



Small Snacks.

- Small "Cambrinus" waiting Dish. (Assortment of 4 Wellcome-Teasers) 8, 5 €*
Assortment of Hot Snacks. 10 €
Assortment of Cold Snacks. 9 €
(Beerscheese, Farm Ham, Paté and Southern Bacon)
Portion of Beercheese or Farm ham or Beerpaté or Beer Sausages or Southern Bacon. 4 €
Garlic Bread with Southern Bacon and Tomato. 7 €
Warm Toast with Ham and Trappist Cheese. 7, 5 €
Warm toast with Ham, Trappist Cheese and a fried Egg. 8, 5 €

*Homemade Bread made with our Housebeer
with Beerscheese or Smoked Ham from the Farm or Beerpaté. 7, 5 €*
(Suppl. Fries + 3 €)

- Omelet with three cheeses. 8, 5 €*
Omelet with Ham from the Farm. 8, 5 €

Salads.

- Salad of the Gardener. 7 €*
Fresh Salad with a Goatcheese covered with Bacon served with a Raspberryvinaigrette. 12 €
Smoked Duck breast served with a Honey dressing. 11, 75 €
Exotic Salad with Chickenfillet, Pineapple and Curry. 13, 5 €

Pasta.

- Spaghetti Bolognese. 8, 5 €*
Three Cheeses and Ham Tagliatelle. 11, 5 €
Vegtarien Tagliatelli. 8, 5 €
Tagliatelle with Scampi, Tomato cubes and a light Curry sauce. 18 €
Lasagne Bolognese. 9, 5 €
Canneloni with Spinach, minced Meat and creamy Boursin Cheese. 9, 5 €

Vegetarian.

- Salad of the Gardener. 7 €*
Vegetarian Tagliatelli. 8, 5 €
Couscous Croquettes with Vegetables and a Sauthern Vegetable Sauce. 11 €

Children menu. 7 €.

- Children Steak with Salad and Chips.*
Flemish Carbonades with Apple sauce and Chips.



Entries-First courses.

- Flemish Onion Soup with "Oud Brugge" cheese and the Beer "Brugse Zot". 5, 5 €*
Tomato cream Soup with small Meat Balls. 5, 5 €
Fish Soup with "Rouille" (spicy garlic sauce) and Garlic Bread. 7, 5 €
Trappist Cheese Croquettes. 8, 5 €
"Zeebruges" Shrimps Croquettes with fried Parsley. 11, 5 €
Beef Carpaccio with Balsamico Vinegar and Parmesan Cheese shreds. 12, 5 €
Fried Scampi's with Garlic Butter. 12, 5 €
Fresh Salad with a Goatcheese covered with Bacon served with a Raspberryvinaigrette. 12 €
Smoked Duck breast served with a Honey dressing. 11, 75 €
Grilled Shrimps with Garlic Butter. 12 €

Main Courses.

- Flemish Carbonades prepared with "Gulden Draak" Beer, served with Applesauce. 16, 95 €*
Sliced Chicken with Mushrooms, Silver Onions and Bacon with "Flemish Old Brown" Beer. 17 €
½ Chicken with Salad and fresh Fries. 12, 5 €
*Rabbit with Prunes prepared with the Housebeer "Gambrivinus"
served with fried Potatoe Croquettes. 18 €*
Fish Stew with Salmon, Sole filets, North Sea Shrimps and the Beer "Malheur". 18 €
Filets of Sole with Tartar sauce and fresh Fries. 20 €
Grilled T-Bone Steak with an Assortment of fresh Vegetables, Sauce by Choice. (2 pers.) 23 € p.p.
Irish 'Rib-eye' with Garlic butter and French Fries. 19, 5 €
Steak Tartare of Beef with French Fries. 17 €
Grilled Steak 'Natural way'. 17 €
Grilled Steak "Cambrinus" (spicy tomato sauce) / Mushrooms / 3 Peppers. 19, 5 €
fresh Béarnaise sauce. 20, 5 €

Menu of the Brewers.

25, 95 €.

Trappist Cheese Croquettes.

Flemish Carbonades prepared with "Gulden Draak" Beer, served with Applesauce.

Crème Brûlée perfumed with the dark Abbey beer of Ename.



Choice Menu 33, 95 €.

*Green Asparagus with blue Cheese Roquefort.
Gratin of Asparagus with 'Oud Brugge' Cheese.
Asparagus Cream Soup with wheatbeer of Namur.*

*Pork's cheeks with Ginger spiced biscuits and Rochefort 10° Trappist .
Catfish with Asparagus and a Beer Mousseline.
Ham Knuckle with Grain Mustard Sauce.*

*Assortment of 4 different Desserts.
Sorbet of Lime with Bush Amber.
Bisquit Tulip filled with vanilla Ice and Strawberries
Irish Coffee .*

Suggestions

*Frog Legs with Garlic Butter. 12, 5 €
Asparagus Cream Soup with wheatbeer of Namur. 6 €
Green Asparagus with blue Cheese Roquefort. 11 €
Gratin of Asparagus with 'Oud Brugge' Cheese. 9, 5 €*

*Pork's cheeks with Ginger spiced Biscuits and Rochefort 10° Trappist. 18 €
Ham Knuckle with Grain Mustard Sauce. 17, 5 €
Catfish with Asparagus and a Beer Mousseline. 22, 5 €
Vol-au-Vent of Farm raised Chicken. 16 €
Asparagus in the Flemish Way. 18, 5 €
Asparagus with Smoked Salmon and a Beer Mousseline. 19, 5 €*

Desserts

*Homemade Tiramisu with Fresh Fruits. 6, 75 €
Crème Brûlée perfumed with the dark Abbey beer of Ename. 6, 75 €
"Dame Blanche" Ice Cream with hot Chocolat sauce. 6 €
Assortment of 4 different Desserts. 8 €
Bisquit Tulip filled with vanilla Ice and Strawberries. 8 €
Sorbet of Lime with Bush Amber. 6 €
Irish Coffee. 6, 5 €*

Every noon Lunch-Menu 12 a.m – 3 a.m

Kitchen open from 12 a.m till 10.59 p.m.