

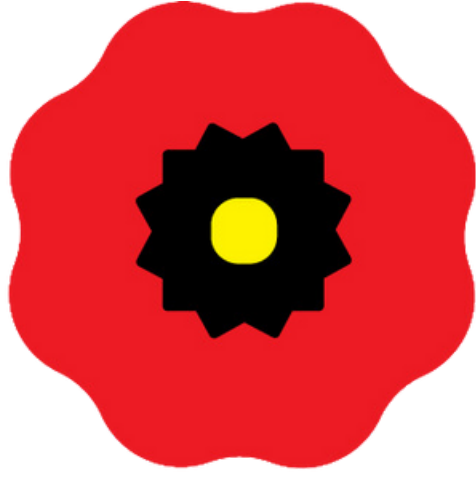


MENU

Open 7/7
11u-23u30

Scan for our digital menu





MENU

Open 7/7
11u-23u30

SIGNATURE COCKTAILS

AVAILABLE FROM 4 PM

BLOOD ORANGE CINNAMON MOJITO 14.5

CINNAMON INFUSED BACARDI, BLOOD ORANGE JUICE, MINT, CANE SUGAR, BITTERS

BITTERSWEET

SPRITZ VERSION: CAVA INSTEAD OF SODA +3

FROZEN WAR 15

BOURBON, COINTREAU, BACARDI CARTA BLANCA, TEQUILA, BLUE CURAÇAO, HONEY AND LEMON (MAXIMUM 1 FROZEN WAR PER PERSON)

INTENSE & STRONG

HOT LIQUID APPLE PIE 15

CINNAMON INFUSED BACARDI, SYRUP, APPLE JUICE, WHIPPED CREAM

HEARTWARMING

POMEGRANATE ECHO 13

POMEGRANATE JUICE, BOMBAY GIN, LIME, BASIL SYRUP

SWEET AND SOUR

SHOT TOWARDS WINTER 9

CINNAMON INFUSED RUM, CHOCOLATE PIECES, CINNAMON SYRUP*

COMFORTING

THE CLASSICS

COSMOPOLITAN 12.5

ERISTOFF, COINTREAU, LIME JUICE, CRANBERRY JUICE

MOSCOW MULE 12

ERISTOFF, LIME JUICE, GINGER BEER, ANGOSTURA BITTERS

DARK AND STORMY 12

BACARDI CARTA ORO, GINGERBEER, LIMEJUICE, ANGOSTURA BITTERS

ESPRESSO MARTINI 13

ERISTOFF, KAHLUA, ESPRESSO

NEGRONI 9000 15

CUBERDON JENEVER, CAMPARI, RED MARTINI

BLOODY MARY 12

ERISTOFF, TOMATO JUICE AND HERBS

(CHOCOLATE) OLD FASHIONED 13.5

FOUR ROSES BOURBON, SUGAR, ANGOSTURA BITTERS

* REPLACED BY WOODFORD +10

AMARETTO SOUR 13

AMARETTO, LIME, LEMON (SPICY OPTIONAL)

MOCKTAILS

APPLE BLISS 9

APPLE, GINGER, SODA AND LIME

SHIRLEY TEMPLE 9

7 UP, GRENADINE, SODA, LIME JUICE

NAPOLEON'S REFUGE 9

CRANBERRY JUICE, TABASCO, GINGER ALE, LIME

COPPERHEAD GIN 0% ALCOHOL 12

****ALL JUICES ARE FRESH SQUEEZED****

SOFT DRINKS

VITTEL 0.25L 3.5 0.5L	6.5
SAN PELLEGRINO 0.25L 3.5 0.5L	6.5
PEPSI PEPSI MAX	3.6
7 UP	3.6
ORANGINA	3.9
ICE TEA	3.9
FRESH JUICES ORANGE / APPLE	4.5
FEVER TREE TONIC	4.2
FEVER TREE GINGER ALE	4.2

HOT DRINKS

ESPRESSO	4
DOUBLE ESPRESSO	5
CAFÉ LUNGO	4
DÉCAFÉINE	4
AMERICANO	4
CAPPUCCINO	4.5
LATTE MACCHIATO	5
DILMAH TEA : CAMOMILLE / GREEN CEYLON / BERRY / ROOIBOS MINT / GINGER / BREAKFAST / EARL GREY FRESH MINT +1	5
SPECIAL COFFEE	11

