

# TAPAS TO SHARE

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Home Made Chicken Finger

*Currydip / BBQ saus*

Deep-fried nabi shrimp

*Chilisauce*

White rumen "artisanal"

*Pickles mayo / Homemade crispy onions*

Crispy Foccacia (6st)

*Tomato salsa / cream cheese*

Tapenade Trio

*Hummus / tomato salsa / avocado*

Italian ham

*Manchego / sourdough / arbequina olive oil*



# STARTERS

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## Beef Carpaccio

*Parmesan / celery / miso / hazelnut*

## Buttermilk mashers

*Farmyard egg / shrimp / crumble*

## King prawns (gambas)

*Beurre blanc / tomato / forest mushrooms*

## Scallops

*Structures of butternut*

## Shrimp croquette

*Salad / browned parsley*

## Toast Mushroom

*Seasoning oil / black garlic*



# MAINS

## Dover sole

*Mushrooms / salad / fries*

## Filet pur

*Choice of sauce / salad / fries*

## Bone-in ribbon (min. 2 pers)

*Choice of sauce / salad / fries*

## Deer calf fillet

*Wild garnishes / Pomerol sauce / Croquette*

## Cod back

*Chicory / champagne sauce / buttermilk puree*

## King prawns (gambas)

*Fresh pasta / Parmesan / forest mushrooms*



# SALADS

King prawns (gambas)

*Salad / Pomegranate / Fries*

Shrimp croquette (3st.)

*Salad / Balsamic honey / Fries*

Goat's cheese

*Salad / bacon strips / hazelnut / fries*

# VEGI'S

Mushroom toast

*Seasoning oil / black garlic*

Goat's cheese

*Salad / pomegranate / hazelnut / fries*

Buttermilk mashers

*Farmyard eggs / crumble*



# SWEETS

Vanilla ice cream

*Chocolate sauce / crumble / whipped cream*

Chocolate ice cream

*Chocolate sauce / crumble / whipped cream*

Crème Brûlée

*Vanilla madagascar*

Chocolate

*Moelleux / vanilla ice cream*

Pear

*Chocolate ice cream / salted caramel*

Chocolade Mousse

*Baileys / biscuit*

Assortment of local cheeses

*Bread / Jams / Fruit*



# KIDS

Cheese croquette (2st.)

*Applesauce / Fries*

Fricandelle (2st.)

*Applesauce / Fries*

Shrimp croquette (2st.)

*Applesauce / Fries*

Macaroni

*Cheese / ham*



# HERENHUIS SPECIALS

Created by Hannes Desmedt

## Buddy spritz

*Seductive spritz based on elderflower and Pisco.*

## Le chauffeur 0%

*A slightly spicy non-alcoholic cocktail with lemongrass and chilli pepper.*

## Reserved Ballerina

*Airy cosmopolitan cocktail based on Belgian Mary White vodka.*

## Barbapappa 0%

*Fruity cocktail based on Belgian rhubarb and a lick of raspberry.*

## Pineapple Stormy

*A spicy rum cocktail with ginger beer & grilled pineapple.*

## Strykk à pose 0%

*The non-alcoholic version of a characterful Dark 'n Stormy cocktail.*

## Happy Tiger

*Lucky and fresh gin cocktail brimming with citrus.*

## Maple tree 0%

*Our spicy mocktail with deep flavours of maple and spices.*

## Negroni Herenhuis

*Bittersweet Italian-inspired aperitivo with a spicy touch.*

## Homemade Picon



# GIN

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Blind tiger imperial secrets - *spicy*

Mom gin - *sweet*

Nordes - *citrus*

Crazy monday - *floral*

## APERERO:

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Cava 'vinya pau' reserva brut

Champagne Haton - Damery

Champagne Pommery

Pineau de charentes

Witte / rode porto

Rode porto (Silva Reis 10 Y)

Sherry

Aperol spritz

Campari orange

Campari tonic

Ricard

Cuba libre (Bacardi Reserva - 4 año)

Whisky cola (William Lawson's)

Midi aperitifs - tonic classic

Buloo (0%) - 330 ml

*Elegant pearly non-alcoholic bubbly,  
fresh and fruity.*





# BEER SPECIALS

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Obuz special blond (5.8%)

*fresh white beer with citrus aroma from Passendale.*

All good things are 3 (9.3%)

*Intense fruity, spicy sparkling tripel  
with notes of citrus and light spice.*

Selfish session golden ale (6.7%)

*Pleasant hoppy strong blonde beer with nice  
full aftertaste and mild aftertaste.*

Marks Spot (12.5%)

*Soft whisky bourbon vanilla infused matured beer.*

Jean - pierre (7%)

*Refreshing blond thirst-quencher with hints  
of mint and pleasantly fine finish.*

## BEERS

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Stella Artois (5.2%)

Duvel (8.5%)

Omer (8%)

Orval (6.2%)

Kasteelbier brown (11%)

Kasteelbier triple (11%)

Kasteelbier red (8%)

St. Bernardus Abt (12%)

Stella Artois NA (0%)



# SOFT DRINKS

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Coca cola (200 ml)

Coca cola zero (200 ml)

Orange and grapefruit lemonade (275 ml)

Elderflower lemonade (275 ml)

Rhubarb lemonade (275 ml)

Indian Tonic (200 ml)

Mallorcan tonic (200 ml)

Sicilian lemon tonic (200 ml)

Lipton Ice tea (200 ml)

Freshly squeezed fruit juice

BRU 1/2 liter

Natural light sparkling

Non - sparkling

BRU 1 liter

Natural light sparkling

Non - sparkling



# SPIRITS (5 CL)

Whisky William Lawson's  
Whiskey Jack Daniel's  
Whisky Tomintoul 10 Y  
Calvados Père Magloire VS  
Rum "Don Papa" 7 Y  
Cognac Baron Otard VS  
Cointreau  
Baileys  
Amaretto  
Grand marnier - Cordon Rouge -  
Hierbas Ibencas (Ibiza)  
Limoncello

## STRONG COFFEES

Irish coffee (whisky)  
Italian coffee (amaretto)  
Normandic coffee (calvados)  
French coffee (cognac)  
Sevilla coffee (cointreau)  
Marissimo coffee (grand marnier)  
Hasseltse coffee (jenever)  
Baileys coffee (baileys)



# THEE & INFUSIONS

Selected by Ann Vansteenkiste

Green tea:

Tie Guan Yin (green oolong)

*Spring-fresh, feathery, delicate white floral fragrance and flavour.*

Maghrebijnse muntthee

*Gunpowder with dried mint and orange blossoms.*

Mojito

*Cuban lime tea.*

Black thee:

Earl grey

*Flavoured tea with bergamot lemon from Italy.*

Chocolaté

*Flavoured tea with dried cocoa pods.*

Herbal infusions:

After dinner

*Ideal herbal infusion to consume after meals.*

Coup de fleurs

*Floral & slightly sweet infusion brewed with love.*

Kamillemix

*Floral infusion with stomach-soothing chamomile blossoms.*

La vie en rose

*Fresh & fruity infusion packed with berries and vitamins.*

Wilde heide

*Collection of blossoms & herbs picked  
in West Flanders meadows.*



# COFFEES

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Lungo

Espresso

Doppio - double espresso

Deca lungo

Cappuccino Italia (milk foam)

Cappuccino Flemish

Latte Macchiato

Latte coffee

