

Beers on tap

Trappist - Westmalle Brewery	4,40
Duo - Westmalle Brewery	4,50
Lager - Primus	3,20
Kriek - Mystic	4,00

Bottled Beers

Tripel - Westmalle Brewery	4,70
Extra - Westmalle Brewery	4,30
Super 8 Blanche - wheatbeer	3,80
Super 8 Rouge - cherry ale	4,40
Duvel - Duvel Moortgat Brewery	4,70
Leffe Blonde / Brune	4,80
Leffe 0%	4,90
Chouffe 0.4%	4,90
Pater - Corsendonk Brewery	5,00
Agnus - Corsendonk Brewery	5,00
Grimbergen Tripel - Alken Maes	5,00
Kasteelbier Brune	5,50

Aperitif & Digestive

Crodino 0%	5,00
Gordon's 0%	5,00
Martini Bianco / Rosso	5,40
Port White / Red	5,40
Sherry	5,40
Kir	5,50
Kir Royal	7,50
Spritz Aperol	8,50
Sangria	8,50
Campari	6,00
Gordon's London Dry	6,00
Bombay Sapphire Gin	8,50
The Gin N°Mad	10,50
Cava - Can Petit (glass)	6,50
Cava - Can Petit Brut (75cl)	29,00
Cava - Can Petit Brut Rosado (75cl)	31,00
Champagne - Joseph Perrier (37.5cl)	38,00
Champagne - Joseph Perrier (75cl)	65,00

Wines by the glass

Wit

La Guinguette, Chardonnay	4,50
Hans Greyl Blanc, Sauvignon	5,50

Rood

La Guinguette, Cabernet Sauvignon	4,50
Kleine Kaap, Pinotage	5,50

Rosé

Kleine Kaap, Pinotage	4,50
Tre Colonne, Pinot Grigio Blush	5,50

Soft drinks

Water Still / Sparkling	
25cl	3,20
50cl	5,50
100cl	9,00
Coca Cola / Coca Cola Zero	3,20
Fanta	3,20
Sprite	3,20
Chocolat-flavoured Milk	3,40
Strawberry-flavoured Milk	3,40
Orange juice - Looza	3,40
Multifruit juice - Looza	3,40
Apple juice - Looza	3,40
Apple cherry juice - Looza	3,40
Grapefruit juice - Looza	3,40
Bitter Lemon - Val	3,40
Tonic - Val	3,40
Mediterranean Tonic - Fever-Tree	4,50
Ice Tea Sparkling - Lipton	3,50
Fuze Tea - Black Peach Hibiscus	3,50
Fuze Tea - Green Mango Chamomile	3,50
Gerolsteiner	3,50
Tennisbal (orange juice & tonic)	6,00
Pom Tonic (grapefruit juice & tonic)	6,00
Sweet Pom Bit	6,00

Hot Drinks

Espresso	3,20
Americano	3,40
Latte	3,60
Cappuccino Milk	4,00
Whipped Cream	4,00
Chai Latte	4,00
Dirty Chai	5,00
Tea	3,00
Black Tea - Rose Hip - Mint - Green -	
Camomile - Fairtrade Rooibos - Fairtrade	
Forest Fruits	
Fresh Mint Tea	4,00
Minute Soup (tomato or poultry)	3,00
Hot Chocolate	3,50
Artisan Hot Chocolate	6,00

Shot vanille, hazelnut, caramel	1,00
Supplement decaf	0,30
Supplement whipped cream	1,00

You can find our full offer of wines by the bottle, digestives (like amaretto), and hot alcoholic beverages (like Irish Coffee) at the back of the menu.

Lunch (till 17.00)