BEER

STELLA ARTOIS (VAT DRAFT)	5.2%	33CL 4.5	50CL 6.5
GOOSE ISLAND IPAD (VAT DRAFT)	5.9%	25CL 5	50CL 7.5
GRUUT BLOND (VAT DRAFT)	5.5%	25CL 5	33CL 6.5
KARMELIET (VAT DRAFT)	8.0%		33CL 6
LA CHOUFFE	8.0%		6
GRUUT BRUIN / DARK (LOCAL + GLUTEN FREE)	8.0%		6.5
STELLA 0% ALCOHOL	0.0%		4.5
KRIEK BELLEVUE (CHERRY)	5.2%		4.5
SINT-BERNARDUS ABT 12	10.0%		6.5
LA TRAPPE DUBBEL	7.0%		6
LA TRAPPE QUADRUPLE	10.0%		7
WESTMALLE TRIPEL	9.5%		6
ORVAL	6.2%		7
DUVEL	8.5%		5.5
ARTEVELDE LEUTE (LOCAL)	6.2%		5

APERITIF

APEROL SPRITZ	10
CAMPARI	7
CAMPARI ORANGE	9.5
PORTO WHITE RED	6
SHERRY DRY	6
PINEAU DES CHARENTES	6
KIR	8
KIR ROYAL	13
MARTINI BIANCO ROSSO	6
PICON VIN BLANC	9
RICARD	8

WINES

BUBBLES	GLASS	BOTTLE
CAVA BELISCO	8	38
CHAMPAGNE DEHEURLES BRUT	13.5	72.5
CHAMPAGNE BOLLINGER		115
WITTE WIJN WHITE WINE		
KLEINE ZALZE SAUVIGNON BLANC SOUTH-AFRICA	7	34
LA CROIX BELLE CHARDONNAY FRANCE	8	39
DOMAINE DES RABICHATTE POUILLY FUME FRANCE	13	65
BOURGOGNE JACOBINS CHARDONNAY FRANCE	13	65
QUERCUS MUSKAT- VERDUC SLOVENIA SWEET WINE	8	40
ROSÉ WIJN ROSE WINE		
LA CROIX BELLE ROSÉ FRANCE	8	39
RODE WIJN RED WINE		
VILLA MANSAY SYRAH CABERNET FRANCE	7	40
MURIEL RIOJA GRAN RESERVA TEMPRANILLO SPANJE	8	39
PAOLO LEO PRIMITIVO ITALIA	10	55
LA CROIX BELLEVUE LALANDE DE POMEROL FRANCE	14	70

SPIRITS

GIN

HENDRICK'S	11
THE GHENTIST (LOCAL)	14
MONKEY47	14
GIN MARE	12
+FEVER TREE TONIC	+3

RUM

KRAKEN BROWN RUM	12
BACARDI CARTA BLANCA	8
DADA CHAPEL AGED BHRUM (LOCAL)	16.5
ZACAPA 23	15.5

VODKA

GREY GOOSE	13
DADA CHAPEL POTATO VODKA (LOCAL)	14

WHISKEY

JOHNNIE WALKER RED LABEL	7
JOHNNIE WALKER BLACK LABEL	9
JOHNNIE WALKER BLUE LABEL	45
JACK DANIELS TENNESSEE WHISKEY	9
WOODFORD RESERVE BOURBON	12
LAGAVULIN	17
LAPHROAIG 10Y SINGLE MALT WHISKY	18
GLENFIDDICH 12Y OLD SINGLE MALT WHISKY	11

LIQUORS

LIQUORS

COINTREAU	9
AMARETTO	9
BAILEYS	6
DOM BENEDICTINE	10
MANDARIN NAPOLEON	8.5
SAMBUCA	9

DIGESTIF

CALVADOS	11
GRAPPA	9
ARMAGNAC	9
JENEVER OUD OLD	7.5
COGNAC VSOP REMY MARTIN	14.5
COGNAC XO REMY MARTIN	48
TEQUILA DON JULIO	12
TEQUILA PATRON SILVER	15

BAR BITES



KAASPLANKJE – DRUIVEN – ROZIJNENBROOD – CHUTNEY

18

CHEESE PLATTER – GRAPES – RAISIN BREAD - CHUTNEY



MIX VAN BAR BITES (VOOR 2)

22

MIX OF BAR BITES (FOR 2)



