

BRASSERIE
DE KLYNHOEVE

MENU

2023

APPETIZERS

Apertief maison	11,80
Kirr / Kirr royal	7,00 / 9,00
Glass of cava / Bottle of cava	7,30 / 29,00
Ricard	8,10
White port / Red port	6,50
Martini white / red / Fiero	6,50
Dry sherry / Medium sherry	6,50
Pineau de Charentes	6,50
Barcelo Rum Gran Anejo on ice / cola	7,00 / 9,90
Nemiroff Vodka on ice / orange	7,50 / 9,90
Campari on ice / orange / soda	7,00 / 9,90
Busker Irish Whiskey Triple Cask on ice / cola	8,00 / 11,30

CHAMPAGNE OF THE HOUSE (Recommended!)

Nicolas Feuillatte brut Millésimé cuvée spéciale(France – Chouilly)	85,00
Joseph Perrier (brut) cuvee royal 20 cl	24,50

HOUSE WINE / ASK FOR OUR WINE LIST!

Red / white / rosé / sweet white	
By the glass	5,20
By the 0.5 liter carafe.	21,00
By the bottle	29,00
Suggested wine by the glass: <i>Calmel&joseph</i> wit / rood/ Minuty Rosé	7,40

GIN

Bombay Sapphire / fever tree gold tonic	13,50
Hendricks / fever tree gold tonic	13,50
Double You / fever tree elderflower tonic	13,50
Bulldog / fever tree aromatic tonic	13,50
Maré / fever tree mediterranean tonic	14,50
Bobby's / Fever Tree Gold Tonic	14,50
Lady Gin Buss N°509 / fever tree aromatic tonic	15,50

COCKTAILS

Aperitif Maison <i>Saint-Germain/cava/soda water</i>	11,80
Lazy red cheeks <i>Vodka/raspberry/lemon/cane sugar</i>	13,20
Pornstar Martini <i>Vodka/passion fruit/vanilla/lime</i>	14,20
Mojito <i>Mojito/rum/lime/mint/sugar/sparkling water</i>	13,20
Negroni <i>Campari/martini rosso/bombay sapphire</i>	15,20
Limoncello spritz <i>Limoncello/cava/soda water</i>	12,00
Aperol spritz <i>Aperol/cava/soda water</i>	10,80

ALCOHOL-FREE COCKTAILS

Lazy red cheeks <i>Raspberry/lime/cane sugar/soda</i>	9,00
Gin-tonic <i>Nona gin/fever tree mediterranean tonic</i>	12,50
"Aperol" spritz <i>Orange blood syrup/tonic</i>	6,90
Crodino <i>Orange blood syrup/tonic</i>	6,20
Virgin Mojito <i>Virgin mojito/lime/mint/sugar/sparkling water</i>	9,00

SOFT DRINKS

Coca Cola	3,30
Coca Cola zero	3,30
Coca Cola light	3,30
Fanta	3,30
Sprite	3,30
Ice Tea	3,70
Ice Tea green	3,70
Ice Tea zero	3,70
Bitter lemon	3,70
Nordic tonic	3,70
Nordic agrum	3,70
Tönisteiner Lemon	3,60
Tönisteiner Orange	3,60
Tönisteiner Fruit	3,60
Premium tonic (Fever-Tree).	4,50
Pomton	7,20
Cold chocolate milk	3,60

FRESH FRUIT JUICES

Orange juice	6,50
Lemon juice	6,50
Natural blend	7,50

WATER

Perrier	3,50
San Pellegrino 50 cl	6,10
Chaudfontaine still 25cl	3,30
Chaudfontaine sparkling 25cl	3,30
Chaudfontaine still 50 cl	6,10
Chaudfontaine sparkling 50 cl	6,10

MINUTE MAID

Apple juice / Tomato juice / Orange juice / Grapefruit juice	3,50
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BEERS

DRAFTED

Campina 25 cl	3,20
Bolleke	4,50
Tripel d'Anvers	4,90
Grimbergen blond	4,50
Grimbergen donker	4,50

BOTTLED

Duvel	4,90
Pater	4,90
Agnus	4,90
Omer	4,90
Postel Blond	4,70
Postel Donker	4,90
Karmeliet tripel	5,20
Westmalle tripel	5,10
Westmalle dubbel	5,20
Liefmans Kriek	4,50
La Chouffe	5,20
Brugse Witte	3,60

ALCOHOL-FREE

Maes Pils 'flesje'	3,20
Bittburger	4,90

HOT BEVERAGES



Espresso Royal

Espresso coffee	3,30
Café latte	3,50
Mocha coffee	3,30
Double Mocha	6,30
Latte macchiato	3,70
Cappuccino whipped cream	3,80
Italian cappuccino	3,50

Also available in decaffeinated

SPECIALTIES WITH FRESH CREAM

Baileys Coffee / Baileys	11,90
Irish Coffee / Whisky	11,90
Café Royal / Cognac	11,90
Spanish Coffee / 43	11,90
Italian Coffee / Amaretto	11,90
Café d'Amour / Cointreau	11,90