Sandwich eggssalade Rustic baguette, tomatoes, roman lettuce, egg-chive-salad + fried bacon (Breydel) 3,00	9,00	Pancake Large pancake with sugar, jam or butter + scoop ice cream 2,50 + whipped cream 1,50 + hot chocolate sauce 2,50	5,00
Sandwich "smoske" Rustic baguette, gouda cheese, grilled ham, organic egg, tomatoes, carrot, roman lettuce	9,50	Pancake "Westmalle" Pancake filled with smooth filling of apple, raisin and rum with a scoop of ice cream and whipped cream	10,00
Caesar chicken sandwich Rustic baguette, grilled chicken, parmezan cheese, roman lettuce, croutons, caesar dressing	11,50	Waffle Crispy Belgian waffle with powdered sugar + whipped cream 1,50 + scoop of ice cream 2,50	5,00
Caesar halloumi sandwich Rustic baguette, grilled halloumi, parmezan cheese, roman lettuce, croutons, caesar dressing	11,50	Milkshake Vanilla, mokka, chocolate Banana	6,00 7,50
Croque monsieur Gouda cheese, grilled ham, salad + organic egg 1,50 + 2nd croque 6,00 + bolognaise sauce 6,00 + velouté chicken or veggie 7,00	11,50		
Boerenuitsmijter Sourdough toast,, Gouda cheese, grilled ham, organic egg, salad	12,50		
Selection of Tapas (2p) Antipasti - bread - Fuet Extra - Nacho serranoham - trappist cheese	20,00		

You can order the 'smoske' sandwich, the croque monsieur, and the 'boerenuitsmijter' without grilled ham as well. Instead, we will serve a double portion of Gouda cheese (vegetarian version).

Borrelhapjes

Crisps		Belgian bitterballs (8 pc)	8,00
Salt, paprika, grills, doritos cheese	2,50	Mini-Egg rolls (8 pc)	8,00
Westmalle Trappist cheese	10,00	Jalapeño cheddar bites (8 pc)	8,00
Westmalle Trappist cheese & Fuet	14,00	Hot appetizers mix (16 pc)	15,00
Extra			

Week menu

On Monday, Tuesday and Friday we serve a 3-course menu for 32,50 euro per person!
(not valid on holidays)

Choose a starter:

Soup of the day
Cheese croquette
Beef Carpaccio + 2,00
Shrimp Croquette + 2,00
Extra cheese croquette + 5,00
Extra shrimp croquette + 6,00

Choose a main course:

Flemish beef & onion stew
Flemish Chicken velouté
or veggie velouté
Steak with mushroom or
pepper sauce (+ 5,00)
Fish cassoulet (+ 5,00)

Choose a dessert:

Chocolate mousse
Selection of minidesserts
Coffee/thee with
eggnog, Jägermeister or
Limoncello

Choose a side with the maincourse: Belgian fries, potato croquettes, bread or mashed potato.

Starters

Soup of the day Fresh bowl of soup with bread	6,50	Carpaccio beef Bullet steak, parmezan, pumpkin seeds, rocket lettuce, balsamico	15,00
Shrimp croquette Croquette filled with smooth filling shrimp broth and Northsea Shrimps + extra shrimp croquette 6,00	11,50	Burrata Avocado Avocado, burrata, notensla, zongedroogde tomaten, balsamico	14,50
Cheese croquette Smooth filling of Emmentaler, gruyere & matured cheese + extra cheese croquette 5,00	9,50	Carpaccio Red Beet Red beet, Westmalle cheese, rucola balsamic vinegar & honey	14,50

If you have a question about allergens, do ask our staff.

Main courses

Caesar Salad chicken <i>Endive, radicchio, fried halloumi, green & black olives, carrot, tomato, red onion, cucumber</i>	19,50	Steak <i>Bullet Steak Belgian Beef, mushroom or pepper sauce, salad</i>	27,50
Caesar Salad Halloumi <i>Endive, radicchio, fried chicken, pineapple, carrot, tomato, cucumber, croutons, pumpkin seeds</i>	19,50	Spare ribs <i>Marinated pork spare ribs piri-iri, salad</i>	26,50
Spaghetti bolognese <i>Tomato sauce and minced beef</i>	18,50	No-meat burger <i>Veggie burger, cheese, avocado, cherry tomatoes, chilimayo, salad</i>	21,50
Lasagne bolognese <i>Tomato sauce, minced beef and bechamel sauce</i>	19,50	Veggie viedee <i>Velouté with no chicken strips, falafel, white mushrooms, salad</i>	21,00
Lasagne vegetale <i>Tomato sauce with bell pepper, zucchini, onion, carrot and eggplant</i>	18,50	Cheese croquette 2pc <i>Smooth filling of Emmentaler, gruyere & matured cheese, salad</i>	19,50
Rundstoofvlees <i>Stew of Belgian beef and onion, Westmalle Dubbel, salad</i>	22,00	Shrimp croquette 2pc <i>Croquettes filled with smooth filling shrimp broth and Northsea Shrimps, salad</i>	22,50
Viedee Chicken <i>Velouté of chicken fillet, meatballs, white mushrooms, puff pastry, salad</i>	22,00	Salmon <i>Atlantic salmon fillet, mustard sauce, fried seasonal vegetables</i>	29,00
Chicken fillet <i>Marinated chicken fillet, mushroom or pepper sauce, salad</i>	21,00	Fish & chips <i>Fillet of codfish in a crispy coating with homemade tartar sauce and Belgian fries</i>	21,00
Wiener schnitzel <i>Breaded crispy pork steak, mushroom or pepper sauce, salad</i>	24,50	Fish cassoulet <i>Atlantic salmon, codfish, coalfish, lemon sole, white wine sauce</i>	26,50
Hamburger "De Kasteelhoeve" <i>Black Angus burger, cheese, Breydel bacon, truffelmayo, rucola, salad</i>	22,50		