QUESADILLA - TOMAAT - CHEDDAR - ZURE ROOM - SALSA -
GUACAMOLE

10

MET KIP + € 2 | MET GAMBA'S + € 4

QUESADILLA - TOMATO - CHEDDAR - SOUR CREAM - SALSA -
GUACAMOLE

WITH CHICKEN + € 2 | WITH SHRIMPS + € 4



'OUD BRUGGE' KAASBALLETTJES MET GENTSE TIERENTEYN MOSTERD

12

CHEESE BALLS 'OLD BRUGES' WITH TIERENTEYN MUSTARD FROM
GHENT

BROODPLANKJE MET OLIJF- ZONGEDROOGDE TOMATENTAPENADE
EN KRUIDENBOTER

9

BREAD BOARD WITH OLIVE AND SUNDRIED TOMATO TAPENADE,
HERB BUTTER



SPICY POTATO WEDGES - CAJUN MAYONAISE

5

FUET 'EXTRA RESERVE' MET CRACKERS

12

KIP | CHICKEN KARAAGE - CHIPOTLE SAUS

14



= VEGETARIAN DISH.

THE MEAL CONTAINS NO MEAT, BUT MAY CONTAIN DAIRY PRODUCTS.

PLEASE ASK OUR STAFF FOR MORE DETAILS.

COLD DISHES

CAESAR SALADE MET KIP EN BACON 22

CAESAR SALAD WITH CHICKEN AND BACON

GEROOKTE ZALM – RODE UI – ZURE ROOM – KAPPERS - TOAST 22

SMOKED SALMON - RED ONION – SOUR CREAM – CAPERS - TOAST

VITELLO TONNATO VAN KALF, GESERVEERD OP MAISBROOD 19

VEAL VITELLO TONNATO SERVED ON CORN BREAD

HOT DISHES

* = Served with side garnish and Belgian fries



SOEP VAN DE DAG MET EEN BROODJE EN KRUIDENBOTER 10

SOUP OF THE DAY WITH BREAD AND HERB BUTTER



MARRIOTT BURGER (RUND OF VEGGIE) * 24

MARRIOTT BEEF BURGER (BEEF OR VEGGIE)

MARRIOTT CLUB SANDWICH MET GEROOKTE KIPFILET 22

MARRIOTT CLUB SANDWICH WITH SMOKED CHICKEN FILET

UIENSOEP MET ORVAL BIER - BREYDEL SPEK – ORVAL KAAS
CROUTONS – TIJM 12

ONION SOUP WITH ORVAL BEER – BREYDEL BACON – ORVAL CHEESE
CROUTONS – THYME



CROQUE HAM EN KAAS, MET SALADE EN CHIPS 15

HAM AND CHEESE TOAST WITH SALAD AND CRISPS

GENTSE RUNDSSTOOFPOT MET BELGISCHE FRIETEN 22

BEEF STEW GHENT STYLE WITH BELGIAN FRIES

GEBAKKEN ZALMFILET OP KLASSIEKE WIJZE GESERVEERD MET
WITTE WIJN-MOSTERD SAUS 26

FRIED FILET OF SALMON CLASSIC STYLE WITH WHITE WINE –
MUSTARD SAUCE

SPAGHETTI BOLOGNAISE – GRANA PADANO – RUCOLA (RUND OF
VEGGIE) 20

SPAGHETTI BOLOGNAISE – GRANA PADANO – ARUGULA (BEEF OR
VEGGIE)

DESSERTS

SORBET IJS MET ROOD FRUIT COMPOTE 12

ICE SORBET WITH RED FRUIT COMPOTE

LIMONCELLO CRÈME BRULÉE – AMARETTI – MERINGUE – MUNT 10

LIMONCELLO CRÈME BRULÉE – AMARETTI – MERINGUE – MINT

CAKE VAN DE DAG 10

CAKE OF THE DAY

COUPE NAPOLEON: CITROEN SORBET MET GIN 12

COUPE NAPOLEON: LEMON SORBET WITH GIN

LAATSTE BESTELLING KEUKEN: 22:45 | LAST ORDER KITCHEN: 10.45PM

ALLE VERMELDE PRIJZEN ZIJN IN EURO EN INCL. BTW. | ALL PRICES ARE IN EURO AND INCL. VAT.

WIJ HOUDEN GRAAG REKENING MET UW DIEETVEREISTEN EN/OF ALLERGENEN. WE WIJZEN U ER OP DAT DE SAMENSTELLING VAN DE PRODUCTEN KAN VERANDEREN. | WE ARE HAPPY TO TAKE YOUR DIETARY REQUIREMENTS AND/OR ALLERGENS INTO ACCOUNT. PLEASE NOTE THAT THE COMPOSITION OF THE PRODUCTS CAN CHANGE