Also available in decaffeinated

TEA

Fresh mint tea	4,40
Milk / Mint / Linden / Chamomile / Green / Lemon / Rosehip	3,30
Earl grey / Forest fruits (Berry tea) / Rooibos	3,50

HOT DRINKS

Hot chocolate	4,00
Warm milk with honey	4,00
Chocochino with whipped cream	4,40

TASTIVES

Disaronno Amaretto	7,90
Disaronno Velvet Creamy	9,10
Tia Maria coffee liqueur	8,10
Isobella Sambuca	7,90
Isobella Limoncello	8,30
Grappa white/brown (barrel-aged)	8,10 / 10,30
Cointreau	8,90
Grand Marnier	8,90
Baileys	8,20
43 Quarente Tres	8,20
Barcelo Rum Imperial 10Y	18,30
Barcelo Rum 40Y	36,00
Boulard Calvados	8,20

WHISKEY 5CL

Busker Irish Whiskey Single Malt <i>Fruity, chocolate notes, ripe</i>	10,90
Busker Irish Whiskey Single Pot Still <i>Floral nose, spicy taste</i>	10,90
Busker Irish Whiskey Single Grain <i>Sweet vanilla and oak wood</i>	10,90
Glenfiddich, Single Malt <i>Dry vanilla and spices</i>	9,40
Chiyas Regal Scottish Blend <i>Fruity with honey notes</i>	9,20
Templeton American Rye Whiskey 10Y <i>Dark oak wood, sweet flowers, and spices</i>	18,40
Jack Daniels Bourbon <i>Sweet and oak flavor</i>	8,10
Islay Mist 10Y <i>Smoky peat and seaweed, malt and oak</i>	13,10

GENEVER

Young/old genever	6,50 / 6,90
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COGNAC 5 CL

Frapin Grande Champagne VS	13,00
Frapin Grande Champagne VSOP	16,30
Frapin Grande Champagne XO (minimum 16 years of aging)	36,00
Martell VS	11,00

MENU 1



€57

Duo of cheese and shrimp croquettes

Or

Beef carpaccio

Pork tenderloin with mushroom/pepper sauce

Fries/croquettes

Or

Seafood casserole with fries/croquettes

Dame Blanche

Or

Crème Brûlée

Coffee or tea

This menu is served exclusively per table. Menu 1 and menu 2 cannot be combined.

MENU 2



€68

Beef carpaccio

Or

Shrimp cocktail

Chateaubriand with mushroom/pepper sauce

Fries/croquettes

Or

Cod with leek puree and grain mustard sauce

Chocolate molten cake

Or

Tiramisu

Coffee or tea

This menu is served exclusively per table. Menu 1 and menu 2 cannot be combined.

TAPAS (BREAD INCLUDED)

Portion of Spanish ham (Mangalica paleta).	14,50
Portion of Chorizo (Iberian)	14,50
Portion of Spanish cheese (Manchego)	14,50
Mixed tapas portion	24,00
Mixed warm portion (calamari/sardines/torpedoes) With homemade tartar sauce	22,00

CHILDREN'S MENU (UP TO 12 YEARS OLD)

Lemon sole (2 pieces) with fries	25,00
Curry sausage with fries	9,50
Children's vol-au-vent with fries	15,00
Children's spaghetti Bolognese	10,50
Chicken fillet with warm applesauce and fries	14,00
Spare ribs with fries	15,00

HIGH CHAIRS AVAILABLE



BURGUNDIAN FARMER'S CROQUES

Farmhouse bread / bacon / cheddar / barbecue sauce	17,00
Farmhouse bread / pesto / smoked salmon / mozzarella	18,00
Farmhouse bread / Parma ham / Camembert / nuts / honey	17,00

These dishes are available from Tuesday to Saturday from 12 pm to 5 pm. Not available on Sundays and holidays

HOMEMADE SOUP (BREAD INCLUDED)

Tomato cream soup with meatballs	8,50
Richly filled fish soup (specialty!)	18,00

COLD STARTERS (BREAD INCLUDED)

Tuna sashimi with Oriental dressing (Specialty!)	20,00
Smoked salmon platter	17,50
Salad with baked Camembert, chutney, and raisin toast	17,00
Beef carpaccio	18,00
Shrimp cocktail	19,50
Oysters (6 pieces – seasonal - creuses)	23,00
Mixed tapas portion	24,00
Vitello tonato	19,00

WARM STARTERS (BREAD INCLUDED)

Cheese croquettes	16,00
Shrimp croquettes	18,00
Duo of cheese and shrimp croquettes	17,50
Scampi in garlic sauce	18,50
Scampi in garlic cream sauce	19,00
Scampi in curry sauce with apples	19,50
Spicy scampi (Diablo-style)	19,00

WOK DISHES (BREAD INCLUDED)

Wok with spicy chicken cubes	24,00
Wok of prawns with seasonal vegetables	28,00
Vegetable wok	22,50

PASTA (BREAD INCLUDED)