Choose your side: Belgian fries, potato croquettes, rice, bread or mashed potatoes

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Kindermenu

Fried curry sausage & fries	9,50	Belgian fries with salad	7,00
Chicken nuggets & fries	9,50	Flemish velouté veggie*	12,00
Children vegetable lasagne	11,00	Flemish chicken velouté*	12,00
Children lasagne bolognaise	12,00	Flemish beef & onion stew*	12,00
Children spaghetti bolognaise	12,00	Kidsburger beef or no-meat*	13,00

*Choose your side: Belgian fries, potato croquettes, bread, rice or mashed potatoes

Desserts & Ice

Chocolate mousse	6,00
Chocolate mousse royale	9,00
Indulgence coffee (3 sweets & egg nog)	10,00
Applestrudel with ice and whipped cream	10,00
Chocolate moelleux	10,00
Vanilla ice with chocolate sauce	10,00
Vanilla ice with caramel sauce and hazelnuts	10,00
Vanilla ice with banana and chocolate sauce	11,00
Vanilla ice with egg nog	11,00
Children's ice cream	6,00
Calippo cola or orange	3,50

Digestief

Irish Coffee	9,50
Italian Coffee	9,50
Hasseltse Coffee	9,50
Baileys Coffee	9,50
Martinus Coffee (egg nog)	9,50
Supplement Decaf	0,30

Make your own sundae

How many scoops?
In a bowl or on a cone?
Choose your flavours:
vanilla - chocolat - mokka - strawberry

Price per scoop	2,50
+ Supplement whipped cream	1,50
+ cold sauce	
Strawberry, caramel, chocolate	1,50
+ Hot chocolat sauce Callebaut	2,50

Jenever	3,60
Jägermeister	3,60
Cognac	7,00
Amaretto	7,00
Baileys	7,00
Cointreau	7,00

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White wine



La Guinguette de Jeannette Chardonnay Languedoc, FR	4,50	22,00
A full-bodied chardonnay with round and creamy flavors.		
Pointe De Gris Sauvignon Gris Haut-Poitou, FR	-	23,00
A fruity wine with citrus notes and punchy finish.		
Pélissière Semillon & Muscadelle Bergac, FR	-	25,00
A juicy and sweet white wine.		
Hans Greyl Blanc Sauvignon Blanc Marlborough, NZ	-	26,00
Very fresh and fruity bouquet of flavors.		
Tenuta Sant Antonio Garganega & Chardonnay Veneto, IT	-	29,00
A fresh and floral wine with pleasant full-bodied finish.		

Red wine



La Guinguette de Jeannette Cabernet Sauvignon Languedoc, FR	4,50	22,00
Beautifully balanced red wine with soft tannins and a long fruity finish.		
Kleine Kaap Pinotage West-Kaap, ZA	5,50	23,00
Pronounced wine with gentle finish.		
Ponte Villoni Nero Di Troya, Primitivo & Sangiovese Puglia, IT	-	24,00
Full-bodied wine with delicious fruity notes and soft tannins.		
Metzger Spätburgunder Palts, DE	-	29,00
A light, supple wine with earthy aromas and notes of red fruit.		

Rosé wine



Kleine Kaap Pinotage West-Kaap, ZA	4,50	23,00
Fruity, balanced and full bodied.		
Jozef Ehmoser Zweigelt Wagram, AT	-	27,00
Very fresh and fruity bouquet of flavors.		