4,90
- Bereiding van de dag 8,90
(vruchten, coulis, slagroom...)
- Préparation of the day 8,90
(fruit, coulis, whipped cream)



Wine List

Rosé Wine

Vin du patron "Galetis"	31,00
Ram "Rosé" Blend Zuid-Afrika	34,00
"M de Minuty" Provence Frenache	36,00

White Wine

Vin du Patron "Galetis"	31,00
Ram "Chenin Blanc Blend Zuid-Afrika"	35,00
Dom. Galetis Sauvignon Blanc	35,00
Muscadet "Sur Lie" Château de la Placelière	39,00
Sancerre "La Chatellenie"	44,00
Te Koko Cloudy Bay	79,00
Dom. Galetis Chardonnay	36,00
Bourgogne St. Veran	42,00
Chablis Dom. Laroche	46,00
Rully Dom. Jacqueson	59,00
Alsace Dom. Marcel Deis	42,00

Red Wine

Vin du patron "Galetis"	31,00
Dom. Galetis Merlot	35,00
Chateau du Gazin "Canon Fronsac"	39,00
D de Dauzac	42,00
Bourgogne Dom. Nuitton "Beaunoy Pinot Noir"	42,00
Chateau La Commanderie "Lalande Pomerol"	44,00

Sweet Wine

Muscat Dom. La Croix	39,00
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Champagne

Cava 1551 Cordoniu	42,00	
Charles Heidsieck	Brut Reserve	80,00
Ruinart	Blanc de Blanc	140,00
Ruinart Rosé	Brut	140,00