Lasagna (homemade)	21,50
Vegetarian lasagna (homemade)	21,00
Spaghetti bolognese	19,50
Carbonara pasta	20,60
Pesto pasta	18,00
Tagliatelle with fried scampi / leeks / curry and gray shrimps (Recommended!)	28,00

SALADS (BREAD OR POTATO DISH INCLUDED)

Tomato shrimp (1pc / 2pcs)	23,00 / 31,00
Caesar salad	23,50
Smoked salmon salad	24,00
Shrimp and bacon salad	25,00
Chicken and pineapple salad	23,50
Goat cheese, smoked bacon, and honey dressing salad.	24,50
Crazy salad with salmon / shrimps / goat cheese / scampi and Gandaham	32,00

MEAT DISHES

Chateaubriand	37,00
Chicken fillet	27,00
Rib Eye (entrecôte)	38,00
Pork tenderloin	29,00
Beef tenderloin	31,00
Marinated spare ribs	28,00
Fillet steak	39,00
Steak tartare (raw preparation! – hand-cut)	31,00
Stew (homemade with dark Grimbergen)	26,00
Vol-au-vent (homemade)	26,00

SAUCE AND POTATO DISH INCLUDED

Pepper cream/ Mushroom cream/ Curry/ Bearnaise/ Stroganoff/ Provençal/
Roquefort/ Natural gravy

Fries/ Croquettes/ Mashed potatoes/ Baked potatoes/ Gratin/ Pasta

SUPPLEMENT

Fries/ Croquettes/ Mashed potatoes/ Baked potatoes/ Pasta	4,00
Gratin	5,00
Sauce / bearnaise + €1	3,50
Fried mushrooms	5,50
Endive salad	5,00
Mixed greens	5,00

We kindly request you to limit your choice to four dishes for parties of 8
or more

SEAFOOD DISHES

Shrimp with garlic butter / garlic cream	26,00/26,50
Spicy shrimp diablo	26,50
Shrimp with apple-curry sauce	27,50
Seafood casserole (specialty!)	29,50
Grilled salmon with chive sauce	29,50
Fried sole fillets with a fresh salad and butter sauce	37,40
Pan-fried cod fillet with leek puree and grain mustard sauce	35,50

POTATO DISH INCLUDED

Fries/ Croquettes/ Mashed potatoes/ Baked potatoes/ Gratin/ Pasta

SUPPLEMENT

Fries/ Croquettes/ Mashed potatoes/ Baked potatoes/ Pasta	4,00
Gratin	5,00
Sauce / bearnaise + €1	3,50
Fried mushrooms	5,50
Endive salad	5,00
Mixed greens	5,00

We kindly request you to limit your choice to four dishes for parties of 8
or more

DESSERTS

Chocolate mousse	10,00
Sabayon (freshly whipped)	12,50
Crème Brulée	9,00
Fresh fruit salad.	11,50
Apple strudel (2 pcs).	10,00
Apple pie	9,00
Tiramisu	11,50
Rice pudding with brown sugar (lukewarm)	11,00
Molten chocolate cake (specialty!).	14,00
Treat coffee/tea with 4 small desserts	14,00

SUPPLEMENT

Whipped cream	1,70
Vanilla ice cream	2,00
Chocolate sauce	1,80

ARTISANAL ICE CREAM

Kids' ice cream	Chocolate - vanilla ice cream	6,00
Vanilla sundae	Traditional vanilla ice cream sundae	8,50
Coffee ice cream sundae	Mocha ice cream topped with fresh coffee	9,90
Eggnog ice cream sundae	Traditional vanilla ice cream sundae with advocaat	10,50
Mocha ice cream sundae	Traditional mocha ice cream sundae	9,00
Brazilian ice cream sundae	A classic, vanilla and mocha ice cream with fine nuts and caramel sauce	9,90
Dame Blanche sundae	Vanilla ice cream with chocolate sauce	9,90
Dame Noire Sundae	For chocolate lovers: the name says it all!	9,90
Jubilee Sundae	This sundae is from grandma's time! Vanilla ice cream with warm cherries	10,30
Coupe Banana Split	Vanilla ice cream with banana and chocolate sauce	10,90
Fresh Fruit Sundae	Vanilla ice cream with freshly cut fruit	13,50

SUPPLEMENT

Whipped cream	1,70
Chocolate sauce	1,80
Vanilla ice cream	2,00

THESE DISHES ARE AVAILABLE EVERY DAY FROM 2 PM TO
5 PM

BRUSSELS WAFFLE

With powdered sugar	7,20
With fresh fruit (ecommented!)	10,20
With warm cherries	10,20

SUPPLEMENT

Whipped cream	1,70
Chocolate sauce	2,00
Vanilla ice cream	1.80

PANCAKES (2 PIECES)

With sugar / jam / syrup	7,50
With vanilla ice cream and warm cherries	10,50
With vanilla ice cream and chocolate sauce	10,00
With chocolate ice cream and chocolate sauce	10,00

SUPPLEMENT

Whipped cream	1,70
Chocolate sauce	2,00
Vanilla ice cream	1,80